



Club: **Quail Hollow Club**

City/State: **Charlotte, NC**

Position: **Chef de Cuisine**

Club Information:

Quail Hollow Club is an 18 hole, fully private, world-renowned golf club designed by George Cobb, Arnold Palmer and most recently Tom Fazio. Quail Hollow Club is in Charlotte, NC and is the host to the Wells Fargo Championship annually, hosted the PGA Championship in 2017, and hosted the Presidents Cup in September of 2022.

We offer competitive wages, training, free meals, paid holidays, uniforms, golf, tennis, mentorships, polite and respectful management, and other benefits including health, dental vision, 401(k), and referral bonuses.

Summary of Position:

Assists the Executive Sous Chef in supervising food production for all food outlets and other functions at the club. Supervise food production personnel, assist with the food production tasks as needed and assure that quality and cost standards are consistently attained.

Duties & Responsibilities:

- **Team player who takes pride in themselves and their job performance.**
- **Maintains a positive work attitude and assists whenever possible.**
- Prepares or directly supervises ala carte kitchen staff responsible for the daily preparations of menu items and to ensure that methods of cooking, garnishing and portion sizes are as prescribed by standardized recipes.
- Takes lead on menu design, development, and daily specials.
- Oversees kitchen pool operations.
- Assist in interviewing and hiring for ala carte employees.
- Assists the Executive Sous Chef with monthly inventories, pricing, cost controls, requisitioning and issuing for food production.
- Assumes complete charge of the kitchen in the absence of the Executive Sous Chef and the Executive Chef.
- Assists Executive Sous Chef with supervision and training of employees, sanitation and safety, menu planning and related activities.
- Consistently maintains standards of quality, cost, eye appeal and flavor of foods.
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
- Quality checks culinary operations in the turn house.

- Makes recommendations for maintenance, repair and upkeep of the kitchen and equipment.
- Prepares reports and schedules and other administrative duties as assigned by the Executive Sous Chef.
- Works all stations as assigned by the Executive Sous Chef.
- Helps plan energy conservation procedures in the kitchen.
- Assists in the training and professional development opportunities for all kitchen staff.
- Consults with dining service personnel during daily line-ups.
- Assists in maintaining security of kitchen including equipment, food, and supply inventories.
- Assists in food procurement, delivery, storage and issuing of food items.
- Expedites food orders during peak service hours.
- Supervises, trains, evaluates, and encourages kitchen personnel.
- Coordinates buffet presentations.
- Reports all member and guest complaints and assists in resolving those complaints.
- Submits ideas for future goals, operation improvements, and personnel management.
- Performs other duties and assists with other projects as assigned.

Physical Requirements:

- Must be able to climb stairs.
- Must be able to lift 35 pounds daily.
- Ability to bend, walk, stand, and stoop for long periods of time and working long hours in hot conditions.
- Frequently washes hands.
- Hazards include, but are not limited to, cuts, burns, slipping, tripping, and falls.

Education/Experience:

- Minimum 3-5 years of relevant experience, an associate degree in culinary and preferred club experience.
- Ability to communicate clearly with managers, kitchen and dining room employees, members, and guests.
- Must have experience calculating figures and amounts and performing mathematical functions to meet the business needs.
- Safe Food Handling Certification.

Pre-Employment Screening:

Background check and drug test are required. We are a drug free workplace.

How to Apply:

Please send resume and cover letter to careers@quailhollowclub.com