



Executive Chef – Hammock Dunes Club

Highly regarded as one of Florida's premiere, private, gated oceanfront clubs and situated within the Hammock Dunes Community, Hammock Dunes Club provides its members an all-inclusive "oceanfront state of mind". Located in one of the most desirable areas in Florida, HDC is directly on the Atlantic Ocean in beautiful Palm Coast, conveniently located between St. Augustine and Daytona Beach. Founded in 1989, Hammock Dunes Club features two distinct clubhouses with three separate kitchens offering a full array of dining options. Food & Beverage programming has always been a hallmark of HDC and its relevance remains a key amenity for every member. Recognized as one of the premiere oceanfront communities in Florida, Hammock Dunes Club is committed to delivering the most consistent, high-quality dining experience possible.

Executive Chef Overview:

The Executive Chef at Hammock Dunes Club has complete ownership of all food production including ala carte, banquets, and special events. The selected candidate will develop all menus including recipes, monitor food purchases while maintaining proper specifications, manages all financial aspects of the department inclusive of capital needs, provides daily supervision and development of culinary team. Reporting to the General Manager/COO the Executive Chef is a key member of the leadership team who fully enjoys leading by example in a member-centric environment.

- Develop standards and techniques to deliver consistent, high-quality production and presentation.
- Evaluate all aspects of the existing culinary program.
- Continue the enhancement of the overall F&B experience.
- Engage with members to build relationships and understand preferences.
- Ensure that high standards of sanitation, cleanliness and safety are always maintained.

- Foster an environment of continuous training, evaluation and oversight producing positive membership outcomes.
- Strong communicator comfortable delivering information to direct reports on a daily/weekly basis to ensure the appropriate understanding of club activities.
- Work closely with FOH management team to consistently deliver on the promise of “best in class”.
- Willingness to join a highly engaged, forward-thinking management team.
- Intrinsic understanding of the “member experience “and the pursuit of continuous excellence.

Hammock Dunes Club Snapshot:

725 Members
 \$3m Annual Food & Beverage revenues
 85% ala carte, 15% banquet
 2 Clubhouses
 3 Kitchens
 85,000 annual covers
 51% Food Cost
 28 Culinary Team Members

Preferred Qualifications:

3-5 years in similar position or extensive experience as Executive Sous Chef.

Degree in Culinary Arts, ACF Accredited Apprenticeship or Hospitality.

Has achieved or is fulfilling requirements for Certified Executive Chef

Ability to deliver high quality experience and offerings for all stakeholders.

Passionate culinary professional seeking to drive the member experience.

Finds fulfillment and reward in a team first environment.

Salary/Benefits:

Salary is open and commensurate with experience befitting Hammock Dunes Club.

Complete Club benefit package including bonus and professional association.

Please submit your letter of introduction and interest including resume to:

Timothy F. Timlin, CCM, CCE, CAM
 General Manager/COO
 Hammock Dunes Club
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www.hammockdunesclub.com
[360° view](#)