



Executive Working Chef
CONWAY FARMS GOLF CLUB
Lake Forest, IL

<http://www.conwayfarmsgolfclub.org/>

History: Conway Farms Golf Club opened for play on August 3, 1991. The Tom Fazio award-winning course sits on 209 acres in Lake Forest, IL and is designed around the traditions of Scottish links golf.

The origins of Conway Farms Golf Club trace back to three Lake Forest families whose love for golf was exceeded only by their foresight. Their vision for a first rank golf club began with the purchase in 1956 of a farm straddling a stretch of old Conway Road, thus giving rise to the name Conway Farms. Conway is dedicated to the protection and preservation of the game, encouraging walking, fast play and the strong support of amateur golf.

Members and staff alike believe in and support the traditions of golf, the spirit of good sportsmanship and a mutual expression of respect, assuring that Conway Farms will always be "a very special place". In its short existence, the Club has earned a remarkable reputation in the world of Golf, hosting numerous tournaments including the USGA Junior Amateur Championship, NCAA Men's Championship and three BMW/FedEx Championships. Likewise, from its origin, the Club has a remarkable reputation for serving amongst the best cuisine in Chicagoland.

Core to CFGC's Success:

- A superior golf course, meticulously maintained and continuously improved.
- A membership that is committed to the interests, values, and beliefs of the Club.
- A governance process that insures the Club's ideals and objectives are realized in a fair and consistent manner.
- A staff that understands and strives to create the highest quality total Conway experience.
- Facilities and programs that are in balance with the quality of the golf course.
- A diverse membership and Financial Stability.

Position Summary: The club is seeking a Chef who understands the value of forging professional relationships with membership, vendors, management and staff. The working leadership position requires the ability to mentor a diverse culinary staff to teach and coach. The club desires hiring an individual with proven commitment to professional development and remains current with industry trends. The Club values the staff, and perpetuates a unique family culture of long tenured professionals..



It will be important that the new professional align him or herself with, and embrace, the Club's culture. The Club has an affluent membership who travel and are very passionate about quality food experiences.

Job Requirements:

- Hands-on, leader in the field, being able to mentor, coach, and direct employees. Employees need to feel empowered under his/her leadership.
- The ability to recruit, hire, and train a high-caliber staff will be crucial to success.
- Someone who understands the private club sector and is driven by pride, member satisfaction, and teamwork.
- The ability to handle pressure, creativity to offer a diversity of items, and an approach that facilitates communication and a sense of unity.
- Competent in organization and time management skills.
- The ability to demonstrate good judgment, problem-solving, and decision-making skills.



Golf Shop

Key Expectations and Goals cont'd:

- The new Chef must be able to produce varying styles and presentations including traditional (comfort club fare), contemporary American, ethnic-influenced cuisines, as well as elaborate, highly detailed VIP events.
- Develops budgets for culinary department, both capital and operating.
- Has an engaging, outgoing personality – one that both staff and membership can relate to and rally around.
- The Executive Chef evaluates job performance of culinary staff; coaches and counsels to ensure staff is on track. Rewards and disciplines staff in a fair and appropriate manner.
- Develops recipes and techniques for food preparation and presentation which help to ensure a consistently high quality product.
- The new Executive Chef must be able to generate ala carte sales cater to small family gatherings, showers, golf outings, and member weddings in a tent up to 400 guests on the back lawn of the Club.
- Interacts enthusiastically with, and is visible to, the membership.



BMW Golf Tour Event Setup

Additional Information:

- Annual food sales at \$950,000; total F&B Sales \$1.3M.
- The desired food cost is 38/40% with a sales mix of 60% a la carte and 40% banquet.
- There are 10/12 total kitchen employees supported by a \$490,000 labor budget.
- The Club supports (1) Kitchen and (1) Pastry Kitchen.
- The Executive Chef is supported by two Sous Chef's and a Pastry Chef. The Chef does the purchasing.
- The Clubhouse is 23,000 sq ft. and is supported by 300 members whose average age is 54.
- The Club operates full-time, 10 months annually.
- The Executive Chef reports to the General Manager and works closely with the Assistant Manager, Beverage Manager, Controller and a strong Locker Room Manager. *The new Chef has the charge to be recognized as the leader in the Clubhouse.*
- The previous Chef was with the Club six years.



Dining:

Conway Farms Golf Club offers dining 6 days per week (Tuesday-Sunday) for all Members to enjoy lunch and dinner. During the off-season business patterns are sporadic and can be a challenge.

Note: The new Chef will be expected to change menus and programming on a frequent basis.

Private Member & Club Events – Accommodates private events from 5 to 170 guests in the Clubhouse. The Club is known for Lawn Wedding up to 400 guests and averages ten (10) outside Monday Golf Outings annually.

The Club offers a competitive compensation plan including a competitive base salary based on experience and skill, performance bonus, ACF dues and Convention, dining allowance, health & life insurance, 401k and other standard perks. Interested individuals should send resumes, a well-conceived cover letter, and supporting information. (A Personal Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:



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