

Executive Chef OCEAN REEF CLUB

Key Largo, FL

<https://www.oceanreef.com>

Evolution of Ocean Reef Club: Ocean Reef Club reflects the thoughtful creation of an ideal, exclusive community of like-minded people. From the modest fishing camp and 26-room lodge established by Morris Baker in 1948, the interests and expertise of our Members have guided the growth of our private club and community. The original 9-hole course, laid out in the 1950s, evolved into two 18-hole championship courses, The Clubhouse and a Pro Shop. A tidal swimming lagoon was created during the fifties along with a swimming pool.

Ocean Reef became a private club in 1993 following the buy-out from the former developer. Then as now, daily operation of the Club has been overseen by the board of directors, the Club staff and committees. As the years have passed, the number of Members who own their own homes with magnificent views has continued to grow. Close to four thousand Members of ORC remain determined to preserve the private club's rich traditions and gracious lifestyle for future generations.



Commissary

Key Expectations and Goals:

- He/she will be a genuine people person (an engaging personality) capable of establishing relationships with the membership, management staff, and the entire organization.
- He/she will evaluate current practices and processes and recognize ways to improve current business methods, quality of products, and services provided to the members.
- Driven, organized and detail-oriented with a checked ego.
- Sets the example for professionalism when working and communicating with staff.
- Develops recipes and techniques for food preparation and presentation which help to ensure a consistently high quality product.
- NO Committees; the new Chef has to drive the programing, mindful of member expectation, "The Market" keeping offerings both modern and traditional and exceptional year-round.
- ORC "is NOT" a Resort; it is a Private Club Community. The new Chef must understand the private club sector and its purpose being driven by member satisfaction, team unity and pride.

Position Overview: The Club is seeking a "Master of the Craft" level Executive Chef who by nature is curious about all types of cuisine and looked upon as a teacher and mentor coupled with a naturally engaging manner. This individual is a life-long learner of food and cuisines; a foodie who is passionate about raising the bar and achieving goals. This individual will report to the Director of Culinary and Vice President of Food & Beverage and work in a close and collaborative dynamic as part of the Executive Management Team.



Two Championship Golf Courses

This position will largely focus on working with all outlet Chefs, as an unnamed Director of Outlet Services working beside the various teams and rotating through all outlets daily. It will be important for the Executive Chef to be seen in the kitchens and member areas of the Club during meal periods. Creating exciting and balanced menus; recipe and product development experience are keys. Proficient in administration as this individual will write SOP's for consistency standards for all outlets.

Job Requirements:

- A "Hands-on" leader in the field, being able to mentor, and direct employees at all levels within Culinary. *Employees need to feel empowered under his/her leadership.*
- Possessing a proven record of success in building seasonal and apprentice type programs, as well as the progressive development of supervisors is a must.
- The ability to complement the recruiting and training process of a high-performing staff with like attitudes will be crucial to success.
- The ability to tactfully 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 with required urgency.
- Excellent written and verbal skills for effective communication. Authors newsletter article; walk's the dining rooms, books member events and participates in events as required.



About the Membership and Business Patterns:

- The Average Age of membership is 60 & vibrant.
- The majority of members use the club during the Fall, Winter & Spring Season (March & April are peak months); Summers are steady.
- The average Club Member dines at the club daily when on premise.
- During the off-season there is steady business with time for developing the coming season's programming. Time for professional development and vacations.
- There are 2,000 Equity Members and 3,250 Social members (limited access/usage)
- There are 1,500 Homes; 50 Apartments and 110 Vacation Rentals.
- ORC has 150 recently updated Guest (Hotel) Rooms.

Summary:

The Club is looking for an awesome, innate Culinary Talent that is particularly proficient in a la carte services. This individual is a leader and is directly involved with staff training and development. Works with an infectious attitude, he/she is creative and with a flair. This individual has earned the respect of peers and co-workers at every stop he/she has previously made.

The ideal candidate is on a path to or, has earned Certified Master Chef status, with a continued appetite to learn, ideally forged at high-volume Luxury Brand properties with multiple outlets and a genuine interest to please all they serve.



The Club offers a generous 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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www.meyersassociates.com

Additional Information:

- Annual food sales at \$24M; total F&B Sales \$33M.
- The food cost is 33% with a sales mix of 65% a la carte and 35% banquet.
- There are 160 culinary employees; 630 total Food & Beverage team members.
- The Club supports ten (10) kitchens with a sizeable Capital Replacement Plan.
- The Executive Chef is supported by ten (10) plus Sous Chefs; a Pastry Department with three (3) salaried PCs and entire team of 12; a Garde Manger Chef with a team of 12.
- Each full service a la carte outlet has a chef de cuisine and/or Kitchen Manager.
- There are 900-year-round associates plus an additional 300 seasonal workers with 300 rooms for seasonal housing.

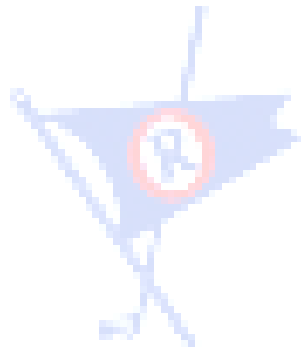


Private Airport

Dining Facilities: A few of the (19) Food Service Outlets w/ varying themes:

- Raw Bar** - Traditional Cape Cod Beach setting/800 covers daily.
- Gianni Ristorante*** - Italian themed, named after VP/F&B Giovanni.
- The Palm Court** – offers grilled fresh native fish sandwiches, charbroiled burgers and a variety of tasty salads.
- Islander & Pelican Bar** – Located on the beach and serving fresh catch straight from the boats of local fishermen. 800 covers on a slow day.
- The Ocean Room** - Serving Breakfast and Special Dining.
- Fitness Café** – breakfast options or natural fruit smoothies.
- The Flying Burgee Food Truck** – rotating cuisines, Chinese Chop Chop, Lobster Rolls, Tex’ Mex Tacos, etc.
- 19th Hole** – with a lakeside view of the 9th hole of the Dolphin Course and serves lunch, dinner, and Sunday brunch.
- Clubhouse Prime** – CH Prime proudly features memorable steaks from Meats by Linz Heritage Angus.
- Drop-off catering** - In Member homes; Airplane catering.
- Room Service** - IN-Room Dining
- Banquets** - Town Hall and Convention Center is host to events of various sizes including a state-of-the-art Cooking Center. The largest sit-down event Club can accommodate is 600; Club produces Festivals “In the Streets” and “on the beach” 2500 guests.

NOTES:



OCEAN REEF CLUB®

A U N I Q U E W A Y O F L I F E

KEY LARGO, FLORIDA