



# *Columbia Country Club*

*Chevy Chase, MD*

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**Chef De Cuisine**

**Chevy Chase, Maryland**

**Food and Beverage**

**Reports To:** Executive Chef, Executive Sous Chef

**Supervises/Direct Reports:** AM and PM Ala Carte Grille Kitchen  
Culinary and Stewarding Team

**Position Summary:**

Columbia Country Club is seeking a passionate leader intent on honing their craft. Leadership is key in our seasonally evolving ala carte kitchen responsible for breakfast, lunch and dinner operations. Creating farm to table, comfort and fine dining cuisine using seasonal ingredients is imperative.

Cultivating, leading and shaping a culinary team to prepare and execute the evolving cuisine vision is our club's focus. The supervision, development, monitoring of food and labor cost and maintaining the highest professional food quality and sanitation procedures is key to the success of this position.

Columbia Country Club is seeking a polished professional who is motivated, energetic and believes in excellence through uncompromising service in a caring and respectful manner.

**Club Overview:**

Columbia Country Club, founded in 1898, is a private, member-owned club, conveniently located inside the Beltway in idyllic Chevy Chase, Maryland. Columbia has earned a tremendous reputation, from its championship golf course that has been host to various tournaments including the 1921 US Open and 2003 US Junior Amateur, to its first-class dining facilities and its unparalleled social fabric. What makes Columbia unique is its membership. The members – distinguished, diverse, and colorful – have bonded together to consistently provide the Warm Columbia Welcome.

Columbia Country Club enjoys a rich history, tradition and heritage. Beyond the beautifully manicured grounds, world class amenities, and inviting staff, Columbia plays host to year-round social and athletic activities. With a championship golf course, four paddle tennis courts, eleven outdoor tennis courts, a state-of-the-art fitness facility, indoor and outdoor pools, a child-minding facility, multiple dining outlets, and more, The Club provides a perfect second home to its membership.



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## **Duties and Responsibilities:**

Ensure that consistent level of quality, portion control and plate presentation is adhered to.

Consistently develop systems to check prelists and “expect what you inspect” in all areas of kitchen to include culinary preparations, recipes, HACCP standards, ordering, food and labor cost monitoring.

Ability to prepare a variety of cuisines using skill and creativity.

Enjoys walking the dining rooms getting to know our members and developing rapport with them.

Supervise and double check all daily food preparations for multiple menus.

Maintains all records concerning accident reporting.

Informs the Executive Chef and Executive Sous Chef on all accident reports and issues regarding member satisfaction.

Experience in budgeting, food cost, labor cost and scheduling.

Effective and adept at ordering, forecasting and stocking all areas of the kitchen’s culinary and non-food needs.

Conduct daily line ups with culinary and front of the house team to communicate internal club goals along with member feedback and daily tastings.

Costing of all menus using chef tec inventory management system

Effectively communicate culinary standards by creation of recipes, SOP’s and hands-on training.

Daily demonstration of ability to lead by example.

Work closely with Executive Chef and Executive Sous Chef in creation of seasonally inspired and daily changing menus.

Works closely with local farmers, and purveyors to stay on top of local products to feature Columbia Country Club members

Reports and assists in resolving any maintenance related issued to the Chief Engineer, Executive Chef and Executive Sous Chef.



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## Working Conditions

This position requires standing for long periods of time and working around equipment that emits a good degree of heat

This position will be required to work a varied schedule that includes evenings, nights and weekends.

## Essential Qualifications:

- Culinary Degree or related ACF culinary apprenticeship
- Minimum of (6) years of progressive culinary experience
- (2) years of culinary supervisory experience
- ACF Certification Preferred
- Serv Safe Certified
- High School Degree or Equivalent
- Clear, concise written and verbal communication skills
- Experience making presentations in front of groups
- The ability to demonstrate team building experience
- Ability to sell concepts and ideas to management, peers and team.
- Capable of analyzing cost and quality of food production, managing costs and adherence to budget.
- Proven experience in coaching, developing and motivation of others for knowledge, skill and behavior development.
- Solid career progression through culinary ranks
- Strong culinary technical skills
- Knowledge of Microsoft Excel, Word, PowerPoint and Outlook
- Excellent safety and sanitation skills
- Understanding of basic asset management and forecasting
- Creative
- Can lift and carry 75 pounds

## Compensation and Benefits:

Compensation commensurate with experience

Benefits include

Health, Dental, Vision Insurance, Uniforms

Please contact Chef Nicholas Arnold, CEC at [narnold@columbiacc.org](mailto:narnold@columbiacc.org) directly with cover letter, resume and portfolio.