



RCS Hospitality Group  
a new generation of hospitality management  
6412 Brandon Ave. #339 Springfield, VA 22150  
[www.consultingRCS.com](http://www.consultingRCS.com)

**Position Available:**  
**EXECUTIVE CHEF**  
Ansley Golf Club  
Atlanta, GA

Ansley Golf Club in Atlanta, GA, is seeking an Executive Chef. This prestigious private club aims to find an individual well-versed in the intricacies of a private club environment. The ideal candidate should be dedicated to delivering top-notch service, capable of introducing innovative culinary concepts while upholding the club's cherished traditions and committed to fostering a positive team culture that prioritizes team building to ensure an unparalleled experience for its members.

#### **POSITION OVERVIEW**

The Executive Chef is responsible for all aspects of the Culinary Operation, including food production in restaurants, banquet functions, and other outlets. The Executive Chef will collaborate with Food & Beverage and Events leadership to solve any opportunities that may arise. The Executive Chef will serve as the culinary expert with a positive attitude and enthusiasm for teamwork. A readiness to thrive under pressure is a must. The Executive Chef also monitors the department's food and labor budgets and maintains the highest professional food quality and sanitation standards.

#### **RESPONSIBILITIES**

- Oversees all food production, including that sold in restaurants, banquet functions, and other outlets.
- Developing unique and cuisine-appropriate menus, food purchase specifications, and recipes
- Collaborating with the Director of Food & Beverage, with the support of the Assistant General Manager, to set item prices.
- Staying current on developing trends in the restaurant industry
- Maintaining the kitchen and surrounding areas in conditions that meet the company standards and health code regulations.
- Develops and monitors food and labor costs and budgets for the department.
- Monitoring inventory and purchasing supplies and food from approved vendors
- Hiring, training, and supervising kitchen staff
- Assisting and directing kitchen staff in meal preparation, creation, plating, and delivery
- Identifying and introducing new culinary techniques
- Preparing meals and completing prep support as needed
- Maintains the highest professional food quality and sanitation standards.

#### **JOB DUTIES**

- Exhibits and practices the Ansley Team Values - COLLABORATIVE, GRACIOUS, PASSIONATE, and TRUSTWORTHY towards all employees, members, and vendors while overseeing club operations daily.
- Hiring, training, supervising, scheduling, and evaluating the work of the Executive Sous Chef, Banquet Chef, Pastry Chef, Sous Chefs, Purchasing Director & BOH Staff.
- Schedules and coordinates the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economical, technically correct, and within budgeted labor cost goals.
- Approves the requisition of products and other necessary food supplies.
- Ensures that high standards of sanitation, cleanliness, and safety are maintained throughout all kitchen areas at all times.
- Establishes controls to minimize food and supply waste and theft.



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- Safeguards all food preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident prevention principles.
- Develops standard recipes and techniques for food preparation and presentation that help assure consistently high quality and minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
- Evaluates food products to ensure that quality standards are consistently attained.
- Interacts with food and beverage management to ensure that food production consistently exceeds members' and guests' expectations.
- In conjunction with the F&B management team, assists in maintaining a high level of service principles in accordance with established standards.
- Consults with the Assistant General Manager about food production aspects of planned special events.
- Evaluates products to ensure that quality, price, and related goods are consistently met.
- Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment, and terminology.
- Prepares necessary data for applicable parts of the budget; projects annual food, labor, and other costs; monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met.
- Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Supports safe work habits and a safe working environment at all times.
- Attends Food & Beverage staff and management meetings.
- Provides training and professional development opportunities for all kitchen staff.
- Ensures that representatives from the kitchen attend service lineups and meetings.
- Periodically visits the dining area when it is open to welcome members.
- Undertakes special projects as requested by the Assistant General Manager.

#### **JOB KNOWLEDGE, CORE COMPETENCIES, AND EXPECTATIONS**

- Exceptional / Advanced culinary skills, including food preparation, flavor pairings, and other cooking best practices.
- Plans and monitors all food-production-related costs.
- Plans menus in conjunction with the Assistant General Manager and House Committee.
- Develop food purchase specifications and standard recipes.
- Ability to develop unique recipes.
- Ability to pair/match wine and food.
- Current knowledge of trends in the restaurant industry
- In-depth knowledge of federal, state, and local food handling regulations
- Comfortable training, directing, and supervising kitchen staff.
- Exceptional leadership skills, including motivation and goal setting.
- Excellent communication and interpersonal skills
- Time management and organization
- Maintains food quality and sanitation standards.
- Knowledge of and ability to perform the required role during emergencies.
- A visible presence during dinner services and special high-touch events.



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- Leverages and understands generally accepted technology for financial reporting and control, budgeting, inventory control, customer satisfaction, and point-of-sale technology.

#### CANDIDATE QUALIFICATIONS

- High school diploma or GED required.
- Culinary school, technical school, or culinary arts graduate preferred.
- Substantial experience in the culinary arts with five years minimum as a Sous Chef.
- Expansive knowledge of food and beverage, with the ability to effectively develop seasonal menus that offer variety and satisfaction for the membership.
- Extensive market and industry knowledge and awareness of current and future trends.
- Experience maintaining high levels of sanitation, adhering to local food codes, maintaining accurate food costs, controlling labor costs, and maintaining a professional work environment.
- Must have strong leadership skills and the ability to build effective teams.
- Strong oral and written communication skills are required.
- Ability to analyze data and develop appropriate action plans.
- Computer literacy with proficient skills in Microsoft Programs such as Word and Excel.
- Must have the ability to work as a team member.
- ServSafe certified.

#### REPORTS TO

- Assistant General Manager

#### MANAGES AND SUPERVISES

- Executive Sous Chef
- Banquet Chef
- Pastry Chef
- Sous Chefs
- Purchasing Director
- BOH Staff

#### THE CLUB OFFERS

The base salary is \$170,000-\$200,000 annually, depending on experience, plus a bonus. Upon eligibility, a comprehensive benefits package includes medical, dental, vision, STD & LTD, Life Insurance, Paid Time Off, and a 401(K) plan. ACF (or similar) Membership dues and fees as well as continuous education.

#### CLUB OVERVIEW

Ansley Golf Club is a member-owned, 27-hole facility with approximately 1,600 member families, with 1,075 having full golf privileges. Ansley Golf Club features two distinct properties in its Midtown Atlanta location and Settindown Creek property located in the Atlanta suburb of Roswell. The Midtown location features a 9-hole golf course playing 26,000 rounds annually. Settindown Creek features an 18-hole Bob Cupp designed golf course that is continually ranked as one of the top courses in Georgia. Settindown Creek is due for a course restoration in 2025 by architect Tyler Rae. Settindown Creek plays 24,000 rounds annually and features an indoor teaching facility and a 4-hole short course. Ansley has a wide array of amenities that complement the golf experience, including eight hydro grid tennis courts, three pickleball courts, a wellness center, a swimming complex, and multiple dining areas in the two clubhouses. It is the 41st-ranked golf club by the Platinum Club of America.



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#### CLUB DETAILS

- 1622 Members
- \$6M Gross F&B Revenues
- 75% a la carte/25 % banquet
- 7 Dining Outlets – Midtown: Ansley Room (3 meal casual), 1912 Lounge & Grill (Fine Dining), Men’s Grill, Ladies Lounge, Racquet Room, Pool Pavilion; Settindown: Men’s Grill / Mixed Grill
- 54 yrs. Median Member Age
- Website: <https://www.ansleygc.org/>

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