



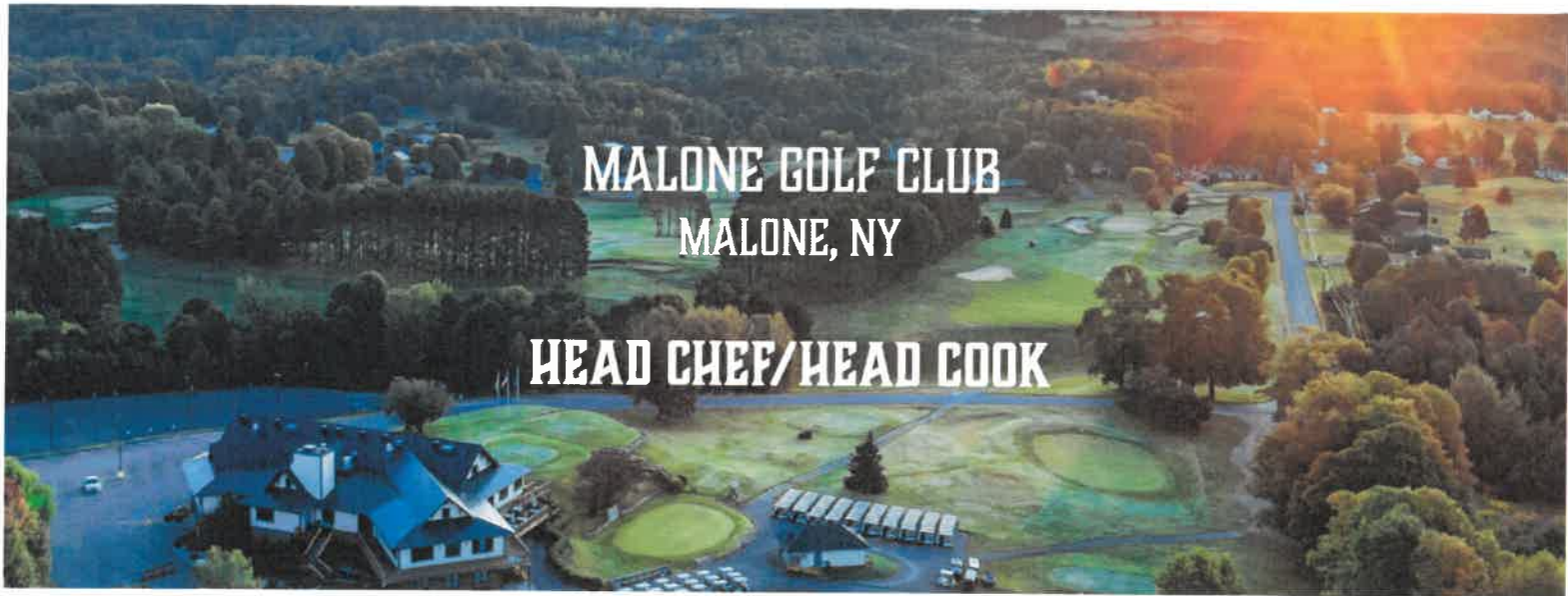
ABOUT US

Malone, NY | The Malone Golf Club is a premier, semi-private golf facility that has an established reputation for providing an exceptional golf experience to its members and guests. We are home to two 18-hole championship golf courses: the East and the West. The cornerstone of our facility is our clubhouse which is highlighted by two dining areas as well as a full service banquet room, scenic outdoor seating for dining or casual use, locker rooms, bag storage, and a full service pro shop.



CLUB DETAILS

- Approximately 430 members
- F & B volume approximately \$750,000
- Seasonal operation roughly Apr. 1 - Sept. 30
- 20-25 Tournaments per year, 30-50 banquets
- Lightspeed P.O.S. software in 2025
 - (2) On-Course Snack Bars
 - On-Course Beverage Cart



POSITION OVERVIEW

Title: Head Chef/Head Cook

Reports to: Food and Beverage Manager, General Manager

Supervises: Line and prep cooks, dishwashers

Position Description: The Head Chef or Head Cook position at the Malone Golf Club provides the right candidate an opportunity to showcase their culinary creativity while working in a dynamic and fast paced, team driven environment.

This role will be best suited for those who have a diverse culinary background with the ability to execute casual dining as well as high-quality weddings and banquets.

The Head Chef/Head Cook will work closely with the Food and Beverage Manager as well as the General Manager to create seasonal menus, banquet offerings, and design and implement good business practices to ensure that the quality of food and service is excellent as well as consistent, the highest standards of cleanliness are being met, and the culinary team is managed in an efficient and thoughtful manner, and inventory is being controlled to have a positive influence on the bottom line of the Club.



Experience & Qualifications

- A culinary degree from an accredited school is preferred
- Certification in food safety is mandatory
- Proven track record of high level restaurant or Country Club dining expertise preferred
 - Strong and passionate leader
- Visionary and trendsetter but also respects tradition and can balance both when designing menus
- Proven track record of high standards of cleanliness
- Ability to motivate and work well with a team
- Ability to monitor payroll and labor resource allocations to ensure they are in line with the financial goals of the Club
 - Strong inventory management

Key Priorities

- Be a collaborative team player who is willing to work with and train the team each day to do whatever it takes to ensure the best customer experience
- Maintain highest standards of cleanliness of all kitchen facilities
- Work closely with the Food and Beverage Manager and Front of the House Staff to ensure a cohesive customer experience
 - Work with the Food and Beverage Manager to develop a menu that is easily executed and meets or surpasses customer expectations
- Effectively recruit, train, and manage the culinary team to meet service goals
 - Work with the Food and Beverage Manager to schedule and coordinate the work of the entire Culinary team
- Maintain and manage food inventory to limit waste as well as excessive ordering/spending



COMPENSATION AND BENEFITS

- Competitive Wage Based on Experience (\$24/hour - \$28/hour)
 - Performance Bonus Negotiable
- 401k with up to 1.5% employer match after 1 year of service
 - Complimentary use of golf course and practice facilities
 - Employee discounts on retail merchandise



APPLICATION INSTRUCTIONS

Apply online at www.malonegolfclub.com/employment

Email resume, cover letter, and references to scott@malonegolfclub.com

Call (518) 483-2926 for more information

APPLICATION DEADLINE: FEBRUARY 14, 2025