



HEAD CHEF

Cape Cod National Golf Club
Brewster, Massachusetts



May - October 2025

Salary Expectations
\$2,500 Per Week

CLUB HISTORY

Cape Cod National Golf Club was founded in 1998 by John R. Pfeffer and celebrated its 25th Anniversary in the summer of 2023. The Club, located in Brewster, Massachusetts, is a private club comprised of approximately 250 Memberships. Cape Cod National was established with the vision of creating a premier venue for a limited number of serious golfers who enjoy the game and the company of their fellow Members and guests. The Club enjoys a symbiotic relationship with the nearby Wequassett Resort, a Forbes Travel Guide 5 Star award recipient.

The Club has played host to many national qualifiers including for the following tournaments: 2000 U.S. Open, 2013 U.S. Amateur, 2015 U.S. Mid-Amateur, and the 2018 U.S. Women's Open. Additionally, the club has quickly risen through the state rankings where it currently sits at 16th in the State of Massachusetts. The Massachusetts Golf Association, meanwhile, selected it to host the prestigious Tri-States Tournament in 2022, which featured top amateurs from Massachusetts (Matt Parziale, Frank Vana Jr.), Rhode Island and Connecticut. The Club and course continues to gain traction and attention as it ages and matures.



THE CLUB AT A GLANCE

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| Full Name of Club: | Cape Cod National Golf Club |
| Year Opened: | 1998 |
| Golf Course Architect: | Brian Silva |
| Number of Members: | 400+ |
| Membership: | Primarily this is primarily summer seasonal. |
| Located: | Brewster and Harwich, Massachusetts |
| Golf Season: | April 1st - November 30th |
| General Manager: | Michael Walker |
| Front of House Manager: | Neal Renaud |
| Head Professional: | Zack Sweet |
| Superintendent: | Eric Strzepek |
| Restaurant Size | 100 seat restaurant (inside and outside seating) |
| Annual F&B Sales: | +/- \$500-600K |
| Dinner Service: | 1-2 nights per week from late June through Labor Day. |
| Lunch Service: | A la carte lunch 7 days per week served May through October. |
| Breakfast Service? | Continental Breakfast available during the season. |
| Annual Tournaments: | 60+ |



JOB DESCRIPTION

Cape Cod National Golf Club is seeking a proficient and creative hands-on Head Chef (HC) responsible for planning and executing all culinary activities for the Club. The HC's primary responsibility is delivering a consistently high-quality product and service. The HC aims to create a memorable dining experience for the members and their guests. The main focus of the HC will be a range of daily a la carte lunch offerings complemented by luncheon buffets associated with scheduled golf activities. Additionally, evening fine dining events are held regularly throughout the season.

ESSENTIAL DUTIES & RESPONSIBILITIES

- Working chef hands on day-to-day operation, leads by example.
- Supervise, train, motivate small seasonal staff.
- Manages weekly schedules based on calendar of events.
- Oversees and adheres to budgetary guidelines.
- Menu creation, food cost, product utilization.
- Specialize in lunch offerings, theme dinners, creative turn options (camper).
- Golf events buffets, breakfast, lunch, dinner, snack bar, continental breakfast.
- Daily staff meals. Lunch only (25 ppl daily)
- Computer knowledge, communication.
- Maintain equipment, cleanliness of kitchen and employee areas, follow all sanitation procedures.
- Handles all food and restaurant supplies with vendors.
- Maintains all storage areas, freezers, walk-ins.
- Create and maintain menu books with recipes & photos.
- Creates kitchen policies and procedures for all kitchen staff.



THE IDEAL CANDIDATE...

- Has a positive attitude.
- Highly organized and pays high attention to detail.
- Has the ability to multi-task and prioritize the importance of duties.
- Enjoys providing a high level of service.
- Is passionate about food.
- Exhibits good judgement and integrity.
- Is a thoughtful communicator.
- Is committed to our team's success both in the front and back of the house.
- Manages and motivates the kitchen staff.
- Collaborates effectively and has strong interpersonal skills.





QUALIFICATIONS

- Fine dining or private club experience preferred.
- Culinary degree or Certification and 3+ years of experience as a Head Chef.
- Extensive cooking experience.
- Proficient computer skills, especially with Microsoft Office Applications.
- Polished and professional demeanor in manner and appearance.
- Excellent communication skills, both verbal and written
- Leadership qualities.
- Reputation for quality and attention to detail.

COMPENSATION & BENEFITS

Pay for this position is highly competitive and is based on experience.

- Access to affordable seasonal employee housing.
- End of season bonus.
- Simple IRA contribution.
- Enjoy limited golfing privileges at our 18-hole championship course.
- Education and uniforms allowance.
- Employees are eligible for our generous holiday bonus program provided by CCN's Members.

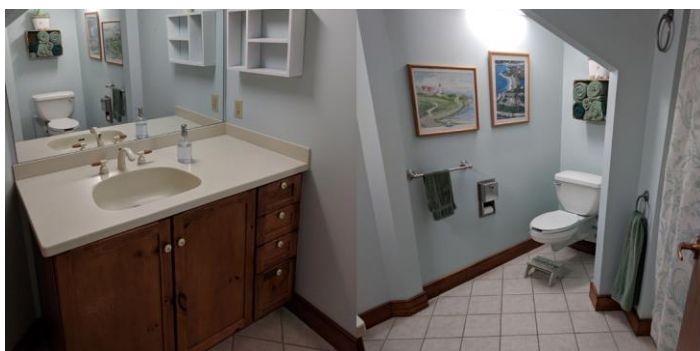
EMPLOYEE HOUSING

The Clubhouse apartment is the living quarters for the Head Chef. The on-site apartment, which is located on the top floor of the Clubhouse, boasts ample space for an individual or an individual and their partner to escape the rigors of work. There is an en-suite bathroom, an open area living room and attached kitchenette. CCN tries to make the transition to the Cape easy for all by providing basic amenities upon your arrival and throughout the season.

The Club, meanwhile, has three other houses on property, which house six to eight residents each, and were updated in 2022. These accommodations are available in both shared — twin beds —and single occupancy —queen bed — options.

HOUSING FEATURES

- Utilities included (water, electric, internet)
- Kitchenette with refrigerator
- High-speed internet
- No-cost laundry with detergent provided
- The living room area will be equipped with YouTube TV. Other stream services not included.
- Basic amenities provided, including paper towels, toilet paper, tissues and cleaning supplies



LIVING ON CAPE COD

Cape Cod National is located 90 minutes from Boston on Cape Cod. The Cape is a very popular summer vacation spot for many people and boasts great beaches, tremendous fresh seafood, nightlife, beautiful natural landscapes and one of the oldest collegiate wooden bat baseball leagues. There is plenty to do outside of work and the weather is routinely very consistent, conservative, and cooperative throughout the summer and fall. A fun and relaxing experience can be had by everyone.



ABOUT FRONT OF HOUSE MANAGER, NEAL RENAUD



Neal Renaud is entering his first full season as Cape Cod National Golf Club's Front of House Manager having taken over the reins in June 2023. Neal, however, arrived at CCN with a plethora of experience in the golf club industry, particularly in private clubs, having previously worked as Clubhouse Manager at both Cummaquid Golf Club and the Ridge Club. He was at Cummaquid for nearly 16 years and the Ridge Club for six years. He got his start, meanwhile, as the Head Maître D'hôtel at Chatham Bars Inn.



**TO APPLY, PLEASE SEND AN
ELECTRONIC COVER LETTER,
RESUME, AND REFERENCES TO:**

Neal Renaud
Front of House Manager
Cape Cod National Golf Club
nrenaud@ccngolf.org

APPLICATION DEADLINE: MARCH 1

