



EXECUTIVE CHEF SHELTER HARBOR GOLF CLUB

Charlestown, RI

<https://www.shgcri.com/>



About the Club: With its highly coveted, world-renowned golf course; iconic clubhouse that celebrates traditional coastal architecture and modern-day tech and amenities; and a location among New England's most popular and beloved summer outposts, Shelter Harbor Golf Club is a cherished happy place.

A place that is all about connection on different levels: a relaxed connectedness with other members, unbothered by the social angst and uncertainty that characterize so many other corners of life. Connection with the elements — a feeling of being alone on the course, playing golf off the edge of the world. And connection with ourselves, finding sanctuary in whatever form we require it — in gathering, in a good walk, in a tranquil cottage escape.



The Dining Room

This IS the Shelter Harbor experience, but as a warm season place, the array of special features of this Club and what it does for the soul can be jumbled in with all the other summer activities—another part of the seasonal removal from one's "real life." Yet, while Shelter Harbor is a summer escape for some, it is a primary source of meaningful connection and community for all.

Many members want more out of their Shelter Harbor experience. They want more time to enjoy the view, metaphorically and literally. They want more interaction and socializing with other members, or more opportunity to develop their game and broaden their circle. More here-and-now action and activity.

Our goal is to create that connective tissue for members who want it, so that the Shelter Harbor community thrives in the dark of winter as well as the heat of summer—keeping the spirit of their happy place alive all year round.

Position Specific: The Shelter Harbor Golf Club seeks a dynamic culinarian who is visible and provides hands-on leadership to enhance the Club's foodservice program. It is expected that the Executive Chef will proactively address and correct any issues related to menu development, cost control, executive leadership, staff accountability, training, innovation with new ideas, and food consistency. This includes identifying areas for improvement, implementing corrective actions, and ensuring that standards are consistently met to maintain the overall quality of the operation.

The Club is looking for a new Executive Chef who is a true team player, and demonstrates a collaborative approach. The ideal candidate will bring positive energy to the kitchen, inspire the team, and foster an environment of mutual respect and cooperation. A commitment to excellence, combined with the ability to lead, mentor and work together.



Initial Focus:

1. **Get to Know the Membership** - Interact and engage with members by being visible and engaging. Understand the Club's culture, its history and traditions.
2. **Create New Menus** - Leverage Culinary Expertise and develop menus with emphasis on variety, seasonality and high-quality ingredients. Evaluate and assess the past year's menu and pricing, make recommendations for any changes.
3. **Team Building** - Focus on recruiting, hiring, cross-training, professional development and scheduling. Work "hands on" with the staff, train and lead. Build relationships with the existing team and vendors
4. **Cost Control** - The Executive Chef should evaluate current operations and staffing and provide recommendations for enhanced systems, controls, product and services in all areas. Initiates changes that respond to the marketplace and to members' needs, both present and anticipated.

<https://dzallc.com/>

In The GM's Own Words: *The club is a unique and exceptional environment, shaped by the collective efforts of both the membership and senior leadership team. Due to the seasonal nature of the membership, we have a limited window of opportunity to make a meaningful impact on dining experiences. However, we are presented with a significant opportunity for growth, as the membership is open to new ideas and fresh concepts. With a dynamic leadership team that collaborates seamlessly, we are well-positioned to drive positive change and enhance the overall dining experience.*

Candidate Qualifications:

- The position requires an engaged leader who will develop recipes, standards and techniques for food preparation and presentation. A Chef who will focus on mastering consistency in the a la carte operation.
- Someone who will bring leadership, culinary expertise, menu planning & development, cost control & budgeting, communication (written and verbal), time management, problem solving, food safety & sanitation, staff training and development, creativity and innovation, adaptability, member relationships, and ensures the staff is trained to ensure a high-quality product is served on a consistent basis.
- The new Executive Chef is passionate about all things culinary and keeps up with the latest trends and equipment and produces new house-made items, creative buffet presentations and evolving menus
- The Executive Chef is expected to engage with the membership during social events, conduct walk-throughs of the dining room to ensure a high level of service, and contribute to an article in the semi-annual magazine if requested. Present and engaged during function/event planning.
- Plan ahead for events with attention to detail, and engage directly with members to ensure exceptional experiences.
- The Chef participates in the budgeting process and provides input on scheduling hours needed, pay rates and food cost. Managing food costs carefully, minimizing waste, and staying adaptable are key to success
- The Executive Chef is expected to attend the House Committee meeting to be observant, attentive, and proactive in responding as discussions arise.



Golf Course

Additional Information:

- Annual food sales \$804,000; Total F&B Sales \$1.25 MM.
- The Club currently has a 42% food cost with a food cost goal at 40% with a sales mix of 45% A La Carte and 55% Banquet.
- There are 14 culinary staff and 4 stewards supported by a \$489,000 Labor Budget.
- There is (1) salaried Executive Sous Chef, full time year round. The Chef does the Purchasing.
- Shelter Harbor has one 35,300 sq. ft. Clubhouse with 400 members whose average age is 58.
- There is (1) large Kitchen off the Main Dining Room. Management rates the condition of the kitchen as a 3 out of 5. The current kitchen is scheduled for a substantial workflow redesign in the coming years. This capital project has already been approved and the funds have been earmarked. Equipment has been replaced continually as needed.
- The Club operates (7.5) months annually. Closed completely after Thanksgiving to Masters weekend however, the Fitness Center and Teaching Facilities remain opened.
- The Executive Chef reports to the General Manager and works closely with the Director of Finance, Director of Food and Beverage, Director of Facilities and Agromomy, Director of Communications and Member Engagement, Director of Membership and Events and Head Golf Professional.
- The departing Chef has been with the Club for seventeen seasons.



Weddings are Special!

Dining: (A La Carte Outlets)

The Dining Room – Can be both Formal or Casual serving Lunch & Dinner, Tuesday-Sunday.

Halfway House – ‘Grab & Go’ offering Breakfast and Lunch, Mothers Day-Thanksgiving.

Founders Room – A Private Room seating up to 50.

Private Parties – The Club has one (1) private room with seating from 0- to 50 guests. The largest sit-down event the Club can accommodate is 220 members/guests.

SHELTER HARBOR GOLF CLUB

Mission Statement

“To continue to grow and preserve our legacy as one of New England's premier golf clubs”

The Club offers a competitive base salary, performance bonus and benefits package including a 401k, health, life & dental insurance, ACF Dues and Conference and dining allowance. Relocation is available. A (CEC) is preferred. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged) [Click Here](#) to upload your information:

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