

**Do you have a passion for food? Come to work and enjoy the view! Sand Point Country Club seeks an Executive Chef who is a proactive motivator and thoughtful communicator to LEAD our Culinary Team!**

**Competitive Compensation Package includes:**

- Pay range is \$90,000 to \$100,000 per year
- Club pays 80% of your medical, dental, and vision insurance after 30 days
- Club pays 100% of your life and long-term disability insurance after 30 days
- Access to Club facilities\*\*\*
- Matching 401k after 6 months

**Experience:**

- Specialty/Technical Training (4-year culinary degree or certification)
- Minimum of 6 years of experience in the culinary arts and at least 3 years of supervisory experience
- 3 years of private club experience
- Proficient with computer software including Microsoft Word and Excel
- Proven ability to build and foster a team environment
- Knowledge of food cost and inventory management principles
- Knowledge of applicable safety and sanitation procedures and training

The ideal candidates would embody the following **job knowledge and core competencies:**

- Exemplary deliverer of motivation, diplomacy, balance, and tact while earning the respect of the team members as well as the Sand Point Community at large.
- Conducts themselves in a commendable, responsible, and professional manner at all times and encourages other team members to do the same to reflect the intended image of the Club throughout the Community.
- Demonstrate effective interpersonal relations skills, strong and proactive communications, and efficient delivery and gathering of information and logical delegation through numerous mediums such as orally, in writing, and electronically to the entire Club Team.
- Display careful judgement and be comfortable communicating with cross-functioning teams and multi-disciplinary projects with the ability to make complex decisions in a dynamic environment in support of the Club's Mission, Vision, and Values.
- Think, operate, exemplify, and deliver logically, creatively, strategically, and innovatively while meeting objectives and goals both near-term and long-term while displaying executive aptitude in fiscal, administrative, and operational matters and problem solving.
- Encourage elevated standards for all facilities, services, and of the entire Club Team to meet expectations or satisfaction and exceeding where possible.
- Assure that federal, state, and local laws in addition to Club policies and procedures are up to date and in compliance with the necessary and respective agencies.

- Exhibits excellent time management skills allowing them to oversee production and work on administrative tasks daily.

***Sand Point's Vision and Values:***

- **Vision:** Sand Point Country Club provides a welcoming atmosphere driven by inclusive membership, dedicated employees, well-maintained facilities and innovative member experiences where enduring friendships are made and families flourish.
- **Values:** Integrity, Respect, Dedication, Sustainable, Environmental Stewards, Innovative, Community

Email resume and cover letter to Jenelle Ebisu, Director of Human Resources at [jenelle@sandpointcc.com](mailto:jenelle@sandpointcc.com).

\*\*\*Founded in 1927, Sand Point Country Club is the only private golf club in Seattle with all of the amenities of a country club. *Team members have access to the Club's numerous facilities including:*

- Challenging 18-hole course re-designed by world renowned architect David McLay Kidd
- Covered, heated driving range
- Four outdoor and lighted tennis courts
- 24/7 Fitness Center