



Senior Sous Chef

The Racquet Club of Chicago

About The Club: The Racquet Club of Chicago is a private social and athletic club located at 1365 North Dearborn Street, Chicago, within the Gold Coast Historic District. The classical revival building was designed by architect Andrew Rebori, constructed in 1923. It is a contributing structure within the National Register Gold Coast Historic District. Established to advance the various racquet sports played at the club, the club is organized as a community club providing its membership and guests remarkable facilities including lodging, various dining venues, event and meetings spaces, with a matching culinary reputation like few other private clubs. The club hosts racquet tournaments, often internationally respected (U.S. and Western Opens) making for exciting activities at the club throughout the year.



About Club Culinary: The Racquet Clubs food program admirably compares with the finest “Go To” restaurants in the Greater Chicago market. Chris Brand, the club’s celebrated chef of 35 years will retire at the end of the year. During his reign Chris has built a culinary destination for membership and is beloved. Miguel “Mike” Coronel, Chris’ protégé and club’s Sous Chef of many years, has been promoted to Executive Chef with great confidence that the club’s culinary program will NOT miss a beat. During this period, Chef Brand has agreed to assist with the transition as Chef Emeritus.

The club now embarks upon the search for Mike’s sous chef, a passionate, artisan, creative professional to partner with Mike and continually advance standards. Longevity with club is the ultimate goal. It is remarkable acknowledging that 30 club employees are with over 15 years of experience. One might think that longevity is often accompanied by complacency. That is not the case at the RC. Our energetic and involved staff challenges themselves and each other to achieve better results daily. The club will hire a professional that understands team concept and is prepared to contribute their skills, enthusiasm and knowledge in producing great meals.

Summary: Ideal candidate is grounded, down to earth and relates well to everyone. Ideal hire has experiences in culturally diverse kitchens with a hands-on work ethic – this is a working position with management responsibility. A strong sense of character and ethics are essential. Solid culinary skills that can be enhanced by working in a program like ours that emphasizes the caliber and quality of the member experience at all times.

Interested?

Work with DMA, a team of proven culinary professionals to help advance your career. Upload your resume, which may also include a cover letter and supporting information including menu examples, pictures, personal website, etc. **Click Here**

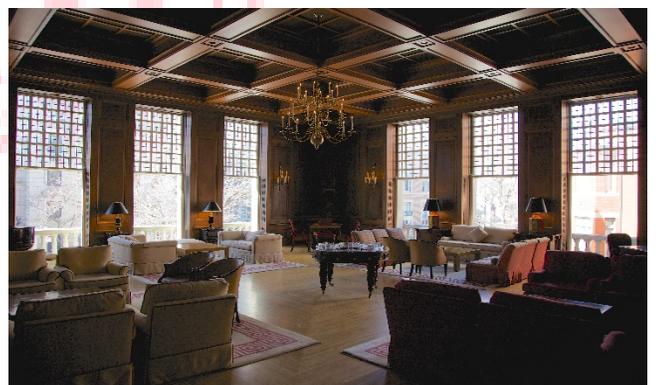
Contact **Bill, Dan or David to make application and forward your qualifications.**

Position Summary: This is a very hands-on working Sous Chef position that will work closely with the Executive Chef and Chef emeritus executing daily operating standards as shaping the forward vision of the culinary program. The Sous Chef is expected mature, skilled and able to lead, one who works closely with all culinary and food service personnel assuring standards are maintained in all outlets. She/he will set a positive example working closely with all at the club. Keen awareness and strict attention to culinary details, sanitation, organization, staffing levels and enforcing Club/Kitchen standards are core yet basic requirements.

Absence of the Executive Chef he/she will assume additional duties and responsibilities as required. It is important to act as a team leader, motivating for both FOH and BOH teams, thus strong interpersonal skills, a clear communicator, and being part of something bigger that self are essential qualities.

Primary Functions, Duties and Expectations:

- Actively involved in day to day production demonstrating a hands-on approach to staff.
- With presence, is accessible to culinary team members, inspecting standards and mentoring team members to grow to full potential.
- Maintains highest quality standards at all times in service operation
- Demonstrates a working knowledge of all stations and ability to assist at any time
- Expedites service flow on outlet service lines, assisting or filling in when needed
- Attends and complements daily line-ups discussing Menus, Features, Ingredients and Production Details.
- Demonstrates and cultivates professional attitude and demeanor toward all club members; Demonstrates personal responsibility for all member requests and/or special needs.



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Notes / Menus Follow

