

Position Title: Executive Chef

Location: Eau Claire Athletic Club (ECAC)

Employment Type: Full-time

Reports To: Food & Beverage Manager



About Us

Eau Claire Athletic Club is Calgary's newest private athletic club, set to open in the spring of 2025. Located in the former YMCA Eau Claire, this fully modernized space is designed to promote physical and social well-being through state-of-the-art amenities and curated programs. With a premium café, a 100-seat dining restaurant with a lounge and bar, and an innovative simulator lounge, the club fosters a vibrant, interactive, and sophisticated atmosphere for its members.

Position Summary

As the Executive Chef, you will lead the BOH team in all aspects of food and drive excellence across the restaurant and café services. You will be the pillar of the culinary operations, responsible for developing innovative menus, maintaining high-quality standards, and ensuring safety in all food preparation. Your positive management style will guide and inspire the team to achieve peak performance, fostering a culture of excellence in every dish served. You will be accountable for the success of the culinary program and will work to continuously improve and elevate the dining experience.

Key Responsibilities

1. Menu Development & Innovation:

- Create and update seasonal menus that reflect current trends while aligning with the club's vision and member's needs.
- Develop signature dishes that set the club apart from the public restaurant market.

2. Kitchen Operations Management:

- Oversee day-to-day kitchen operations, ensuring efficient and smooth service during all shifts.
- Implement and maintain strict food safety, sanitization, and hygiene standards in compliance with AHS regulations.
- Manage food preparation processes to maintain consistency in taste, quality and presentation.

3. Staff Leadership & Development:

- Recruit, train, and mentor the culinary team members, fostering a collaborative and high-performing environment.
- Schedule and assign duties to ensure adequate staffing levels during peak and off-peak hours.
- Conduct regular performance reviews and provide continuous professional development opportunities

4. Budget & Inventory Management:

- Manage BOH budgets, including labor, food, and operational costs ensuring adherence to financial targets.
- Monitor inventory levels, negotiate with suppliers, and implement effective waste and reduction strategies
- Ensure cost-effective procurement practices without compromising quality.

5. Quality Control & Customer Satisfaction:

- Consistently monitor the quality of food prepared and served, implementing corrective actions as needed.
- Collaborate with front-of-house management to ensure an outstanding guest dining experience.
- Gather and respond to customer feedback, using insights to enhance the overall culinary offering.

6. Strategic Planning & Collaboration:

- Work closely with management to plan and execute special events, catering opportunities, and seasonal promotions.
- Stay current with industry trends, emerging ingredients, and technological advancements in culinary arts.
- Develop strategic partnerships with local vendors and suppliers to source high-quality, local ingredients.

Qualifications & Skills

Experience:

- Minimum 5 years' experience in an Executive Chef role in a high-volume or fine-dining kitchen environment, with progressive leadership responsibilities.
- Proven track record in menu development, kitchen management, and cost control.

Skills:

- Exceptional culinary skills and creativity, with a strong understanding of flavor profiles and presentation techniques.
- Excellent leadership, communication, and organizational skills.
- Proficient in budgeting, inventory management, and vendor negotiations.
- Ability to work under pressure in a fast-paced environment, maintaining high standards of quality and service.

Certifications:

- Culinary degree or equivalent professional culinary training is preferred.
- Food safety certification is required.

Schedule & Work Environment

- The position requires evenings, weekends, and holidays, depending on business needs.
- The role involves standing for extended periods, heavy lifting, and working in a hot and fast-paced kitchen environment.
- Must be able to adapt to changing priorities and work collaboratively under pressure.

Compensation & Benefits

- The base salary for our Executive Chef position starts at \$60,000 per year, with the potential for additional compensation based on experience, qualifications, and performance.

- Work in a prestigious private club environment where hospitality is an art.
- Opportunity to be creative and contribute to an evolving menu.

Please send in your application through the careers page on the ECAC website by March 17, 2025.