

Culinary can be an unpredictable aspect in the private club industry. Unexpected and sudden personnel changes at any culinary position and especially at the Executive Chef position can lead to conditions unsavory to the private club atmosphere.

Our Interim Executive Chefs can solve these issues immediately.

"Toss the keys" to our Interim Executive Chefs and experience immediate positive changes. Our Chefs excel in assisting Clubs work through transition. With food service staff, the General Manager, Food and Beverage Director and Board Members, our Chefs have a proven record of successes.

IMMEDIATE AND EFFECTIVE

Our Chefs remove anxiety and worry from the management, culinary and service staff along with board members through effective leadership and seasoned administrative skills.

CONVENIENCE IN CANDIDATE PLACEMENT

With our Chefs onboard you have more time to accurately review new candidates and more time to get the proper professional for your Club.

AFFORDABLE FEES AND RETURN ON INVESTMENT

Our fees are no more than the Club had been paying for the position for which we are providing interim management, plus expenses, so our services are affordable. Further, while we assume our interim role, we bring our experience to work for you to help grow your member satisfaction and operating standards.

We will work hard for you while on the ground and help with any administrative and strategic matters that you may require to ensure successes in your transition.



A FEW OF OUR INTERIM EXECUTIVE CHEFS' SKILLS

CULINARY

- Hands-On Cooking
- Ice Carving
- Plated Desserts
- Contemporary Techniques
- Menu and Recipe Development
- Banqueting and Events

ADMINISTRATIVE

- Purchasing
- Sanitation
- Inventory
- Scheduling
- Menu Planning
- Kitchen Design

TEAM BUILDING

- Training
- Mentoring
- Communicating

MEMBER SATISFACTION

To learn more and discuss how we can assist your Club please contact us at:

(480) 685-1054

ExecutiveChef@ClubAdvisors.com

www.clubadvisors.com

The right side of the advertisement features a background image of a restaurant dish, likely a salmon fillet topped with a fresh vegetable salsa. The CA logo is positioned at the top left of this section. The text 'CLUB ADVISORS' is written in a large, white, sans-serif font across the top right. Below it, the text 'Interim Executive Chefs' is written in a smaller, white, sans-serif font.

CLUB ADVISORS

Interim Executive Chefs

A Private Club Interim Management Company
www.ClubAdvisors.com



GET COOKING WITH OUR INTERIM EXECUTIVE CHEFS!

- We would be proud to serve your club by providing an Interim Executive Chef with Certified Executive Chef credentials from the American Culinary Federation and also members of the American Academy of Chefs.
- We can have a seasoned culinary professional at your club in 5 days or less.
- Our fees are comparable with costs that you are accustomed to paying with your current Executive Chef position.
- Our Chef will hit the ground running and add energy and enthusiasm to your current food service staff.
- Our Chefs can help you place ads, draw on networking, set up cooking interviews to help you obtain a new Executive Chef and alleviate placement cost.



WILLIAM BALLARD, CEC, AAC

Chef William "Bill" Ballard studied at the Culinary Institute of America in Hyde Park, New York. He is a Certified Executive Chef and a member of the American Academy of Chefs, the honor

society of the American Culinary Federation. He is a progressive Chef with broad-based achievements in experience, education, international competition, teaching, writing and ice carving. He has an in-depth comprehension of the private club industry and has worked for over 30 years in private clubs from Boca Raton, Florida to Bend, Oregon.
BBallard@ClubAdvisors.com



JOEL CORWIN

Chef Joel's experience includes 30 years in all types of operations such as upscale restaurants, hotels, and country clubs. He is a two-time Club Chefs of America exchange winner,

earning top honors back to back for wild game as well as salad competitions. Joel's leadership in various clubs includes Evanston Golf Club, St. Charles Country Club, Kenosha Country Club and Bull Valley Golf Club.
JCorwin@ClubAdvisors.com



TOM CHOLAKIS

Chef Tom began his career with the exquisite hotel brand, Westin, working with great Executive Chefs in USA, Canada, and Europe. His passion is perfection in multiple cuisines and

presentations and has competed in many domestic and international culinary events. He has spent decades serving members in distinguished private clubs. He is a graduate of the R.B.Russell Culinary Arts Institute and has been inducted into the Chaine Des Rostisseurs.
TCholakis@ClubAdvisors.com

WHAT OUR CLIENTS SAY ABOUT OUR INTERIM EXECUTIVE CHEFS

"Your Interim Executive Chef is simply amazing - I have told him more than once that he was heaven sent. He assisted us in our search for a new Executive Chef and I am thrilled."

Lisa Martin, GM
 Yakima CC, Yakima, WA

*Thanks so much for working so quickly with us!
 This is a lifesaver!!
 Ocean House, Westerly, Rhode Island*

*Your Interim Executive Chef has been fantastic!
 We're thrilled to have him.
 Private Club GM, Southern California*

