

Chris Stettnich New Executive Chef At Ponca City Country Club



The Board of Directors at Ponca City Country Club recently hired Chris Stettnich as the Executive Chef.

Stettnich grew up in Blackwell and then enlisted in the United States Coast Guard, proudly serving four years along the Oregon and California coastline. He then attended the Ozark Technical School in Springfield, Missouri for three years, graduating with a degree in Culinary Arts. At the time, the program in Springfield was one of only two accredited culinary degrees in the midwest region of the United States.

Chris has worked in the food industry almost his entire life. His parents owned and operated the Char Hut restaurant in Blackwell for many years. That's where he first discovered his love for cooking.

Chris and his wife Regina are the proud parents of three children; Lauren, Molly and Joel. The family is currently residing in Stillwater.

The next time that you are dining at PCCC, please take a moment and introduce yourself to Chris. He is eager and very willing to hear the members thoughts relating to all aspects of the Club's food service.

Your webmaster sat down with our new Chef this week to learn more about his work background and the goals that he has set for himself and his staff. The interview follows

Please tell us about your work history.

First, let me say that my parents were members at Ponca City Country Club many years ago. I loved playing golf here while I was a youngster. It was and still is a great country club!

I have worked in all types of food service including hotel dining, restaurant dining, corporate dining, country club dining and hospital dining. I was the Executive Chef for the Hilton Hotel at the Dallas/Ft. Worth airport for several years. Following that, I worked as the Executive Sous Chef at the Doubletree Inn in Tulsa for five years. I had a staff of 40 people and it was not uncommon to serve up to 7000 folks for our Thanksgiving brunch.

Crestwood Country Club in Pittsburg, Kansas was my next stop. I was the Executive Chef at the 500 member private club there. I then worked for Southern Food Service Management as the Executive Chef at Mercruiser in Stillwater, one of the largest employers in the area. We prepared and served up to 2000 meals a day.

Most recently, I worked as a Consultant at Stillwater Country Club, primarily in a General Manager type role.

It seems like you have never stayed in the same job for more than four or five years. Why?

I never want to get lackadaisical or complacent. I am always looking forward to trying new things and meeting new people. It keeps me feeling young and energetic. I have always liked a challenge.

You have only been on the job for a week. What are your first impressions of the Club's cooking equipment and dining facilities?

I have been very comfortable and excited so far, even though I have been working 14 hour days. I have been impressed with the work ethic and skill level of the entire kitchen staff. The equipment is all in good working order and the views from the Grill Room and Formal Dining Room are spectacular.

Over the next few weeks, I will be evaluating and prioritizing specific items that I think need to be tweaked in an effort to provide a first class dining experience to our members every single day. My primary goal is, and will always be, to serve a nice variety of high quality food in a friendly, professional manner.

Do you have any other thoughts that you would like to share with the PCCC members?

I will be working closely with Becky Poet and Julie Fulton in an effort to schedule more special dining events. I also have plans to put some new items on the menu. The members need to know that I am creative and will never be afraid to try new things.

I will also value the opinions of our PCCC members. Please contact me with your suggestions, ideas and even your complaints about any aspect of your dining experience at the Club. I promise that your voices will never fall on deaf ears.

I am excited to be working at the Club and I would like to thank the Board and the members for this opportunity.

