

Executive Chef

The Apawamis Club located in Rye, New York seeks a dynamic and accomplished culinary professional to provide visible and hands-on leadership to a dedicated kitchen staff. Apawamis is a full-service family club dating back to 1890 and offers golf, swimming, squash, tennis, and paddle tennis. The Club has 690 members with the average tenure of membership being 15 years. The average age of the membership is 51. Demographics at Apawamis represent a wide spectrum of age. Rye is an affluent community located in Southern Westchester and offers a variety of local restaurants in addition to several private clubs.

The Club's Executive Chef must possess the creativity necessary to enhance member dining as well as be able to develop and execute member special events. These include wine dinners, seasonal and holiday events as well as a wide variety of other functions. The Club's Executive Chef must be able to develop and execute banquet and catering functions of all sizes including the Club's biggest annual event of more than 1,400 guests. Current food revenue is split approximately 65/35 with the majority being generated by member a la carte and social dining. The remainder is derived from banquet and catering business.

Candidates must show strengths in the following areas:

- Menu development utilizing industry trends and ethnic influences while balancing member needs and desires at all times.
- The ability to work "hands on" with the staff, and to mentor, train and lead.
- Strong administrative and financial management skills are critical in controlling expenses including food and labor costs and while always producing a consistent product and operating results.
- Interaction with the membership is both expected and strongly encouraged.
- Outstanding communication skills are required as is a strong moral character.
- As the Executive Chef will lead a team of 20 staff members, an emphasis on human resources is required as well.

Duties include but are not limited to:

- Development and implementation of menus for the Club to include a la carte and banquets. Stylistically, this includes both formal and casual dining, and banquets which vary widely as well. Emphasis must be placed on variety and constantly changing menus to capture product availability and seasonality.
- Staffing including recruiting, hiring, cross training, professional development and scheduling. Timely and meaningful reviews for the staff will be conducted in accordance with club policy.
- The Chef will work closely with the General Manager and Assistant General Manager on a daily basis.
- Establishment of departmental operating policies in accordance with the Club's standard operational policies.
- Establishes standardized recipes and specifications to insure a high level of consistency at all times, oversees daily operations to insure quality as well and consistency.
- Maintains a professional facility to include the kitchen and storeroom. Emphasis will be placed on cleanliness, order, sanitation, security and safety.
- Establishes and maintains effective cost control measures for food and labor while working with the Club's budget. Emphasis to be placed on purchasing and receiving procedures and methodologies.
- Actively solicits and utilizes feedback from the membership, kitchen staff, and service staff about the Club's foodservice. Consistently visits member dining and function areas to interact with members and guests.
- Fosters an atmosphere of cooperation and mutual respect for all employees. Participates in daily line ups for the culinary and service staffs and plays an integral role in the development of the staff.
- Attends and participates in Staff and Committee Meetings as directed.
- Participate with his or her peers with the "Working Committee" comprised of Department Heads.
- Work with the Committees, members and staff to plan and execute private as well as club events.

Requirements include:

- A minimum of eight years as an Executive Chef or Executive Sous Chef in a high-end, high volume private club, resort or hotel with F&B revenues in excess of \$3.0 million.
- A thorough knowledge of international and ethnic cuisines.
- An in depth knowledge of culinary trends.
- A career path marked with stability and progression of title and responsibility while showing ongoing professional development.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary or related degree is expected.
- A CEC or ProChef III designation or the active pursuit thereof is strongly preferred.
- Impeccable and verifiable references; all candidates will be subject to a comprehensive background review.

The Apawamis Club will offer an attractive and competitive compensation and benefits package to include:

- A base salary and bonus potential.
- Professional dues and education expenses with emphasis on continuing education.
- Employee benefits to include health, dental, disability, life insurance and a 401K Plan.

- "Dining Comparison" budget.
- Cell Phone.
- Uniforms.

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Please address resumes to

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