

## Burning Tree Country Club

Burning Tree Country Club (a respected country club located in Greenwich, CT) is looking for an Executive Chef to lead our culinary team. The chef will be an imaginative and dedicated individual with the skills and background needed to provide our members with the food and dining experience that is expected at a first rate Country Club. The chef directs all aspects of the kitchen operations including ordering of all food items and kitchen supplies. The chef develops implements and monitors the budget as developed by the club, and must have demonstrated experience efficiently managing a large operation, and controlling cost and waste.

The chef is responsible for has control over hiring, training and supervision of the kitchen staff and will train his staff in the methods of food preparation, cooking and presentation. The chef is expected to create new menu items on a regular basis. The chef will interact with members and their guests on a regular basis and be visible to the membership. The chef will report to the General Manager and will work closely with our house committee and the department heads of the club. This is a full time position. Please email resumes and salary requirements to:

[garnold@burningtreec.org](mailto:garnold@burningtreec.org)