

Position: Executive Chef

Reports to: General Manager & Club Manager

Supervises: All kitchen staff and snack bar staff

Coordinates with: Club Manager & Dining Room Manager

Works with: House Committee

Qualifications of Candidate:

- Successful prior experience as a Chef in a similar quality food service establishment. A la carte, banquet and buffet experience are necessary.
- Strong management skills and proven track record of attracting, managing and motivating a staff. A leader and problem solver.
- Strong working knowledge of quality food preparations, quality control, storage, purchasing and service.
- Evidence of financial responsibility and controlling food and labor costs.
- Experience in writing menus for a la carte and special events.
- Excellent communicator.
- Positive upbeat attitude and the ability to work well with others.
- Professional integrity.
- Creative and willing to learn and stay abreast of current food trends.
- Graduate of a Culinary School.

About the job: Silver Spring Country Club is a private club with 300 members located in Ridgefield, CT. The Club finished a renovation project that included a state of the art kitchen in 2006. The Club is open March-December and all food revenues are \$850,000. The Club has two snack bars, a grill room that seats 50, a dining room that seats 150 and outside covered dining for 150. The position requires a hands on chef with the ability to lead a culinary team and work with all other departments to create a successful food operation. Position available immediately.

Compensation: A competitive salary commensurate with experience. Simple IRA pension, health and life insurance, professional dues and education allowance.

Please submit your resume to:

Robert A. Sommer
General Manager
Silver Spring Country Club
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