

Executive Chef Opportunity at South Fork Country Club

An outstanding opportunity exists for candidates with a successful track record of culinary expertise in private clubs or high-end hospitality establishments. SFCC is seeking a well-rounded executive chef who will respect traditions and embrace innovation in the kitchen. The Executive Chef will play a crucial role in maintaining our existing standards and will work with the F&B team to continue developing our culinary program to suit the needs of our membership.

SFCC History

Nestled in the oceanside village of Amagansett and surrounded by nature preserves lies South Fork Country Club. Founded in 1921 as a nine-hole golf course and expanded to eighteen holes in 2000 by the renowned golf architect Gil Hanse, South Fork offers a challenging and enjoyable golf experience.

SFCC Mission Statement

Our mission at South Fork Country Club is to enrich the lives of our member families by providing extraordinary golf and social experiences within an environment that encourages the formation of enduring relationships.

SFCC Executive Chef Job Description

Reports To: Director of Operations

Supervises: Sous Chef, Line Cooks, Prep Cooks, Dish Washers

Classification: FLSA Exempt

Education and/or Experience:

- Degree in Culinary Arts and/or Hospitality Management degree and eight years food production and management experience; or
- 10 years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills and abilities.

Job Knowledge, Core Competencies & Expectations:

- Exceptional cooking skills.
- Expertise in à la Carte, Banquet & Buffet.
- Plans and monitors all food-production-related costs.
- Plans menus with Food and Beverage Director.
- Develops food purchase specifications and standard recipes.
- Maintains food quality and sanitation standards.
- Knowledge of and ability to perform required role during emergency situations.

Job Summary:

Responsible for all food and pastry production, including that sold in restaurant, event functions and halfway house. Develop menus, food purchase specifications and recipes. Supervises production and pastry staff. Develop and monitor food and labor budgets for the department. Maintain the highest professional food quality and sanitation standards.

Job Tasks/Duties:

- Hires, trains, supervises, schedules and evaluates the work of kitchen staff.
- Plans menus with Food and Beverage Director for all food outlets in the club and for special occasions and events.
- Schedules and coordinates the work of chefs, cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
- Approves the requisition of products and other necessary food supplies.
- Ensures that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas at all times.
- Establishes controls to minimize food and supply waste and theft.
- Safeguards all food-preparation employees by implementing training to increase their knowledge about safety, sanitation and accident-prevention principles.
- Develops standard recipes and techniques for food preparation and presentation that help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
- Prepares necessary data for applicable parts of the budget; projects annual food, labor and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met.
- Attends food and beverage staff and management meetings.
- Consults with the banquet function committee about food production aspects of special events being planned.

- Cooks or directly supervises the cooking of items that require skillful preparation.
- Evaluates food products to assure that quality standards are consistently attained.
- Interacts with applicable food and beverage managers to assure that food production consistently exceeds the expectations of members and guests.
- Plans and manages the employee meal program.
- Develops policies and procedures to enhance and measure quality; continually updates written policies and procedures to reflect state-of-the-art techniques, equipment and terminology.
- Recruits and makes selection decisions; evaluates job performance of kitchen staff; coaches, rewards and disciplines staff in a fair and legal manner.
- Recommends compensation rates and increases for kitchen staff.
- Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Provides training and professional development opportunities for all kitchen staff.
- Ensures that representatives from the kitchen attend service line-ups and meetings.
- Motivates and develops staff, including cross-training and promotion of personnel.
- Periodically visits dining area to welcome members.
- Hosts taste panels to assess feasibility of proposed menu items.
- Reviews and approves product purchase specifications.
- Maintains physical presence during times of high business volume.
- Implements safety training programs; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.
- Understands and consistently follows proper sanitation practices including those for personal hygiene.
- Undertakes special projects as assigned by the Director of Operations, or Food and Beverage Director.

Licenses and Special Requirements:

- Certification from a professional culinary association preferred
- Food Manager's Certification Required

Physical Demands and Work Environment:

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend stretch and twist or reach.
- Push, pull or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid and noisy environment.

Benefits & Compensation:

- Salary is open and commensurate with qualifications and experience: \$145-\$160k
- Employee health plan
- 401k matching after 1 year
- Educational/Professional development budget
- Employment from mid-April to mid-December

SFCC Key Details:

- Approximately 400 members
- Annual F&B Revenue: \$830,000
- 18 Holes of Golf
- Short Game Practice Facility
- Indoor Golf Simulator Facility
- Clubhouse With Restaurant
- Halfway House Snack Bar

Please send resume and cover letter to careers@southforkcc.net