

Wykagyl Country Club Executive Chef



In the Club's 126th year, an outstanding opportunity exists for a talented culinary leader to join our team at Wykagyl Country Club. Located in New Rochelle, NY, Wykagyl is one of the finest Golf and Family clubs in Westchester County.

Wykagyl offers many benefits to its 520 active membership families including fine dining, catering and special events, Olympic sized pool, full driving range and short game practice area, four Har-tru tennis courts, paddle tennis, four lane bowling alley and fitness center.

The Club's food and beverage department operates March – December, with the main golf season being April – October. The Club is closed to members on Mondays, which are reserved for golf outings. We offer lunch service 6 days a week, dinner service 5 days a week, and breakfast on the weekends during our main season. In addition, there are on course refreshments and mobile/to-go orders, a Halfway House on the golf course, Pool Snack Bar and meals for Camp Wykagyl participants (Camp and Pool Snack Bar operate 7 days in the summer). Seated dining areas include the Grill Room, Bar, 9th Hole Terrace, Pool Side Dining Area, Main Dining Room, and Private Dining Rooms.

The Club does \$3 Million in Food and Beverage revenue, with food making up \$2 Million of the revenue. Food Revenue breakdown is 55% à la carte and 45% banquet/event.

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KEY TRAITS

Leadership

An individual with a leadership style that promotes a welcoming and positive culture to direct reports and peers. Someone who motivates employees and brings the best out of them.

Passionate

The person should have a passion for cooking and teaching in the kitchen. A desire to cook meals they are proud of and that the members enjoy.

Motivated

Our ideal Chef WANTS to be the best culinarian and is driven to continuously improve.

Skilled & Educated Culinarian

A professional level of culinary ability and education, with an appetite for further growth in their skills and education.

Flexibility

An open-minded individual prepared to adapt to reasonable requests and requirements from members and management.

Creativity

While the club will look to continue traditions and items members love, the ability to blend in a substantial amount of creativity to taste and display is desired.

Organized

Strong organization when it comes to inventory, equipment, menus, and necessary paperwork.

Safe & Sanitary

Adheres 100% to food safety and sanitary requirements. Also leads a working environment that meets OSHA requirements and keeps workers out of danger.

Financial Acumen

The ability to understand the Club's goals for building and following a budget. The ability to purchase appropriately to meet the desired food costs. An ability to fittingly price menus.

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The Executive Chef reports to the General Manager. The Executive Chef will be a member of the Food and Beverage Leadership Team with the AGM, F&B Manager, and Restaurant Manager. The kitchen team includes 12 to 14 employees depending on the time of the year. A majority of the kitchen team are long tenured union employees. Collaboration with the F&B Leadership Team in their work with the F&B Chair/Committee is prudent to finding success in this role.

This is an exciting time to be joining Wykagyl Country Club, as the club is currently developing a Master Plan. The Food and Beverage Operation, Facilities, and Equipment are being discussed as a pivotal focus of the Master Plan.

Preferred Education and Certification

- A culinary arts degree from an accredited school
- Certified Executive Chef or similar certification
- Certification in food safety

Salary and Benefits

Salary is open and commensurate with qualifications and experience.

- Medical (*Employee Weekly Contribution*)
- Life Insurance Policy (*Club Paid*)
- Short and Long Term Disability (*Club Paid*)
- Dental & Vision (*100% Employee Contribution*)
- Additional Life Insurance (*Optional - 100% Employee Contributed*)
- 401K Retirement Plan: *Employee is eligible to participate in the plan after one year of employment. The Club will match up to 4% of compensation if employee defers/participates.*
- Generous Vacation, Sick, and Personal Time
- Association Membership

Interested candidates should email a resume and thoughtful cover letter addressed to the General Manager/COO, Frank Argento Jr, to Lisa DeMelo ldemelo@wykagylcc.org.

Any questions regarding the process or position can be sent to the same email address.

Cover letters should highlight attributes, experience, and career goals that present you as an Executive Chef who possesses the above listed key traits.

Resume and Cover Letter Deadline: Friday, November 15, 2024.