



EXECUTIVE SOUS CHEF LARCHMONT YACHT CLUB

Larchmont, NY

<https://www.larchmontyc.org/>



About the Club

Larchmont Yacht Club has been one of the country's premier yacht clubs since its founding on Memorial Day in 1880. From then to the present day, its members have won significant yacht races, set long-standing records, and made major contributions to the sport. As it approaches the 150th anniversary of its founding, the Club is a vibrant, full service, family yacht club that offers members and their families world-class facilities enabling participation in regattas, cruises, a multitude of other sailing and yachting programs, racquet sports, swimming and diving, and other sports and activities. The Club is housed in an impressive nineteenth century Clubhouse that the Club purchased from Benjamin Carver, a railroad executive, in 1887. The Clubhouse, which overlooks Larchmont Harbor, contains a trove of maritime art and other artifacts, many dating from the Gilded Age founding of the Club.



<https://dzallc.com/>

Chef Position Specific

Larchmont Yacht Club needs an Executive Sous Chef who is willing to be part of a team. He/she understands that although the club is seasonal; the "off-season" is a unique opportunity to reflect on what can be improved such as training programs, menu development, staff recruiting, and capital projects. This individual can do twelve months of work in a six-month season. He/she should be flexible and maintain a positive attitude. The ESC is creative, innovative, passionate about his/her profession and will dedicate themselves to the operation.

The Executive Sous Chef is responsible for all food service and production in all kitchen areas. Maintains highest professional food quality and sanitation standards. At times, the Executive Sous Chef is available to work various stations during busy meal hours when needed. He/she is trained to expedite and manage all employees within the kitchen by leadership action. Tastes food by making rounds before service. Serves as a daily liaison between the Executive Chef and the overall culinary and stewarding staff throughout all assigned departments.

Candidate Qualifications

- The Executive Sous Chef helps to develop recipes and techniques for food preparation and presentation which help to assure consistency and high quality; exercises portion control over all items served and assists in setting menu prices.
- The ESC is an approachable leader - building an effective and efficient culinary team that bonds together.
- He/she has excellent culinary skills and team leadership qualities to meet members' expectations with the ability to organize and develop systems to ensure smooth food service operation. Emphasis on ability to develop creative menus and keen on trends and techniques to teach and train the culinary team.
- Ensures that high standards of sanitation, cleanliness, and safety are always maintained throughout all kitchen areas. This includes daily site visits to all outlets.
- The ESC is hands-on and directly supervises the cooking of items that require skillful preparation.
- Kept the Executive Chef informed of all staff members or member-related issues so that the issues may be dealt with immediately.
- He/she has management and administrative skills with the ability to communicate with staff, other department heads, and the membership.
- The successful candidate must demonstrate values, conduct, and integrity consistent with the caring philosophy in place. Sets the example for professionalism when working and communicating with the service and catering staff.
- Participate in food cost and capital improvements and works with Executive Chef to prepare Initial budgets.
- The ESC is active in the dining room building relationships and acting upon feedback. Assists, the Chef when hosting "Chef Dinners" and collaborates on several wine dinners each season. Maintains a visible presence in dining room and at events when possible.
- Participate in meetings by listening, observing, and acting upon feedback. Provides information he/she feels is relevant.
- Must be a good fit for the culture of the Club as he or she must demonstrate values, conduct, and integrity consistent with the club's mission and values.
- Ensures shift opening & closing procedures are followed, that requisitions are complete, accounted for and processed.



The Library



Ford Room

NOTE FROM THE EXECUTIVE CHEF

The staff is like a big family, some of the staff have been with the club for few decades and others are only a few years. We like to have fun as we work and enjoy learning from each other. Within the membership there are many members who have been with club many decades and enjoy the club experience and appreciate the staff.

The Best Advice I can give our new ESC, 'Be patience and learn the members preference and culture. The program can always be improved and a fresh eye for progression is desired.'

Additional Information

- Annual food sales \$3 MM; Total F&B Sales \$5 MM.
- The Club currently has a 42% food cost with the food cost budget at 38% and a sales mix of 40%, A La Carte and 60% Banquet.
- There are (15) culinary employees and (3) stewards.
- There is (1) Sous Chef and a Banquet Chef. The Executive Chef does the purchasing.
- There are (4) Kitchens i.e., The Main kitchen, Breach Grill, Prep Kitchen and Event (Banquet). Management rates the condition 3 out of 5. The Club replaces some equipment annually and is working on updating as needed.
- There are three (3) Clubhouses for 1,400 members whose average age is 62.
- The Club operates for twelve (12) months annually. The Busy months are May to November.
- The Executive Chef reports to the Executive Chef and works closely with the team.

Initial Focus

1. **Menus** - The Executive Sous Chef will focus on menu development and planning. Update the menu with fresh items, improved specials, and seasonal rotations. Create menus that meet and/or exceed expectations.
2. **Club Events and Private Parties** – The Executive Sous Chef will learn the event functions. He/she will participate by introducing innovative ideas, and event presentations to create a continuity of innovation and a fresh culinary experience.
3. **Team Building/Training** - Hire, train, motivate and develop a high performing team. Serve as coach and mentor and lead by example in all ways. Build trust with the culinary team and ensure that the proper leadership is present in the kitchen



Private Parties

The Club has four (4) private rooms. The largest sit-down event the Club can accommodate is 700 members/guests.

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Overnight Rooms

Larchmont Yacht Club has seven (7) overnight guest rooms.

A La' Carte Dining
(serving Lunch & Dinner five days per week)



The Quarter Deck



Schaffer Room

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The Club offers a competitive base salary and benefits package including a 401k plan, health, life & dental insurance, ACF Dues and Conference. A (CEC) is preferred. Relocation is available. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged)

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KITCHEN PICS



