

Executive Chef

Laurel Links Country Club

Laurel Links Country Club is searching for a talented culinary leader to join our team. The club is a premier family-oriented country club located on the North Fork of Long Island.

Laurel strives to offer its 325 members high quality programs for sporting and social activities while maintaining an atmosphere that values personal attention, honors the heritage and etiquette of golf and other sports, and fosters a spirit of respect among its members and staff. Laurel offers benefits to its membership families including fine dining and special events, swimming pool, 2 Har-Tru tennis courts, pickleball facility and a par-71 championship golf course.

The Club's food and beverage department operates from Mid-April-October. We offer lunch services 6 days a week and dinner services Thursday-Saturday during the season. On weekends a continental breakfast station is provided. In addition, there are to-go lunch and dinner orders, a Halfway House on the golf course, a Pool Snack Bar that operates for lunch six days a week during the main season. Seated dining areas include the Grill Room and Bar, outdoor terrace and patio, pool side dining area, and the main dining room.

Key Traits

Leadership

An individual with a proven 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, leading and teaching in the kitchen. A passion for producing meals that they are proud of and that members enjoy.

Motivated

The ideal candidate is driven to being the best culinarian and is committed to constantly working to improve their craft.

Skilled & Educated

A professional level of culinary ability and education, with a desire to further growth in their skills and education.

Flexibility

An open-minded individual who can adapt to requests and requirements from members and management.

Creativity

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

Organized

Strong organizational skills for inventory, equipment, menus and other necessary paperwork.

Safe and Sanitary

100% to all food safety and sanitary requirements. Also, it leads to 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. The Executive Chef will be a member of the Leadership team of Laurel Links along with the General Manager, Director of Operations and Food and Beverage Manager. The kitchen team includes 6-10 employees depending on the time of year.

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**

A competitive salary of up to \$125,000 and commensurate with qualifications and experience.

Medical benefits with employee contributions

Association Dues

Interested candidates should email resume and cover letter to info@laurellinkscc.com