

Executive Chef Position: Back O'Beyond, Inc. Morefar

The Executive Chef of Back O'Beyond Inc is a key role in the organization, reporting directly to the General Manager with support from the Clubhouse Manager.

The Executive Chef is responsible for the entire Food and Beverage operation, including all dining outlets such as the Clubhouse, Main House, HWH, and Tented BBQ areas. This role involves menu planning, ordering and purchasing food, scheduling kitchen staff, and overseeing cost control and food preparation in compliance with NYS Food and Sanitation guidelines.

The Executive Chef is also responsible for coordinating and executing events, ensuring a variety of high-quality food options are available and adhering to healthy eating standards. They must ensure the smooth operation of the Clubhouse during open hours, including providing F&B services to members and their guests.

Additionally, the Executive Chef plans for major golf outings, mini-golf outings, and weekend guests during peak season. With their expertise and dedication, the Executive Chef plays a crucial role in providing an exceptional dining experience for all guests at Back O'Beyond Inc.

The Executive Chef is a Full-Time Position - Competitive Salary – Full Benefits including Medical/Dental/Eye Coverage, 401K

Victor K. Boyd III
General Manager
victor.boyd@morefar.com