



SR. SOUS CHEF ROUND HILL CLUB

Greenwich, CT

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



About the Club

The Round Hill Club (RHC) is a premier private Club established in 1924. The Club is in the prestigious community of Greenwich, Connecticut, where the population is approximately 62,000 and is home to many hedge funds, Fortune 100, and financial services companies. Members of this family oriented club are all residents of the community and reflect clearly the top in the world's business and social communities. Greenwich is also home to twelve other successful private clubs and enjoys a highly competitive dining environment in both public and private venues.

The Club features a Walter Travis design golf course with practice facility; annual rounds are approximately 15,000. Additional amenities include: a traditional pool facility with a seasonal dining venue, eight outdoor Har-Tru tennis courts, two indoor tennis courts, single and doubles squash facilities and a 2,500 square foot fitness center. The Club also offers an extensive winter shooting program and has four platform tennis courts. The quintessential New England Stone Clubhouse features dining on the seasonal terrace, the highly popular Travis Bar and additional venues for social and dining gatherings. The Club is open year-round with the exception of a three-week closure of the Clubhouse in March for routine maintenance.



<https://dzallc.com/>

Position Specifics

The Senior Sous Chef is responsible for assisting the Executive Chef in operating the culinary operation in tandem with the present Senior Sous Chef. He or She will aid the Chef in his responsibilities for the quality and presentation of all food served for lunch, dinner, private parties, and staff meals. The Executive Sous Chef will be a “hands on” manager and trainer of the entire culinary team. He or She will also have general supervisory responsibility for the conduct of all service staff while they are present in the kitchen. The sanitation and general upkeep of all preparation areas and equipment is also key. From a financial standpoint, The Executive Sous Chef is expected to understand and ensure that costs are kept within budget. The Executive Sous Chef will assume the full duties of the Chef in his absence.



NOTE FROM THE EXECUTIVE CHEF

*The membership at RHC is exceptionally engaged, and their most recent survey revealed that **99% of members consider dining the most important aspect of the club experience.** With that comes a strong expectation for outstanding food quality and unwavering consistency. The membership is not only supportive but genuinely invested in the well-being of the staff, creating an environment where people feel valued and appreciated. Across the club, the executive management team operates at a high level, collaborating seamlessly across multiple departments. Within the kitchen, the culinary team is in solid standing, yet we are fully committed to elevating our operation from good to great. Many staff members—both in the culinary department and throughout the club—have built long tenures here, contributing to a deep sense of continuity and pride. One sentiment echoes time and again: **RHC is a truly special place.** It's a statement I wholeheartedly agree with.*



Candidate Qualifications

- An engaged self-starter. A confident leader with empathy and an ability to inspire the team. Someone that will hold the team accountable and challenge them to be better than they were yesterday. The goal is to move the program from **'Good to Great.'**
- Prepares and/or directly supervises kitchen staff responsible for the daily preparation of all food items to ensure that methods of cooking, garnishing, and portion-sizing are as prescribed by standardized specifications.
- Is the supervisor of all a la carte food operations, checking daily for the quality and quantity of la carte food items needed. Also to lend creativity and help to ensure that the food quality and presentation of banquet meals and buffets are of the highest standards.
- He/she is highly organized, with the ability to meet deadlines related to a la carte service, event execution, weekly features, and operational deliverables.
- Passionate about all things culinary and committed to staying current with food trends, techniques, and equipment.
- Ensure the production of all a la carte items such as soups, sauces, and daily mis en place meets quality standards.
- Understand and assist with the development of all menus including procedures for seasonality, pricing, kitchen specification worksheets, portion specifications, and ordering system.
- The Sous Chef will attend regular staff meetings where practical and is expected to maintain a professional relationship with all employees. He or She will communicate weekly schedules and document the performance of employees under his or her supervision.
- Work with Chef on scheduling, employee reviews, counseling, employee grievances, and motivation of staff.
- The Executive Chef writes budgets for the department. The Sous Chef role will be to monitor food costs and labor cost to help stay in line with budget. If interested, the Sous Chef may be a part of the budget writing administrative side of the operation.
- Oversee EDR (employee dining room) food for proper holding temps and quality of food items. The quality of the employee meals is vitally important to the morale of the Club staff. Therefore, The Executive Sous Chef will help ensure that attractive, quality food is available for staff meals.
- Work with Facilities Director on general upkeep of kitchen. Perform monthly kitchen inspections for general upkeep and cleanliness.
- To assume responsibility for the Executive Chef's duties in conjunction with other Senior Sous Chef and understand the operations of all food outlets including banquets, a la carte, and special events.



Additional Information

- Annual food sales at \$2.2 MM; total Food & Beverage Sales \$3.2 MM.
- The Food cost is 42% with a budgeted food cost 40%. Sales mix of 60% a la carte and 40% banquet.
- The Culinary Team includes 16 kitchen staff and 5 Stewards and is supported by a \$1,117,000 labor budget.
- The Executive Chef is supported by (2) two Senior Sous Chef - A la Carte & Banquet. The Chef does the purchasing.
- The Club has four (4) kitchens. The Snack Bar Kitchen was completely renovated in 2019. The main kitchen is in good working order with a capital renovation being planned in the next few years. Management rates the condition of kitchen as a (4) out of (5). A capital replacement plan is in place.
- RHC has a 48,000 sq.ft. Clubhouse with 1,150 members whose average age is 59.
- The Club operates for 11 months annually and is closed for three weeks in the month of March. The busy months are April through July and September through December.
- The Sr. Sous Chef reports to the Executive Chef and works closely with the second Sous Chef, Assistant General Manager, (two) FOH Managers and General Manager.
- The Executive Chef has been with the Club for 7 years.

Initial Focus

1. **Lead with Presence and Awareness** — Stay highly visible in the operation and take the time to understand the Club's culture, the rhythm of the team, and the expectations of our membership. Engage with members regularly and build relationships that reinforce our commitment to exceptional service.
2. **Strengthen and Uphold Our Systems** — Dive into our current standard operating procedures and evaluate how each part of the operation functions day to day. Identify what's working, what needs refinement, and where we can tighten consistency and accountability within the team.
3. **Develop and Elevate the Team** — Provide hands-on training, clear procedures, and steady guidance to ensure the team delivers consistent, high-quality results. Set the tone for urgency, precision, and pride in every plate. Hold staff accountable while also supporting their growth, helping them understand that excellence is our baseline.
4. **Champion Sanitation and Safety Standards** — Maintain constant vigilance over cleanliness, sanitation, and safety across all food service areas. Conduct regular checks and reinforce expectations as it pertains to our deep-cleaning schedule. Your leadership here directly protects our team, our members, and our reputation.

Dining A La Carte Outlets

Travis Room – Casual dining and bar with 70 seats serving lunch & dinner five days per week

Elm Room – Formal with 80 seats, serving lunch & Dinner five days per week

Terrace – Formal dining area with 115 seats, serving lunch & Dinner five days per week.

Side Terrace – Casual, serving lunch & Dinner five days per week

The Snack Bar – Open Memorial Day through Labor Day, lunch & dinner six days per week.

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Private Member & Club Events

The Club supports three (3) private rooms with seating from 15 to 350.

The largest sit down event can accommodate 350 guests.

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

[Click Here to upload your information](#)



**Denise Zanchelli, MBA, CHE,
Managing Director**

Email : denise@DZAllc.com

Phone : 203-258-6855

**Bill Schulz, MCM,
Culinary Search Consultant**

Email : bill@dzallc.com

Phone : 713-252-2753

**Dan Hugelier, CMC,
Culinary Specialist**

Email: dan@dzallc.com

Phone : 810-569-1275

Exclusive Search Partner of DMA, David Meyers, Ambassador Emeritus: david@meyersassociates.com