



LARCHMONT SHORE CLUB

1 OAK BLUFF AVE | LARCHMONT, NY 10538

LARCHMONTSHORECLUB.ORG

Executive Chef

About the Club

Founded in 1925, the Larchmont Shore Club (LSC) is a home away from home for more than 500 member families who enjoy a broad array of activities across the Club's seven acres. Amenities include multiple indoor and outdoor dining outlets, beach and pool activities, a 4-lane bowling alley, a fishing dock, five Har-Tru tennis courts, and children's summer activities including summer camp and sailing. The Club also has six renovated guest rooms that are actively used by the members and their out-of-town guests. Located in Westchester County, Larchmont is an affluent village in the town of Mamaroneck and is approximately 18 miles from NYC.

Position Overview

The Executive Chef role reports directly to the General Manager and works collaboratively with the entire Food and Beverage Team. It is expected that the Executive Chef becomes the Club's culinary thought leader, has the passion and ability to learn, is proactive, understands the importance of elegance, provides consistent, confident culinary offerings, and enjoys passing on the "know-how" to their staff.

The right candidate will have an outgoing personality, is attentive to details, have to ability to handle multiple dining facilities, work efficiently at a high pace/high volume, and must have a creative mind. He or She must understand that consistency, presentation, providing quality products and timeliness of delivery are the most critical components to succeed as the Executive Chef. The Chef will work closely with all key stakeholders to execute activities that increase program participation and help elevate the member experience at LSC.

Qualifications

- 5 plus years of culinary experience as an Executive Chef or Executive Sous Chef at high volume establishment
- Excellent cooking skills with the ability to train and manage the culinary team
- Knowledge in planning and monitoring all related food costs
- Has food safety certification
- Experienced in operating multiple dining outlets
- Excellent written and verbal communication skills
- Must possess computer skills and knowledge of Club software (preferably Northstar)
- Prior Private Club experience desired but not necessary

Core Competencies and Expectations

- Hires, trains, supervises, schedules, and evaluates the work of the entire culinary staff
- Be a leader in the kitchen and work side by side with your culinary team to strive for the best possible member experience
- Develop menus with the understanding of a family style Club with various events, ages, and different locations
- Ensure that high standards of sanitation, cleanliness and safety are maintained throughout all kitchen areas
- Develops standard recipes and techniques for food preparation and presentation to assure consistency and high-quality food dishes
- Directly supervises the preparation of food items and evaluate to assure that quality standards are consistently attained
- Maintain physical presence and periodically welcome and greet members
- Take charge of buffet presentations
- Motivate and develop staff, including cross-training and providing ongoing professional education
- Create a welcoming, respectful, approachable kitchen atmosphere for all club employees
- Monitor payroll and labor resources in line with financial forecasting and goals
- Review and approve product purchases
- Develop and maintain strong relationships with vendors to ensure best prices for the best possible quality products
- Assist with pricing of menus for all food outlets and special occasions
- Work alongside the General Manager and build a strong relationship with the F&B team, including LSC's long-tenured employees

A competitive salary will be offered based on experience and qualifications, including a benefits package, meals while on duty and paid time off.

To be considered for this great opportunity, please send a compelling cover letter outlining your qualifications, experience and why Larchmont Shore Club would be a great fit for you along with your resume to bvanhulle@larchmontshoreclub.org.

The position is available immediately.