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The Myopia Baseball Nine

A Name is Coined: In July of 1876, the “Prince boys” and their friends accepted a challenge to a game of baseball, a sport several of them had played at Harvard. Needing a name for their team, one of the players, W. Delano Sanborn, suggested “Myopia,” as he, all four Prince brothers, and several of their teammates were nearsighted. The Myopia Baseball Nine soon became regulars on the local circuit, known as much for their post-game feasting and impromptu tug-of-war matches as their prowess on the diamond.

By 1879, their association was formalized with the incorporation of “The Myopia Club” (the word “Hunt” was added three years later) and the construction of the first clubhouse in Winchester. As an article published in 1880 noted, “the club has become one of the most fashionable clubs in Boston, and it members now number about 150.” was installed in 1954.

The Myopia Heritage: Today, the legacy of the Prince brothers is extended and renewed – every time a tee is sunk into the fertile soil of Gibney Farm, a drag is laid through Willowdale, a boot slides into a stirrup beside the Miles River, or a tennis ball is tossed skyward in service.

Each of these actions is a small celebration of Myopia’s unique place in history – as a cradle of American golf, the first foxhunt in the United States, and a mainstay of polo in the Northeast. With their circle of friends, the Prince brothers pioneered a new kind of organization – the country club – dedicated not to urban social activities, but to the love of sport and the outdoors. Today, there are more than 4,400 private clubs and 16,000 golf courses in America. All of them can, in part, trace their origins back to 1875 and a single organization: Myopia Hunt Club.

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Executive Chef
MYOPIA HUNT CLUB
South Hamilton, MA
http://www.myopiahuntclub.com

The Position: The position requires a personable, well-organized leader who is committed to being the best in their field. The Executive Chef is hands-on and cooks or directly supervises the cooking of items that require skillful preparation. Evaluates food products to assure that quality standards are consistently achieved and develops policies and procedures to enhance and measure quality. The Executive Chef also oversees the Employee Meal Program.

It will be important that the new professional align him or herself with, and embrace, the Club’s golf culture, forging partner relationships with the membership, management and line personnel, all built on honesty, respect and dedication. The EC will always look for improvement while continuing to maintain the high standards of excellence already instilled into the kitchen operation. The ideal candidate will possess a true passion for professional cooking and have a proven stable track record of culinary excellence at recognized properties.

The Executive Chef is responsible for the creation of and adherence to operating budgets which includes sales, food labor and overhead costs. He or she is in charge of hiring, training and other personnel related matters of the culinary staff needed to execute the culinary operation successfully on a year-round basis.

Job Requirements:

• An individual who can be creative with menu dynamics to appease the palate of the “foodies” of the Club while maintaining traditional fare for the formal tenured members of the Club.
• Chef participates in menu meetings with private party bookings and organized member’s events as required.
• Maintains a positive and instructional rapport with kitchen staff and service staff alike.
• Excellent written and verbal skills for effective communication.
• Competent in organizational, time management skills. The ability to demonstrate good judgment, problem solving, and decision-making skills.
• Proficient in the use of technology, i.e., Microsoft Office, Outlook etc.
• Knowledge of wine and beverage pairing with food.
• Sets the example for professionalism when working and communicating with the service and catering staff.
• Develops recipes and techniques for food preparation and presentation which help to assure a consistently high quality product.
• Executive Chef is responsible for the development of the payroll budget for Kitchen Staff. Budgets and monitors all expense lines which have an impact of the Kitchen operation.

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Key Expectations and Goals:

- It is important for the Chef to carry on the "scratch kitchen" concept and continue to be a mentor in his department and with entire F&B team.
- Ensures that high standards of sanitation, cleanliness, and safety are maintained throughout all kitchen areas at all times. This includes daily site visits to all outlets.
- The Executive Chef evaluates job performance of culinary staff; coaches and counsels to insure staff is on track and rewards and disciplines staff in a fair and appropriate manner. The Chef will recommend compensation rates and/or increases for culinary staff. Provides training and professional development opportunities for all culinary staff on an ongoing basis. A person who can achieve a common goal of producing a quality product in an efficient manner while sharing their knowledge with all F&B staff.
- Must possess a strong work ethic with the ability to delegate responsibilities accordingly.
- Interacts enthusiastically with, and is visible to, the membership.
- The Chef walks the dining rooms and visits with members and their guests.
- The Chef attends and participates in House Committee meetings.

Summary: The successful candidate must demonstrate values, conduct, and integrity consistent with the caring philosophy in place. The candidate must approach the position with humility and care. This individual should value the formation of lasting professional relationships and become an active member of the Management team.

Dining Facilities:

**MAIN CLUBHOUSE DINING**
- Men’s Dining Room Formal – Seats 40
- Ladies Dining Room Casual – Seats 60
- Winthrop Terrace Casual – Seats 100

Lunch Service: Wednesday - Sunday: 11:30 a.m. - 2:30 p.m.
Dinner Service: Wednesday - Saturday: 5:30 p.m. - 9:00 p.m.

**LOWER CLUBHOUSE DINING**
- (Casual Seats 70 - closed for the month of May)
- Snack Bar Casual – Seats 50

**CATERING & PRIVATE PARTIES**
- Polo Room, Men’s Bar, Men’s Dining Room and Winthrop Terrace are available for private parties
- Ballroom – accommodates up to 180 guests

The Club offers a competitive compensation plan including a competitive base salary based on experience and skill, ACF dues and Convention, dining allowance, dental, health & life insurance, 401k and other standard perks. Interested individuals should send resumes, a well-conceived cover letter, and supporting information.

(A Personal Portfolio is encouraged) in strict confidence. Click Here to upload your information:

Bill Schulz, MCM, Senior Culinary Associate
Email: bill@meyersassociates.com
Phone: 713-252-2753

David Meyers, President
Email: david@meyersassociates.com
Phone: 512-388-4100

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