



EXECUTIVE CHEF
CONFIDENTIAL – Northeast Private Country Club
True Career Opportunity - Becoming of a Leader
Distinguished | Rare | Breathtaking

Our distinguished client, a highly-regarded country club, requires a true artisan with business sense and quality brand experiences. This individual should be capable of developing a culinary program with the goal to become the “Very Best” in the Northeast. This position requires a creative Chef who understands clubs. In addition to promoting traditional Club fare, He/she will produce remarkable new and exciting menu items with an emphasis on coastal and spa cuisine.

Culinary facilities are highly desirable and built to produce consistently well-executed programming using only the finest ingredients. Upon the new chef’s arrival, they will be challenged to implement purchasing and production standards along with developing and mentoring a team of high performers.

General Expectations:

This position requires presence and common sense to focus on where the action is, so to drive high standards! This individual has the innate ability and passion that inspires others; interacts with membership and staff at all levels. This position requires a demonstrated hands-on approach; working with food while staying close to culinary personnel, inspecting production standards and assuring a consistently high-quality product is achieved as a result of being engaged with the team. The new Chef is a truly polished and approachable leader who relishes being involved and challenged on a daily basis.

Core to his/her professional success will be recruiting and staff development. This Club has it all and this could prove to be the career move of a lifetime.

Operational Particulars:

- Club Kitchens (2) are well-equipped, amply spacious and capable of producing great traditional club fare blended with progressive cuisine that will be approachable with a pop!
- Annual food and beverage sales are \$2.4; F&B performs at a budgeted loss of (\$600,000+) hence quality and evolving excellence is both budgeted and expected!
- The EC is supported by two (2) Sous Chefs, one seasonal and hopes to start a pastry program too. Total culinary team in-season up to 18 with affordable housing provided for seasonal workers.
- Annual food cost is expected to be in the low 40s% with a sales mix (by covers) is 60% a la carte and 40% events.

Job Requirements:

- Highest Quality and Volume experiences capable of overseeing two outlets and banquet production.
- A gifted “Culinarian” that is hands-on while supervising and fully understanding “*Everything Matters!*”
- A team player, personable and accomplished recruiter who leads by example developing a cohesive and talented team of future industry leaders.
- A skilled communicator, professional and personable demeanor and approachable manner are important pre-requisite qualities.

Timing & Match – Candidate development is immediately with expectation of the new chef to be hired and begin employment early 2019, February 1st at the latest.

The Club offers a competitive compensation package including an excellent base salary based on experience and skill, performance bonus, professional development, workshop and convention, generous health, dental & life insurance and solid perks. Interested individuals should send your portfolio, a well-conceived cover letter, and supporting information in strict confidence. [Click Here](#) to upload your information:



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