

Tatnuck Country Club, Worcester, MA Executive Chef Opportunity

Salary Range: \$85,000 to \$90,000, Performance Based Bonus, 401k with matching; 2-week paid vacation

Job Overview

Tatnuck Country Club a 9-hole private club in the city of Worcester, seeks a talented and passionate Executive Chef to lead its culinary operations. This is an exciting opportunity to join a club with deep-rooted traditions, a strong sense of community, and a forward-thinking approach to hospitality. The Executive Chef will oversee all food and pastry production, banquet functions, and member vents. The Executive Chef will lead and inspire a dedicated culinary team, develop creative and seasonally inspired menus, maintain the highest quality and sanitation standards, and manage food and labor costs to achieve departmental goals.

The ideal candidate will be a hands-on, visionary leader with a strong background in private club or high-end hospitality settings. A commitment to excellence, mentorship, and member satisfaction is essential. This is an outstanding opportunity for a culinary professional who thrives in a collaborative, service-driven environment and is eager to elevate an already respected food and beverage program.

EXECUTIVE CHEF JOB DESCRIPTION

Leadership

- Be a collaborative team player who is willing to work with and train the team each day, doing whatever it takes to deliver the best Member experience.
- Empower the culinary team and delegate appropriately, so they can focus on growth; be confident that the operation can run well in EC's absence.
- Be an active recruiter of team members and someone who inherently enjoys developing and building his/her team and leading them to significant, positive membership satisfaction outcomes, as well as an engaged team of staff members.
- Have a passion and aptitude for teaching and training all food service personnel, working, as necessary, with the staff directly responsible for operations.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes an oversight of high standards of appearance, hospitality, service, & cleanliness of the kitchen facilities.
- Maintain existing operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution of these high standards.
- Work closely with the front-of-house food and beverage managers to ensure a cohesive experience that continually exceeds the expectations of Members and guests.

- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, visibility, and consistency.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

Operations

- Maintain existing standard recipes and techniques for food preparation and presentation that help to ensure consistent, high-quality food.
- Maintain a rotation of varied food offerings that feature global cuisines. Evaluate food products to ensure that quality standards are always attained.
- Maintain opening and closing cleaning checklists for each area/station within the kitchen and develop a weekly/monthly cleaning checklist.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs; manage OSHA-related aspects of kitchen safety and maintain MSDSs in an easily accessible location.

Financial

- Plan menus for all food outlets in the club and special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economically and technically correct and within budgeted labor cost goals.
- Consistently monitoring payroll and labor resource allocations to ensure they are in line with financial forecasting and goals, the club has a strong finance department that provides monthly and bimonthly updates to the EC.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.
- Prepare necessary data for applicable parts of the budget; project annual food, labor, and other costs and monitor actual financial results; take corrective action as necessary to help ensure that financial goals are met.
- Review and approve product purchase specifications.

CANDIDATE QUALIFICATIONS

- 5+ years of luxury Executive Chef or Executive Sous Chef experience within a large multi-

outlet operation.

- Exposure to a private club or large 4-star/5-star hotel/resort experience is preferred.
- Strong and passionate leader and culinary professional with a proven track record of providing high-level services.

The EC must be passionate about their craft and inspire those around them.

If you are an innovative chef with a flair for creativity and leadership in the kitchen, we encourage you to apply for this exciting opportunity.

Tatnuck Country Club

1222 Pleasant Street
Worcester, MA 01602

www.tatnuckcc.com

Please remit resume to fventura@tatnuckcc.com