



Executive Chef

Located north of the Greater Boston our club stands out as the premier business and social hub in the region. Boasting exquisitely landscaped gardens, captivating terraces, and elegantly designed interiors, it serves as the perfect venue for members and their guests to commemorate weddings, holidays, and various special occasions. Housed within a historic landmark residence, the clubhouse features state-of-the-art kitchen facilities and offers stunning vistas of its picturesque surroundings. Equipped with multiple function rooms, seasonal outdoor dining options, a refined dining area, a main bar, and a cozy auxiliary dining space adjacent to the bar, the Club operates year-round catering to lunch (on select days), dinner (on select evenings), meetings, special events, and functions.

About the Role

We are seeking an experienced, creative, and dedicated **Executive Chef** to lead our culinary team. This top-tier position calls for a professional with a passion for fine dining and a commitment to exceptional quality. Join us in delivering outstanding food experiences and making gastronomic delights a reality in every dish we serve.

Key Responsibilities

Culinary Leadership & Vision:

- **Inspire and Lead:** Hire, train, mentor, and evaluate the performance of our talented kitchen staff, fostering an environment of culinary excellence and teamwork.
- **Menu Innovation:** Collaboratively plan inventive menus with the General Manager that cater to our discerning clientele while staying true to our brand's values.
- **Cost Management:** Skillfully manage food production costs, establishing budget controls and performing regular financial analyses to assure profitability.

Operations Excellence:

- **Quality Assurance:** Uphold the highest standards of food preparation, presentation, and sanitation to exceed guest expectations.
- **Supply Chain Management:** Efficiently order and approve requisitions for ingredients and supplies, ensuring a seamless supply chain.
- **Staff Coordination:** Schedule and manage the functionality of the kitchen operations, confirming tasks are completed with expertise and efficiency.

Safety & Sanitation:

- **Training Programs:** Implement comprehensive safety and sanitation programs, including accident-prevention and emergency-response procedures.
- **Maintenance & Cleanliness:** Develop a rigorous cleaning and maintenance routine for kitchen equipment and spaces, maintaining an immaculate environment.

Engagement & Development:

- **Feedback Integration:** Actively engage with guests to receive feedback and encourage an ethos of continuous improvement among the staff.
- **Professional Development:** Provide ongoing training opportunities, enhancing the team's skill set and encouraging career growth.

Additional Duties:

- **Event Planning:** Offer expert insight on food production for special events, consulting closely with event coordinators to guarantee culinary success.
- **Menu Experimentation:** Conduct taste panels to refine and finalize proposed menu items, ensuring they meet the high expectations of our clientele.



Personal Attributes & Skills

- A natural coach with the ability to inspire a passion for culinary arts within the team.
- Mastery of a wide range of cooking techniques with a flair for menu creation.
- Commitment to cost-effective operations without compromising on food quality.
- Vigorous attention to detail, from menu planning to establishing purchase specifications.
- Proven track record of upholding food safety and sanitation standards.
- Astute understanding of emergency protocols and kitchen safety practices.

Candidate Qualifications

- A Bachelor's degree in Culinary Arts and/or Hospitality Management is highly desirable, with at least eight years of experience in food production and management.
- Extensive hands-on experience totaling 15 years in the culinary field as an alternative qualification, demonstrating comprehensive knowledge and managerial abilities.
- Certifications and continued education in culinary arts and kitchen management are prerequisites for consideration.

Compensation & Benefits

To Attract the Best: A competitive compensation package awaits, including a salary commensurate with qualifications and experience, alongside a supportive and enriching work environment.

Reporting Line

The Executive Chef will report directly to the General Manager and Club President, ensuring cohesive leadership and goal alignment.

We invite you to bring your culinary expertise and leadership skills to our esteemed establishment. If you are ready to take on this pivotal role and deliver culinary artistry, we welcome your application.

Please submit your resume detailing your relevant experience. Preparing a portfolio of past work including menus and dishes is encouraged to showcase your culinary artistry.

Please do not contact the club directly; all inquiries should be directed to:

Eric Johnson, CCM

Gecko Hospitality

Executive Advisory & Search | Private Club Division | New England, New York & Metro New Jersey

585-358-0053 | ericj@geckohospitality.com

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