



The Woodlands Club - Falmouth, Maine Executive Chef

About the Club

Founded in 1989 and nestled within a residential community, The Woodlands Club is set on 137 acres in beautiful Falmouth, Maine just north of Portland. Unlike any other club in the area, The Woodlands Club boasts a variety of amenities and activities for the membership to enjoy that include 18 holes of golf, indoor and outdoor swimming pools, outdoor tennis and year-round courts under a bubble, pickleball, squash and racquetball, fitness facilities and opportunities for cross-country skiing and snowshoeing.

The clubhouse is operational year-round with dining service available Tuesday through Sunday and starting Memorial Day through Labor Day, on Monday as well. Members can enjoy family and adult dining areas in the Woodlands Room with the option of dining on the spacious deck overlooking the golf course in the warmer months. Poolside dining is also available seasonally through the informal outdoor grill that also services the golf course. There is ample function space with three private rooms that can combine to accommodate larger events up to 150 people in addition to an outdoor patio that can seat 100 guests. With 700 members, the Club grosses \$8 million annually of which \$2 million is generated through Food and Beverage sales (45% generated from private event sales). Club menus range from traditional offerings to current trends with a strong emphasis on the more casual dining component of the operation.

About the Position

The Club is seeking a dynamic and accomplished culinary professional to provide visible and hands-on leadership to a dedicated kitchen staff. Reporting to the General Manager/COO, the Executive Chef will lead a team of 12 culinary staff that include an Executive Sous Chef, Sous Chef, line cooks and utility team members. The culinary leader is responsible for all menu development, overseeing all food production, and all culinary-related administrative functions including hiring, cross-training and scheduling of staff, as well as financial management and controlling food and labor costs to attain consistent operating results. The Executive Chef will look forward to working closely with the General Manager, Banquet Manager and Dining Room Managers along with front of the house food and beverage managers to ensure a cohesive experience that consistently exceeds member expectations.

About the Ideal Candidate

The ideal candidate will have a minimum of five years as an Executive Chef or Executive Sous Chef in a high end, high volume private club and resort or hotel operation with F&B revenues in excess of \$2 million and responsibility for multiple outlets. The Club's new culinary leader must possess the creativity necessary to enhance member dining for a diverse range of tastes as well as be able to develop and execute events such as wine dinners, traditional Club functions and holiday events. Successful candidates will possess a career path marked with verifiable accomplishment as a team builder and leader and has demonstrated career stability and logical progression of responsibility and title. The ability to make critical choices in menu development, to work "hands on" with the staff, and to mentor, train and lead is essential. Strong administrative and financial management skills are also critical. Interaction with the membership is expected in this leadership role. High integrity character and superior communication ability are highly valued traits for the position as well.

Apply for This Position

Interested candidates should complete the online candidate profile form and submit a compelling cover letter and resume for consideration to DENEHY Club Thinking Partners at <http://denehyctp.com/apply-for-a-position/>. If you have any questions or to recommend a candidate, please contact CTP Senior Consultant, Alison Savona at 203.319.8228 or by email at alison@denehyctp.com.

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