

EXECUTIVE CHEF PROFILE: STAMFORD YACHT CLUB STAMFORD, CT

THE EXECUTIVE CHEF AT STAMFORD YACHT CLUB

A special opportunity exists for candidates with a successful track record of leadership and high-quality operations management at experience-centric club operations or high-end establishments in the hospitality industry. We are conducting the Executive Chef search for the Stamford Yacht Club (SYC). The candidate will be an integral part of a high-performing team for one of the most prominent sailing and boating clubs on Long Island Sound.

The Executive Chef role at SYC is one best suited to a confident leader who genuinely enjoys being a “hands on” leader of the Club, being highly engaged, visible and interactive with department heads as well as members, and epitomizes the “selfless leader” so appropriate to a high performing hospitality environment. This is an opportunity for a qualified manager to make a long term ‘home,’ being appreciated for providing consistent, confident culinary offerings and service.

[Click here to view a brief video about this opportunity.](#)

HISTORY OF STAMFORD YACHT CLUB

On the evening of October 16, 1890, the Stamford Yacht Club was created. Twelve gentlemen were appointed an Executive Committee, empowered to draft a constitution and by-laws, and to procure a club house, or a site for the erection of one, on the shores of Stamford Harbor. Today Stamford Yacht Club continues as a private, member-owned, full-service family yacht and boating club with one of the best locations on Long Island Sound. The club benefits from a protected deep-water harbor and boasts a 150-boat mooring field.

At Stamford Yacht Club, the Vineyard Race, the Valeur-Jensen Stamford Denmark Race, the Weekend Series, the Stamford Overnight, the Northern Ocean Racing Trophy Series, the New England Lighthouse Trophy Series, the Double Handed Ocean Racing Trophy Series and Winter Frostbiting are open to all sailors and would-be sailors.

Through the years Stamford Yacht Club has grown its amenities to address the needs of the generational membership. The club currently has six Har-Tru tennis courts, a beautiful multi-pool complex, 4 paddle courts, a brand new paddle hut and multiple dining venues for all occasions.

STAMFORD YACHT CLUB WEBSITE: www.stamfordyc.com

STAMFORD YACHT CLUB BY THE NUMBERS

- \$6.1M Gross volume
- 341 Full, 63 Intermediate, 78 Senior, 61 Other Members
- 48 Average Member Age
- \$2.8M Food and Beverage
- \$1.5M Catering
- \$1.3M A la Carte
- 38% Food Cost & 40% Beverage Cost
- One Kitchen
- 10 FTE Kitchen Employees, 15 In-season
- POS System – Jonas
- Inventory System – Parsley

FOOD & BEVERAGE PROGRAM

The Executive Chef is responsible for all food production including Vineyard Restaurant, Main Dining Room, Snack Bar, Gally Bar, Family Grill/Bar, staff meals and all Banquet and Catered events. This includes menu development and execution, staffing and training culinary personnel, budgeting and controls of food and labor costs, facilities planning and capital budget preparation, scheduling, personnel administration (as pertains to department), sanitation, and functions as part of the Food and Beverage Team.

The **Vineyard Restaurant** is open Lunch & Dinner, (seasonally). **The Main Dining Room** serves lunch and Dinner (seasonally). **Gally Pub/Bar** service dinner/snacks (daily). **Snack Bar** service lunch/late snacks (seasonally). The **Family Grill/Bar** (seasonally and special events). All the restaurants are serviced by one main kitchen at the center hub of the club. There is also has the **Ballroom** adject to The Main Dining Room which can host events up to 225, or separately. The outside footprint of the club grounds allows for seasonal events that can serve 500 guests for the traditional club celebrations. There are individual **Parlors** and **Lobby** venues that are utilized by the catering team, for special smaller events.

ORGANIZATIONAL STRUCTURE

The Executive Chef reports directly to the General Manager while working closely with the key Departmental Managers including Restaurants, Catering, Club Events, and other divisional Executive Leadership. The Executive Chef oversees, Sous Chef, seasonal culinary leaders, and line cooks.

EXECUTIVE CHEF JOB DESCRIPTION

Leadership

- Be the “leading” team player who is willing to be “hands on” and work with the team side by side each day doing whatever it takes to deliver the best Member experience.
- The Executive Chef should be the key leadership partner with the Assistant General Manager for the entire Stamford Club Food and Beverage direction.
- Ideal position for a young energetic Executive Chef, who still loves to cook daily, and teach those whom they have recruited the art of the culinary profession.
- Creative sense of place regarding the culinary product of a family style club with various events, ages, and locations.
- Understand and enjoy being involved in every aspect of the culinary product in each area of the club Food and Beverage offerings.
- Strong mentorship and direction of the culinary team so they can focus on growth; be confident that operation can run well in while Sous Chef or Executive is absent.
- 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.
- Have a strong background of consistent culinary experiences for teaching and training for 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 oversight of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.
- Bring strong previous operating standards of culinary excellence in all areas of responsibility and consistently knowledge, understanding, and execution to these high standards.
- Mentor while taking a leading role with the front of house food and beverage managers to assure 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.
- Treat the quality and consistency of employee meals with the same care as they do the Membership
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Strong passion and desire to be presence during times of high business volume. Leading by example and working directly with the cooks and service professionals.
- Be very approachable and maintain a calm under pressure “cool demeanor” in all situations.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

- Previously own, maintain, and develop standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Maintain a rotation of varied food offerings which feature global cuisines. Evaluate food products to assure that quality standards are always attained.
- Maintain and update 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; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.
- Have a heart for hospitality, embrace, appreciate, promote, and elevate the friend, sophisticated and grace of the team at Stamford Club.
- Be comfortable and happy engaging with Membership with menu planning and throughout the F&B outlets at the Club, visiting tables and engaging with Members welcoming all feedback.
- Be responsive to Members' requests for menu selections, event planning, etc., strive every day to get to "yes".
- Develop menus that elevate club favorites yet provide exciting new options through regular changes and specials.
- Be creative and not afraid to take chances with new menu items.

Financial

- Plan menus for all food outlets in the club and for special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
- Consistently monitor payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with Member satisfaction goals.
- 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 assure that financial goals are met.
- Review and approve product purchase specifications.
- Maintain strong relationships with local vendors to ensure the best prices for the best quality products.

INITIAL PRIORITIES

- Evaluate and set appropriate and necessary standards of operation, execution, and delivery within the culinary operation, taking ownership for the entire experience from production to final delivery of the product, while working closely with the FOH leadership team.
- Strong systems administrative experience, for the delivery of the information, menus and systems that will support the culinary service delivery.
- Implement effective daily, weekly, and monthly communication across the culinary team.
- Establish a leadership and mentoring role in the kitchen, and develop young talent, while exposing the team to new ideas and techniques.
- Build relationships with the Culinary and FOH teams. Learn about the team and tenured individual backgrounds and experiences to assist in establishing a lead with care culture.
- Create an innovative, relevant, consistently interesting a la carte menu that provides Members with competitively priced and desirable options that are reflective of most Members' interests and tastes.
- Continue to raise the bar with Member events by infusing creativity and variety into club favorites.

CANDIDATE QUALIFICATIONS

The successful candidate:

- Has 5+ years of luxury culinary experience as an Executive Chef or an Executive Sous Chef; club experience a plus.

- Preferably, has a culinary or related degree.
- Is a dynamic, creative, empathetic, and caring individual who communicates well with staff and Members.
- Has exceptional cooking skills, with the ability to train, mentor and manage the culinary team
- Has experience planning and monitoring all food-production-related costs.
- Successful experience developing food purchase specifications and standard recipes.
- Has a proven track record of maintaining food quality and sanitation standards.
- Is experienced with technology including POS systems such as Microsoft Excel, Word, Outlook, Cloud Based Office Systems & Documents, Digital Ordering, etc.
- Food Safety Certified.

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

CLUB COVID REQUIREMENTS

This club does not require staff to be fully vaccinated as a provision of employment, but it is strongly recommended.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience and befitting a club of the size and scope of the Stamford Yacht Club.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter, in that order, using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not present on your resume or cover letter; that should be used in your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to Stamford Yacht Club search committee/John Hillhouse, Commodore and clearly articulate your alignment with this role and why you want to be considered for this position at this stage of your career and why SYC and the Stamford area will be beneficial to you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible but no later than Tuesday, October 4, 2022. Candidate selections will occur mid-October with first Interviews expected in late October 2022 and second interviews a short time later. The new candidate should assume his/her role in mid-November.

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter, Stamford Yacht Club”

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Holly Weiss: Holly@kkandw.com

LEAD SEARCH EXECUTIVE

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