



Lake Sunapee Yacht Club Head Chef

Lake Sunapee Yacht Club, a family-oriented facility that offers extensive adults and youth programs including swim, sail and tennis lessons, is seeking an experienced Head Chef. The ideal candidate will have 5+years' experience in directing all culinary operations including, banquet, a la carte service, purchasing, managing inventories, and providing quality appetizing meals. The Club is Summer seasonal, the head chef needs to lead his or her team efficiently using a hands-on style in training staff and creating menus. This is a HANDS-ON position and not an office job. Our chef must have a positive attitude, be organized and willing to be a good mentor to staff.

Responsibilities for Head Chef

- Overall direction of culinary operations
- Purchase and maintain inventories efficiently for seasonal use
- Oversight of cost control following budgetary guideline
- Produce quality and delicious dinner entrees and lunch offerings
- Create menus based on new culinary trends adapting as needed throughout season
- Coordinate weekly staff schedules. Train new kitchen staff
- Create a team-oriented work atmosphere with positive attitude
- Maintain a clean and safe work environment

Qualifications for Head Chef

- 5+ years' experience in banquet and ala carte service, preferably with private clubs
- Ability to manage entire kitchen efficiently
- Servsafe certified
- Budget skills to manage costs
- Knowledge of food trends - current and traditional – Farm to Table
- Knowledge of POS system is a plus- no cash or credit charges
- Organizational and detailed skills
- Ability to pass background test if needed
- Job Type: Seasonal Full-Time from beginning of June through early October, housing optional.

Head Chef reports to General Manager

Job Types: Seasonal Full-time

Pay: based on experience

Contact: Richard Martino, General Manager

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