



FALMOUTH YACHT CLUB

## EXECUTIVE CHEF OPPORTUNITY

The Falmouth Yacht Club, situated in Falmouth, Massachusetts, is actively seeking to appoint an Executive Chef. With a scenic view of Falmouth Inner Harbor and picturesque vistas of Martha's Vineyard, the club is in pursuit of a qualified individual to lead its enhanced culinary program. The ideal candidate will possess the ability to deliver high-quality and consistent dishes that integrate contemporary culinary techniques with traditional Cape Cod cuisine.

In the winter of 2023/2024, Falmouth Yacht Club undertook a comprehensive renovation of its dining room, bar, and expansive kitchen facilities. The club is now searching for an Executive Chef prepared to exceed the expectations of its members in alignment with the new and improved facilities. The kitchen has been entirely reimaged, expanded, and outfitted with an innovative layout and modern equipment.

Founded in 1945 primarily for sailboat racing enthusiasts, FYC takes great pride in its rich history of boating and racing. However, the club has since diversified its offerings to include a wide range of services for its members. In addition to catering to sailing and boating enthusiasts, the Club also serves a substantial social membership that enjoys access to a private beach, a sailing school during the summer months, comprehensive dining facilities, and various club-sponsored functions and events.

### Some facts about FYC:

- 430 Member individuals or families
- Private Member owned Club (No public dining)
- \$1.1 Million in annual Food and Beverage sales
- 80% A la Carte / 20% Function Sales
- 90-seat restaurant / 40-seat Bar / Deck Dining in season additional 50 seats
- Seasonal Beach Snack Bar from mid-June to Labor Day.
- The club is open 6 days per week from Memorial Day through September offering Lunch & Dinner. The shoulder seasons on Friday-Sundays except for January when the Club is closed.

### Executive Chef Job Description:

This position is for a hands-on Executive Chef who embodies natural leadership qualities. The Chef will be responsible for all food-related offerings and back-of-house operations, maintaining the highest standards of hygiene while promoting a positive environment for both staff and members.

The key responsibilities of this role include staffing and hiring a dedicated team, ensuring a pristine kitchen, and organizing operations effectively. The Executive Chef will also develop exceptional menu offerings that highlight seasonal ingredients, alongside classic culinary preparations.

The successful candidate will have the opportunity to work in a newly renovated kitchen, with the goal of delivering outstanding culinary experiences in our new dining facility, thereby meeting and exceeding the elevated expectations of our members this season.

The Executive Chef will report directly to the General Manager and collaborate closely with the Front of House Manager to facilitate daily food operations and special events.

**Executive Chef Qualifications:**

- Prior Executive Chef experience, or proven Sous Chef with at least three years' experience working successfully in an upscale high paced food environment.
- Strong leader and builder of highly functioning culinary teams that has been in a professional kitchen.
- Proven ability of past job experience.
- Ability to create and price menus and maintain agreed-upon food costs.
- Ability to change menus monthly incorporating the freshest ingredients available.
- Supervise all cooks, prep cooks, snack bar attendants, and dishwashers who report to the Chef.
- Responsible for completion and accuracy of monthly food, and supply inventories on a timely basis.
- Can teach and instruct all levels of kitchen staff.
- Works seamlessly with all front of the house personnel.
- Conducts nightly dinner specials with FOH staff and managers.
- Will be involved in the creation of memorable member events during the summer season and holidays.
- Responsible for all hiring, supervising, training, and scheduling of BOH staff.
- Responsible for all food-related ordering, par stocks, receiving deliveries, invoices, and kitchen expenses.
- Proper sanitation within the kitchen at all times, fully responsible for adhering to all Local, State, and Federal laws regarding food safety and sanitation. (must have Serve Safe, & Allergens certificates)
- Organizes, oversees, preps, and prepares all plates for a la carte dining, functions, and Member events.
- Treats all fellow employees with respect and courtesy.
- Proficient with Microsoft office, emails, and a general understanding of accounting.
- A culinary degree is preferred.
- Prior Private club working experience is ideal.

**Salary & Benefits:**

- The salary is competitive and will be commensurate with qualifications and experience.
- Annual Performance Bonus potential.
- This is a year-round salaried position.
- Health Insurance, (Blue Cross/Blue Shield)
- Paid Vacation
- Education Allowance

**HOW TO APPLY:**

Please send a current and up to date resume, along with a cover letter as to why you are the best candidate for this Executive Chef position to:

Michael Ceku  
General Manager  
gm@falmouthyc.com