



EXECUTIVE CHEF AT THE SPRING LAKE BATH & TENNIS 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. The candidate will be an integral part of a high-performing team for *one of the most prominent clubs on the Jersey Shore*.

The Executive Chef role at the B&T 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 Executive Chef to make a long-term ‘home,’ being appreciated for providing consistent, confident culinary offerings and service.

A private club founded in 1898, the “B&T” has a long-standing history of providing members with a wonderful, family-friendly environment for delightful social interaction and gracious summer living.

Located adjacent to the beautiful Spring Lake beach and boardwalk, the Club is one of the most unique venues of its kind. It boasts spectacular facilities, including a Club House with a ballroom and other dining and banquet rooms, 10 world-class Har-Tru tennis courts, an Olympic-sized saltwater pool, and private access to the beach and ocean.

Spring Lake Bath & Tennis Club:

The Executive Chef (EC) reports to the General Manager, works closely with the Assistant General Manager and has approximately 16-20 kitchen team members (in-season) reporting directly to them. The culinary team leadership consists of the Executive Sous Chef and a dedicated core team of tenured employees. Although seasonal, the club does approximately \$2.8mm in F&B revenue between Patio Dining, Breezeway Café, Tennis Grill, West Deck Happy Hours, private events and weddings.

Executive Chef – Position Overview:

The Executive Chef is a key leader on an experienced food and beverage team who is responsible for the execution of cuisine to the well-traveled club membership. This role demands seamless and consistent standards for the culinary excellence the B&T is known for.

Leadership

- Be a collaborative team player who is willing to work with and train the team each day doing whatever it takes to deliver the best Member experience.
- Empower the culinary team and delegate appropriately, so they can focus on growth; be confident that the operation can run well in EC's absence.
- Be an active recruiter of team members who inherently enjoys developing and building his/her team and leading them to significant, positive membership satisfaction outcomes.
- Have a passion and aptitude for teaching and training all food service personnel, working, as necessary, with the staff and 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.
- Maintain existing operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution to these high standards.
- Work closely with the front-of-house food and beverage managers to ensure 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.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

Operations

- Maintain existing standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Evaluate food products to ensure that quality standards are always attained.
- Maintain 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; manage OSHA-related aspects of kitchen safety and maintain MSDSs in an easily accessible location.

Financial

- Plan menus for all food outlets in the club and special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economical and technically correct, and within budgeted labor cost goals.

- Consistently monitoring payroll and labor resource allocations to ensure they are in line with financial forecasting and goals, the club has a strong finance department that provides monthly and bimonthly updates to the EC.
- 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.

CANDIDATE QUALIFICATIONS

The successful candidate:

- 5+ years of Executive Chef or Exec Sous Chef in an operation that has both a la carte and banquet experience.
- Exposure to a private club or 4-star hotel/resort experience is strongly preferred.
- Is a strong and enthusiastic leader and culinary professional with a proven track record of providing high-level services. The EC must be passionate about their craft and inspire those around him or her with that energy and passion.
- The EC is a lifelong learner and instills that characteristic into his or her team.
- Is extremely organized to successfully manage and lead multiple *a la carte* and banquet venues simultaneously as well as prepare for and execute successful banquet events.
- Has a successful track record of controlling costs, standardizing recipes, and planning budgets, and has the skills necessary to perform all kitchen tasks and train others to properly execute those tasks. The EC leads by example.
- Is a visionary and trendsetter yet understands and respects the club's long-standing culinary traditions and can balance both in creating menus, features, and banquet offerings.
- Is a well-respected member of the leadership team and community team and can generate thoughts and ideas that result in increased sales and improved membership satisfaction.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- A culinary arts degree from an accredited school is preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification is preferred.
- Certification in food safety is mandatory.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package.

Please send your cover letter and resume to Anthony Castaldo, General Manager at anthony@springlakebtc.com