

Executive Chef Position (Full-time)
The Farms Country Club
Wallingford, CT

Job Summary:

Position is available immediately. This is a hands-on working Chef position; you will prepare and direct the preparation of all meals for the club. As Executive Chef you will need to develop creative monthly a la carte lunch and dinner menus, as well as special event menus. Utilize current staff and add new staff as needed.

Key Responsibilities

The Chef will be an active participant in planning, preparing and cooking all meals. Responsible for food costs, labor costs, sanitation and food quality. Supervise a kitchen staff of 10 (in season) and a summer snack bar staff of 6. In Season club is open for 5 dinners, 6 lunches and Monday Outings. Shoulder seasons have a limited schedule based on weather. No or extremely limited food service in January/February for a deep clean & administrative duty.

Job Requirements:

Must be either current Executive Chef or Sous Chef with 5+ years of experience in similar work environment. Must be available for Full-time work 55+ hours in season 35+ hours off season. Weekends and some holidays a must. Must be proficient in Microsoft Office Suite.

Benefits:

Competitive Salary for the area, good bonus potential with traditional benefits available.

Send a Cover Letter with salary requirements and Resume to Richard Flandreau at richard@farmsc.org