



Concord Country Club Executive Chef (EC)

Concord Country Club (CCC) located in West Chester, Pennsylvania seeks a culinarian and strong leader to provide a great culinary program, visibility and hands-on leadership for the Club. Located about 30 miles west of Philadelphia, Concord is known for its strong membership and family atmosphere. CCC members expect a great dining experience showcased by quality food and friendly service in a casual environment.

The Club's goal is to continue to build upon its culinary program. The Club's current Executive Chef has been promoted to the Assistant General Manager's position. The new Executive Chef will be expected to exceed the dining experience currently enjoyed by the membership.

THE CLUB

Located in Delaware County, CCC traces its origins to the Brinton Lake Club. Established in 1927, Concord members enjoy indoor and outdoor dining facilities, access to private meeting rooms and ballroom, an outstanding 18-hole golf course, golf practice facilities, an aquatics facility with a full bar & grill, Har Tru Clay tennis courts, platform tennis & pickle ball courts

CCC is the ideal place to enjoy time with family and a community of friends. Being a family-oriented club makes it easy to create lasting memories and friendships while golfing, swimming, playing racquet sports, eating al fresco overlooking the magnificent golf course or celebrating the perfect wedding or special event.

CCC offers a William Flynn-designed 18-hole golf course with a full-service practice facility including a grass tee driving range, short game facility, and a putting green.

CCC's racquets facilities feature five lighted Har-Tru courts, two hard courts, four platform tennis courts, and four pickle courts. The newly renovated Racquets Pavilion is the perfect place to relax after match play

CCC's newly renovated pool complex is the perfect resort. The full bar and grill offer a wide variety of freshly made choices for lunch or dinner.

A P P R O F E S S I O N A L C O N S U L T A N C Y

t. 914 921 3150 • c. 914 588 0977 • f. 914 921 4150 • 472 GRACE CHURCH STREET, RYE, NEW YORK 10580
charles@thedorngroup.com • www.thedorngroup.com

Exciting things are being built at CCC. It has been many years since the clubhouse has seen major renovations, and construction is underway for a new restaurant and kitchen. A new Private Dining Room is being built as a part of the project. The project is slated to be completed in the late spring.

FACILITIES

New Dining Room - In addition to the 80 seats and 24 bar seats indoors, the new terrace complete with firepits and heaters will hold another 70 seats and 16 bar seats outdoors. It is anticipated the outdoor seating will be available for three seasons.

Halfway House – Outdoor seating for 24 people. Full bar, pre-prepared cold salads and sandwiches, as well as hot dogs and snacks. An outdoor propane grill is used for member special events and private golf outings. Open from late March through early November, about \$175,000 in sales.

Pool Dining – In season, no space is busier than the pool. In the 14 weeks the pool is open, revenues are approximately \$200,000

Banquets – The ballroom has panoramic views of the Golf Course and seats up to 220 guests. The ballroom is adjacent to a smaller room (The Brandywine Room) which leads to a covered open-air deck, all providing multiple options from cocktails to a knock-out dessert display. The Brandywine room seats up to 40 people and is available for these events. The new private dining room (under construction) will seat up to 40 and will be equipped for full multi-media.

THE CULINARY PROGRAM

CCC members and their guests have come to expect a great culinary experience. The new EC will use the existing program as a benchmark and strive to improve every day. Trends, great ingredients and local sourcing should be the hallmark of the Club's program. As the Club has evolved through and post Covid, member dining has shifted more to outdoor and casual dining. The program continues to evolve.

Additional Information:

- Total Club Revenue is \$5.8M
- Total Food & Beverage Revenue is \$2.2M
- 65% of F&B revenue is from a la carte dining, 15% is from member events with 20% from catering.
- 550 Club Members
- Food Cost – 42%
- Beverage Cost - 29%
- Kitchen Labor – 19.5%
- Culinary Employees – 8 FT and 7 PT (In-Season)
- Average Age - 44

THE POSITION

The Club's Executive Chef must possess the creativity necessary to enhance member dining and catered events as well as be able to develop and execute member special events. The Chef's primary responsibility will be to provide a consistent and superb dining experience for the membership and their guests.

The successful candidate will oversee all foodservice to include, formal dining, summer casual dining, and catering. The ability to multi-task, plan and organize is a necessity. The Executive Chef will be responsible for the administration and management for all food operations. He/She will report directly to the General Manager and will closely collaborate with the senior management team.

Duties include but are not limited to:

- **Menu development** with emphasis on variety and constantly changing menus to capture product availability and seasonality.
- Establishes and maintains **cost control measures** for food and labor while working with the Club's budget.
- **Human resources** including recruiting, hiring, cross training, professional development and scheduling. Timely and meaningful reviews for the staff will be conducted in accordance with club policy.
- Establishes **standardized recipes and specifications** to insure consistency at all times, oversees daily operations to insure quality and consistency.
- Emphasis on **cleanliness, order, sanitation, security and safety**.
- **Solicits and utilizes feedback** from the membership, kitchen staff, and service staff.
- Fosters an **atmosphere** of cooperation and mutual respect for all employees. Participates in daily line ups for culinary and service staffs and plays an integral role in the development of the staff.
- Attends and participates in **Staff and Committee Meetings** as directed.
- **Work with the Committees, members and staff** to plan and execute private as well as club events.

Requirements include:

- A minimum of five years as a Senior Culinarian, (Chef de Cuisine, Executive Sous Chef or Executive Chef) in a private club, restaurant, resort or hotel with F&B revenues in excess of \$1.5 million. Experience in a la carte and catering experience is required.
- Private Club experience, while not required, is a benefit.
- A thorough knowledge of culinary trends, international and ethnic cuisines.
- A career path marked with stability, progression and ongoing professional development.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary degree is expected. A CEC or ProChef III designation or the pursuit is preferred.
- Candidates from the local area are preferred.
- Impeccable and verifiable references; all candidates will be subject to a comprehensive background review.

CCC will offer an attractive and competitive compensation and benefits package to include:

- A base salary and bonus potential.
- Professional dues and education expenses with emphasis on continuing education.
- Benefits including health, dental, and a 401K (Club matches up to 4% of gross pay).

Please send a **STRONG** cover letter and a resume (WORD format) to:

Charles D. Dorn, CCM
Managing Director
The Dorn Group, Ltd.
472 Grace Church Street
Rye, New York 10580
charles@thedorngroup.com

NO PHONE CALLS PLEASE

Please indicate "CCC – Chef Search" in the subject line of your email.
Resumes must be submitted by XXXXX