



Chef de Cuisine

River Vale, New Jersey

Edgewood Country Club (ECC) seeks its first Chef de Cuisine to supervise, develop and lead its rapidly growing a la carte business. Located in Bergen County, Edgewood is a full-service country club in the town of River Vale, New Jersey. Just 33 miles from NYC, members have come to expect a NYC F&B experience at their Club.

The Club

The Club's mission to be family oriented and exquisitely operated, has resulted in a need to expand the culinary team and to give the a la carte program its own identity. This is an opportunity to take one's career to a higher level.

ECC has become known as the go-to-place for weddings and private events and hosts numerous social events for the membership throughout the year. With 2 clubhouses, 6 tennis courts, a pickle ball court and a Rees Jones re-designed golf course, ECC's membership enjoys state of the art facilities and unparalleled services. ECC is proud to have an amazing staff and team which work together as a family to make sure they have a safe and fun working environment.

ECC was founded in the 1960s and was purchased by two investors in 2015. Since then, the ownership has totally renovated the Club's main clubhouse. The restored Clubhouse is primarily used for catering and dining evenings for the membership. The second Clubhouse containing the Midway (Indoor and outdoor seasonal dining) utilized for member a la carte dining. This Clubhouse has also been renovated in the past 2 years. The Club has plans to replace the second Clubhouse in the next two years to provide the membership with a new and unparalleled F&B experience.

The Position

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

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

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The successful candidate will be responsible for the day-to-day operation of the Midway kitchen. The ability to multi-task, plan and organize is a necessity. He/She will report directly to the Executive Chef and will closely collaborate with the culinary team, operations team and sales team to ensure all a la carte services in the Midway and Clubhouse are executed to ECC standards.

Duties include but are not limited to:

- **Menu development** with emphasis on variety and constantly changing menus to capture product availability and seasonality.
- Establishes **standardized recipes and specifications** to ensure consistency at all times, oversees daily operations to ensure 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.
- Actively **demonstrate, encourage and train staff**.
- Maintain **preventative equipment maintenance** and procedures.
- Develop a sound working rapport with the Club membership by **direct interaction** during member events and daily operations.
- **Expedites** as needed in the Midway Restaurant.
- Work with the Executive Chef, Executive Sous Chef and Front of House Manager to **develop Club function and private function business, assisting in menus** and in all food service-related areas.
- Establishes and maintains **cost control measures** for food and labor while working with the budget.
- Manage, implement and maintain **par-stock levels** on food inventory.
- Maintain **ordering and receiving program** to ensure proper quality and price on all purchases.
- Maintain all guidelines, policies and standards as set by ECC.
- **Assists** in the Main Clubhouse kitchen when needed.
- In the absence of the Executive Chef, **assume all duties and responsibilities of the Executive Chef**.

Requirements:

- Knowledge and ability to safely produce food for allergies and dietary preferences.
- Strong skills in organization, communication, listening, speaking, reading and writing.
- Multiple language abilities a plus, fluency in English required.
- Proven leadership and management skills.
- Professionalism and discretion are required.
- An emphasis on exceptional member and customer service.
- Flexibility in accommodating last minute requests.
- A self-starter, motivated and have an outgoing personality.

- Demonstrated interpersonal skills, a team player and a positive attitude.
- Strong computer skills.
- Detail oriented with ability to exercise good time management skills.

Qualifications:

- A minimum of five years as a Chef de Cuisine, Executive Sous Chef or Sous Chef in a private club, restaurant, resort or hotel with F&B revenues in excess of \$2.0 million. Experience in a la carte and catering experience is preferred.
- 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 CSC or ProChef II 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.

Edgewood is privately owned. The investors also own Orange Lawn Tennis Club (South Orange, New Jersey), Snowmass Club, (Snowmass Village, Colorado), and Green Brook Country Club (North Caldwell, New Jersey). As the portfolio grows, there may be opportunities for growth within the company. A successful Chef de Cuisine at Edgewood position has the potential to become the Executive Chef for the new Clubhouse in 2023.

Edgewood 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 paid time off, health, dental, vision, 401K.

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

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NO PHONE CALLS PLEASE