



The Field Club of Greenwich

The Field Club of Greenwich was founded in 1908 by a small group of gentlemen with the intention of forming a club that would be the center of family life.

As the Greenwich Graphic reported in 1940, they wanted “to find a modest meeting place for people of moderate means.” Among the founders was Elon Hooker, who made a fortune in chemicals, George Dommerick, a leader in the financial world, and Colby Chester, who became president of General Foods. The group bought eleven acres of land for \$18,000, and The Field Club of Greenwich was born.

Since 1908, The Field Club members have included members of the Bush, Rockefeller and Walker families. The Field Club of Greenwich is a preeminent family racket club in the area, with amenities including tennis, squash, platform tennis, swimming, fitness center, and fine dining. The Club is a welcoming, family-oriented social club with an extraordinary spirit of camaraderie and good sportsmanship. In 1943 Lester Cummings, a national squash champion, became head professional at the Field Club. Among other things, he invited pros to practice at the Club before their championship title matches at Forest Hills, and members flocked to the club to watch and be inspired. Meanwhile, their kids could suit up in their whites to play in tennis clinics with the likes of Rod Laver and Stan Smith. Over the next thirty years, this magic man with all ages would set the tone for good sportsmanship and become a Field Club legend.

As stated, The Field Club of Greenwich has a history of providing the finest in tennis, squash and platform tennis playing opportunities since its founding more than one hundred years ago. The Directors of Tennis and Squash provide a full curriculum of clinics and individual instruction for players of all ages and skill levels. Members enjoy a gorgeous large pool including lap lanes, a diving board, and a fenced in baby pool. The Fitness Center offers comprehensive cardiovascular, flexibility training, one-on-one strength training. The Club’s dining goal is simple -- to make The Field Club of Greenwich synonymous with outstanding service, superior food selection, and extraordinary menu offerings.

Executive Chef Job Description

Job Summary

The Executive Chef at the Field Club of Greenwich must be proficient and skilled in culinary leadership, including setting high standards, developing best practices, menu creation, team engagement and Member and guest relations. He/she is responsible for all food production, including the Poolside Cafe, North Campus, banquet functions and other outlets. Supervises all culinary staff and reports directly to the General Manager.

The Executive Chef duties include but are not limited to:

- Hires, trains, supervises, schedules and evaluates the work of staff in the food production departments.
- Schedules and coordinates the work of cooks and other kitchen employees to assure that food preparation is economical and technically correct and within budgeted labor cost goals.
- Directs ordering amounts, inventory levels, the timing of orders, receiving, invoice settling, and equipment maintenance.
- Ensures that high standards of sanitation, cleanliness and safety are maintained throughout the kitchen and preparation areas at all times.
- Provides food costs for all events, private parties and regular menus.
- Develops standard recipes and techniques for food preparation and presentation that help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu-selling prices.
- Creates and updates menus often, incorporates daily features, develops and documents recipes and controls to ensure consistency. Creativity and innovation, not just variety, is essential in planning menus and events
- Prepares necessary data for applicable parts of the budget, projects annual food, labor and other costs.
- Monitors actual financial results; takes corrective action as necessary to help assure that financial goals.
- Attends food and beverage staff and management meetings.
- Interacts with Restaurant and Clubhouse Manager to assure that food production consistently exceeds the expectations of members and guests.
- Plans and manages the employee meal program so it is well balanced, nutritious and economical.

- Recruits and makes selection decisions; provides and evaluates job performance of kitchen staff; mentors, rewards and disciplines the staff accordingly.
- Conducts a daily pre-shift meeting to discuss food and specials with the front of the house staff.
- Periodically visits dining area to welcome members and maintains physical presence during service periods.
- Implements safety training programs; manages OSHA-related aspects of kitchen safety and maintains MSDSs in easily accessible location.
- Undertakes special projects as assigned by the General Manager.

General Qualifications & Experience:

- The Executive Chef at the Field Club must be a charismatic, strong and passionate leader. A culinary professional with a proven record of accomplishment of providing platinum-level services in a multiple setting environment.
- Candidates must have a minimum of five years prior experience as an Executive Sous Chef or Executive Chef in a busy, private club environment.
- Verifiable strong written and oral communications.
- He/she must have exceptionally strong Food & Beverage credentials and more importantly, the ability to consistently define and achieve goals and objectives.
- Must have computer skills including, but not limited to, Microsoft Outlook, Word & Excel.

Education & Certification:

- A Culinary Arts degree from an accredited school or equivalent experience.
- ServSafe Certification required.

To Apply:

Interested candidates should submit a resume and cover letter via email to:

Ingrid Cardemil

General Manager

The Field Club of Greenwich

ingrid@fcogreenwich.com

No phone calls please