



**Manhasset Bay Yacht Club**  
**Executive Sous Chef/ Chef de Cuisine**  
Port Washington, New York

**Manhasset Bay Yacht Club (MBYC)** located in Port Washington, NY (Long Island)) seeks a talented culinarian and leader to supervise, motivate, develop and assist its Executive Chef to continue and enhance the Club's culinary program. The Club has wonderful facilities, a strong membership and when combined with a well-respected management team, makes this a special opportunity to carry on the great culinary program

MBYC enjoys a prime waterfront location, featuring a classic federal style clubhouse, and comfortable rooms for social occasions, as well as bedrooms for club guests. For more than 130 years the Club has served as a place for families to relax, meet friends, enjoy sailing, the pool, tennis, and dining in The Grill Room, Bay Room, and on the Lower and Upper Terraces.

Adult sailing includes the Manhasset Bay One Design Fleet, Sonar Fleet, and the Ideal 18s. Competitive racing occurs each weekend, and regattas are scheduled throughout the spring, summer and fall. Winter sailing, called frostbiting, is a long tradition and Manhasset Bay is the home of the Frostbite YC.

Other activities include the heated pool, tennis (5 Har-Tru courts), paddle tennis and trapshooting. New to the Club this year is an ice skating rink and Winter Chalet. There are parties for children - such as the children's Halloween Party, Brunch with Santa and the Easter Egg Hunt. Adult members enjoy special events including "Raft Up at the Dock" while visiting members' boats tied to the dock with adult beverages and hors d'oeuvres followed by a barbeque with music and poolside dancing. The Club offers an extensive array of activities for members of all ages. Children's activities include the Spinnaker Program, Junior Sailing, Swim Team and Tennis.

***Mission Statement***

To attract individuals and families interested in yachting and good-fellowship and to enhance their involvement in the competitive as well as social aspects of the sport;

To maintain a prominent role in yachting, its history and its advancement;

To adhere to the highest standards of Corinthian sportsmanship in all elements of this marine sport, and to ensure that our traditions of yachting excellence are preserved by us and future members to serve as an example to the sailing community at large.

**WORK LIFE BALANCE**

The Club prides itself in creating a great work environment. While business levels ebb and flow, the Club's schedule allows staff to enjoy time off. During the off season, the ESC can expect 2 consecutive days off to recharge and enjoy life!

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 CULINARY PROGRAM**

MBYC members and their guests have come to expect a great culinary experience. The program has been described as fresh, cutting edge and exciting. The Club has recently begun building relationships with local farms and wants to build on its success. Chef's Tables and cooking classes are a regular part of the program and the Club is looking to add more culinary programming. Trends, great ingredients and local sourcing are the hallmark of MBYC's program. Facilities include:

### Grill Room & Bar

Open year-round Wednesday through Sunday for lunch, dinner and Sunday Brunch. The room is decorated with ship models, member burgees and nautical artwork. Accommodates 90 for dining.

### Lower Terrace

Located outside the Grill Room, the Lower Terrace is open for lunch and dinner Wednesday through Sunday. Great sunsets are supplied at no extra charge. Accommodates 60 for dining.

### Lounge

On the second floor overlooking the bay, is the elegant Georgian room, with French doors opening to a balcony for views of the water. With fireplaces at either end, high ceilings, tall windows and colonial-era decorative details, this room accommodates 175 for dining or 200 for receptions.

### Bay Room

The glass enclosed terrace provides panoramic views and an informal atmosphere, yet is an efficient venue for meetings and conferences. Accommodates 75 for dining, 125 for receptions or 90 for meetings.

### Dining Room

This gracious room with its traditional deco is decorated with Chippendale furniture, and suitable for banquets, meetings and mid-size parties. Accommodates 60 for dining, 90 for receptions.

### Upper Terrace

Off of the Lounge the outdoor terrace can be set up for cocktail or informal dining. It can be used alone or in conjunction with the Lounge or Bay Room. Accommodates 100 for receptions.

### Trophy Room

Decorated with ship models and trophies won by Club members, the pine paneling, captain's chairs and pine tables make it suitable for meals, small meetings and cocktail reception. Accommodates 25.

### The Snack Bar

Operated seasonally, during the summer months, the snack bar offers light fare for Members and guests spending time on the water. The offerings are casual and simple.

### Additional Information:

- Total Club Revenue is \$6,448,000
- Total Food & Beverage Revenue is \$1,969,000
- 55% of F&B revenue from a la carte dining, 14% from member events, 31% from outside catering.
- 384 Club Members/Families
- Culinary Employees – 7 FT & an additional 2 PT (In-Season)

## **THE POSITION**

The Sous Chef's primary responsibility will be to be a partner to the Club's Executive Chef and help provide a consistent and superb dining experience for the membership and their guests. The successful candidate will be responsible for the day-to-day operation of the kitchen. The ability to multi-task, plan and organize is a necessity. He/She will report directly to the Executive Chef and will collaborate with the culinary team and operations team to ensure all a la carte and catering are executed to MBYC standards.

Duties include but are not limited to:

- 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 line ups for culinary and service staffs and plays a role in the development of the staff.
- Actively **demonstrate, encourage and train staff**.
- Maintain **preventative equipment maintenance** and procedures.
- **Expedites** as needed.
- 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 all guidelines, policies and standards as set by MBYC.
- In the absence of the Executive Chef, **assume all duties and responsibilities of the Executive Chef**.

Requirements include:

- A minimum of two 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 \$1.0 million. Experience in a la carte and catering experience is preferred.
- Private Club experience, while not required, is a benefit.
- Candidates who have experience with administrative responsibilities (purchasing, scheduling, and training) are preferred.
- 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.

### **COMPENSATION**

The Club 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.
- Full Benefits including medical, dental, and 401 (k).

### **RESUME SUBMISSION**

Please submit resumes, **salary history** and a **strong cover letter** to:

Charles D. Dorn, CCM  
Managing Director  
The Dorn Group, Ltd.  
472 Grace Church Street  
Rye, NY 10580  
[Charles@thedorngroup.com](mailto:Charles@thedorngroup.com)

**All resumes should be submitted in WORD format. Please indicate  
"MBYC – Executive Sous Chef" in the subject.  
PDF files will not be accepted.  
NO PHONE CALLS PLEASE**