



## Lake Sunapee Yacht Club Executive Chef

Lake Sunapee Yacht Club, a family-oriented facility that offers extensive youth programs including swim, sail and tennis lessons, is seeking an experienced Executive Chef. The ideal candidate will have a minimum of 5+ years' experience in directing all culinary operations including, banquet and ala carte service, purchasing and managing inventories, and providing quality appetizing meals. Our Club is a seasonal business, so our chef needs to lead his or her team efficiently using a hands-on style in training staff and creating menus. This is a HANDS-ON position and not an office job. Our chef must have a positive attitude, be organized and willing to be a good mentor to staff.

### Responsibilities for Executive Chef

- Overall direction of culinary operations
- Purchase and maintain inventories efficiently for seasonal use
- Oversight of cost control following budgetary guideline
- Produce quality and delicious dinner entrees and lunch offerings
- Create menus based on new culinary trends adapting as needed throughout season
- Coordinate weekly staff schedules – returning kitchen staff anticipated
- Train new kitchen staff
- Create a team-oriented work atmosphere with positive attitude
- Maintain a clean work environment

### Qualifications for Executive Chef

- Minimum 5+ year's experience in banquet and ala carte service, preferably some with private clubs
- Ability to manage entire kitchen efficiently
- Servsafe certified
- Budget skills to manage costs
- Knowledge of food trends – current and traditional
- Knowledge of POS system – no cash or credit charge charges
- Organizational and detailed skills
- Ability to pass background test

Job Type: Seasonal Full-Time from beginning of June through late September

Executive Chef reports to General Manager

### Schedule:

- Weekends required
- Holidays required

Pay: From \$1,200.00 per week

### Shift:

- 10 hour shift

### Supplemental Pay:

- Bonus opportunities

### Experience:

- culinary: 5 years (Required)
- executive chef: 5 years (Required)

### License/Certification:

- ServSafe (Required)

Work Location: In person

Contact:

Richard Martino, General Manager

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