



The North Jersey Country Club

Wayne, New Jersey

Executive Chef

Located on 300 private and quiet forested acres, the historic North Jersey Country Club was founded in 1895. The Club is steeped in a rich tradition of golf and is known for its 18-hole Walter Travis design course. The Club boasts having the best private golf course practice facility in the state, a vigorous tennis program, relaxing heated outdoor pool, fitness center and active summer sports camp and programming for children. The North Jersey Country Club prides itself on being a family friendly country club with a membership that thrives on camaraderie, friendship and fun. Located 20 minutes from New York City, its diverse membership can enjoy casual and formal dining options as well as have access to distinguished banquet rooms for events in its classically styled Tudor clubhouse designed by famous architect C.C. Wendehack.

This high volume, full service, private country club is seeking a working Executive Chef to lead its culinary program. The over five hundred memberships represent the active, suburban dynamic of the Club and the area. The F & B department revenues are approximately \$2 million with half coming from private events. With its close proximity to New York City, candidates must be able to deliver traditional club fare in a very consistent manner yet also be able to show a creativeness influenced by the Manhattan dining culture.

The successful candidate will be a proven leader who will enhance an already dynamic management team. The Executive Chef is expected to be highly visible to the membership and must have a unified approach to leadership. Candidates should have excellent business acumen and through effective budgeting, cost control and management of waste, be able to positively impact financial performance. Primary responsibilities include but are not limited to: recruiting and developing an excellent team, scheduling and supervision, food and labor cost controls, budget development/management, purchasing, all menu creation, development and execution, member special events and private functions.

This individual should have excellent culinary skills. A culinary degree is required as well as strong communication skills, a background of job stability and progression, strong leadership and people skills. Private club experience is preferred. As a matter of process, finalists will be tested. Professional referrals are required and will be verified.

Compensation: The North Jersey Country Club will offer a competitive salary with a portion of compensation as incentive based; health care, 401(k) and other benefits will also be offered.

Due to the high volume of responses for this position, we will only be responding to talent that the client is interested in pursuing. Please send your resume, salary history and compelling cover letter describing how your personal culinary talents fit the specifications for this position to jobsearch236@yahoo.com.