



## Executive Chef - Northeast

*With more than 700 private club, resort and hotel clients, DENEHY Club Thinking Partners is always seeking top culinary talent. Allow us to get to know you and possibly consider you for future opportunities by confidentially uploading your resume and completing our online forms here: [www.denehyctp.com/submissions](http://www.denehyctp.com/submissions)*

We are currently working with a prestigious private club in the Northeast, U.S. that is seeking an Executive Chef to lead its culinary operation.

Reporting to the General Manager, the Executive Chef will lead a team of approximately 14 staff at this year round operation in both à la carte and private event production. A key deliverable of this position is to further shape and help to grow the dining operation that currently exceeds \$3 million in revenues.


The successful candidate will have solid leadership qualities in addition to excellent culinary skills with the ability to produce various cuisines and club favorites. Strong administrative skills are required with regard to managing food costs, inventory and scheduling. The Executive Chef will also be responsible for the hiring, training and development of the culinary team and therefore a track of success in these areas is critical.

The Club will offer a compensation package indicative of full-service clubs in the area.

More details on this position and the Club will be available in the near future.

To be considered for this year-round position, please complete the online candidate profile form and submit a compelling cover letter and resume at <http://denehyctp.com/submissions/>.

Please contact senior consultant, Alison Savona at 203.319.8228 or [alison@denehyctp.com](mailto:alison@denehyctp.com) with additional questions or to recommend a candidate.

		
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