



EXECUTIVE SEARCH

EXECUTIVE SEARCH SERVICES FOR THE PRIVATE CLUB AND HOSPITALITY INDUSTRY



Candidate Profile

Executive Chef
Gipsy Trail Club
Carmel Hamlet, NY
<http://www.gipsytrailclub.com>

Organization

Gipsy Trail Club is a membership community founded in 1928. It is located on 1000 acres of wooded lands slightly more than one hour north of New York City. The sense of community is strong. While the members join together in a variety of activities including tennis, sailing, horseback riding, hiking and trap shooting, the dining room provides the setting for conversation and friendship. Dining is available every Friday and Saturday evening throughout the year, as well as Wednesdays and Thursdays during the summer season. Since its inception, the club has attracted a membership that is actively involved in creating an uncommon sense of camaraderie.

The club is fortunate to have a membership that has worked to support a legacy that has now passed through many generations. The membership embraces the vision of the forebears to maintain a secluded sanctuary with close proximity to New York City. The members of the Gipsy Trail Club are dedicated to the enjoyment of the natural world and the stewardship of the habitats that the Club has chosen to protect and preserve.

Recently renovated in 2008, the Gipsy Trail Club clubhouse features a members-only bar and dining facility with service year-round for dinner and private functions. With three large stone fireplaces, central air conditioning and seating for over 200 people, the clubhouse is the perfect place for members and their guests to relax after a day of hiking, swimming, sailing or tennis.

The Gipsy Trail Club snack bar is located on the beach of Pine Pond and serves lunch, snacks, and beverages to members and their guests on weekends between Memorial Day and Labor Day. The patio, located on the lower level of the Upper Lodge and adjacent to the tennis courts, is open for breakfast and lunch on summer weekends.

About the Position

The club is seeking a professional chef who embraces the values and traditions found at the Gipsy Trail Club. The Executive Chef will be a working hands-on leader and manager who is passionate about developing a team that can deliver a simple, delicious dining experience based on high quality and fresh ingredients. The Executive Chef must enjoy a casual family atmosphere where the club is an extension of the members' home.

This is a year-round position with a high concentration during the summer months. The club is open on Friday and Saturday nights year-round, on Wednesday through Saturday nights in the summer, and on additional nights and occasional lunches throughout the year for holiday parties and member events. On a typical

Friday night, the dining room serves 20-40 covers. Saturday nights can be as few as 20 people or as many as 200 for special events, with 50-60 covers being a typical Saturday night. The Executive Chef will report to the General Manager while having operational responsibility for all three on-campus venues. In addition, the Executive Chef will have P&L responsibility for all food service functions at the club, including setting and meeting the annual operating budget as well as developing capital budget requirements for the culinary program.

The Executive Chef will work closely with the Dining Room Manager in relation to member services and the Dining Room Committee to develop menus for club dining and member events.

Responsibilities

- Implement and supervise all club related dining and food-related functions including the dining room, snack bar, patio and any on-campus catering activities. This is a hands-on/working chef opportunity.
- Provide visible, professional and positive direction to the staff. The goal is to leverage the community traditions, define a revitalized vision for the dining offerings and work with the membership and staff to evolve the club's dining experience.
- Develop and maintain a collaborative leadership approach that supports the positive service culture for which Gipsy Trail Club is known. The Executive Chef will adopt and support the tradition of a member-centric service culture.
- Maintain proper standards for health, sanitation and safety for all culinary operations.
- Strictly adhere to club policies and departmental procedures. The Executive Chef is expected to bring club industry best practices to the culinary program. Although the club will maintain its traditional culinary style, the Executive Chef's goal is to provide a dining experience found at many fine clubs throughout the nation.
- Ensure all food purchased and served to the members is of the highest quality where items are fresh and club made. The emphasis on fresh, consistent quality and member value is paramount.
- Be visible and engaging with members and their guests on a regular basis.
- Recruit, train, develop and evaluate a loyal culinary staff who shares and will execute the General Manager's and Executive Chef's vision of excellence. Evaluations will be ongoing to include a formal "Annual Review" for all staff members. On a consistent basis, implement and enforce employee policies following the Employee Handbook and state/federal laws.
- Develop a mentoring philosophy with the culinary team that employs continual learning and ongoing training programs.
- Proactively respond to member comments, complaints and requests in a timely and decisive manner with the goal of maximizing member satisfaction.
- Conduct monthly inventories and the appropriate organization of all food storage areas.
- Review existing food controls with the goal of improving efficiencies resulting in better utilization of club resources.
- Assist in the planning of annual operations and capital budgets and to work within the parameters of the budget.
- Review profit and loss statements in collaboration with the controller and dining room manager for member and non-member events.
- Meet regularly with the management to ensure the planning, preparation and execution of all events/menus includes appropriate staffing.
- Conduct pre-shift training for all meal periods in cooperation with the Dining Room Manager.
- Meet with the Dining Room Manager and other senior team members on a regular basis to foster an atmosphere of cooperation between the kitchen and service staff.
- Attend committee meetings as requested.

Requirements

- A minimum of five years as an Executive Chef, Executive Sous Chef or comparable position in high-quality, high-end private clubs, hotels, resorts or restaurants.
- Recognition as a skilled teacher and mentor with a verifiable record of staff/team development and promotion from within.
- A career path marked with stability and professional achievement.
- Responsibility in operations with multiple facilities is a plus.
- A culinary degree from an accredited institution is preferred.
- The "CEC" designation is preferred or significant ACF education toward the certification.
- A broad-based culinary background. Knowledge of club traditional and regional cuisine is a plus as well as a working knowledge of current culinary trends.
- A working knowledge of computer programs and POS (Jonas) system is a plus.
- Impeccable and verifiable references.
- A commitment to work in a drug/alcohol-free environment.

Competitive Compensation and Benefits

- A base salary and performance bonus.
- Professional dues and expenses subject to the annual budget.
- Standard benefits to include vacation/personal time, health insurance and participation in the club's 401K plan after appropriate probationary periods.

A full background check and potential drug testing will be conducted on candidates. Professionals who meet or exceed the established criteria are encouraged to contact:

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