

# KOPPLIN KUEBLER & WALLACE

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## EXECUTIVE CHEF PROFILE: HUNTINGTON CRESCENT CLUB HUNTINGTON, NY

### EXECUTIVE CHEF OPPORTUNITY AT HUNTINGTON CRESCENT CLUB

Located in the charming town of Huntington, New York, historic Huntington Crescent Club (HCC) is searching for an exceptional executive chef. HCC combines a championship golf course and rarely found grass tennis courts with a newly renovated clubhouse offering upscale casual and formal dining experiences; both indoor and *al fresco*. This is an amazing opportunity to be part of a professional and high-performing team in an active and family-focused club.

[Click here to view a brief video about this opportunity.](#)

### HUNTINGTON CRESCENT CLUB & HUNTINGTON COMMUNITY

Huntington Crescent Club (HCC) is rich with history and traditions from its humble beginnings in the 1880's as the Crescent Athletic Club of Brooklyn, to its current day location in Huntington, New York. Today's Huntington Crescent Club offers members a beautiful aquatic complex, an active tennis program including seven grass courts, an 18-hole championship golf course, and numerous *a la carte* and banquet venues. In May 2019, HCC completed a \$13M renovation of the clubhouse. HCC is a family-focused club and every amenity is outstanding.

Located on the north shore of Long Island in northwestern Suffolk County, the quaint town of Huntington is seen as a model of walkable communities and attracts visitors from across Long Island. The town has a vibrant cultural scene— featuring a fine arts museum, independent cinema, first class concert venue, and numerous art galleries. Huntington is also home to superb restaurants; earning the village the nickname “The Little Apple.” Huntington is also home to two colleges and is part of an outstanding school district.

### FOOD & BEVERAGE OPERATIONS

*A la carte* dining venues located in the new, 45,000-square-foot clubhouse include the Men's Grill (seats 46), Members Grill Room (seats 72), and the Members Grill Patio (seats 145). All three venues share the same menu and kitchen.

The aquatic complex at HCC includes a pool snack bar and an adult pool area (seats 45). The pool snack bar and kitchen are open Memorial Day to Labor Day.

Located adjacent to golf holes 2, 9 and 17, the scenic Oasis Bar (halfway house) offers grab and go sandwiches and snacks for hungry golfers. Its setting truly lives up to its name.

Private dining rooms include the Wine Room (seats 14), Club Room (seats 70), and the Main Ballroom (seats up to 325). Members also enjoy occasional events on the driving range and at the tennis complex.

Four weddings were held in HCC's new clubhouse this summer and that number is expected to grow in future years. HCC's biggest member event takes place on July 4, with 500-600 members and guests in attendance.

HCC is busiest between Memorial Day and Labor Day. The club is closed on Mondays year-round and is also closed on Tuesdays from October through April. In 2019, the club hosted 20 golf outings on Mondays and Thursdays. The club is also closed on Christmas Day and New Year's Day.

## ORGANIZATIONAL STRUCTURE

The executive chef reports to the general manager at HCC and works closely with the House Committee chair. The executive chef leads a staff of 15 including an executive sous chef.

## HUNTINGTON CRESCENT CLUB BY THE NUMBERS

- 406 members in all categories
- \$50,000 initiation fee
- \$14,875 annual dues
- \$7.3M gross volume
- \$3.8M annual dues volume
- \$2.3M F&B volume
- 55% *a la carte*/45% banquet
- 90 employees in-season; 20 off-season
- 15 kitchen employees
- 2 kitchens (clubhouse and pool snack bar)
- 59 is the average age of members

**HUNTINGTON CRESCENT CLUB WEB SITE:** [www.huntingtoncrescentclub.com](http://www.huntingtoncrescentclub.com)

## HUNTINGTON CRESCENT CLUB POSITION OVERVIEW

The executive chef (EC) is responsible for all food production in restaurants and banquets. He or she develops menus, creates food purchase specifications and recipes, supervises production staff, develops and monitors departmental food and labor budgets, and maintains the highest professional food quality and sanitation standards.

The EC leads by example and is responsible for all food and beverage back-of-house (BOH) operations while working closely with front-of-house (FOH) staff to ensure the delivery of high quality and consistent products, services and offerings to members and their guests.

The EC is responsible for ensuring that all food is consistently outstanding; from standard country club fare to innovating offerings and special culinary events throughout all dining and pop-up venues. Consistency is imperative at HCC and the EC should have standards and processes in place that ensure that consistency in every meal served at every outlet; from producing the HCC Steak Sandwich to an elegant, five-course wine dinner.

The EC creates and updates menus often; incorporating features and developing and documenting recipes and controls to ensure consistency. Creativity, not just variety, is essential in planning menus and events for HCC members and their guests.

The EC is a team builder who mentors kitchen staff and develops a pipeline of talented and creative individuals by building on its reputation as an excellent learning and training ground for up and coming culinarians. The EC treats

all staff with respect and, in return, requires that of the team. The EC works to ensure that a positive working atmosphere is maintained throughout all F&B operations.

The EC is responsible for leading product knowledge training for FOH personnel through daily pre-meal meetings and special food knowledge training programs.

The EC is the face of culinary operations and should be comfortable conversing and interacting in both FOH and BOH settings, and interfacing with multiple and diverse parties: members, staff, vendors, etc., throughout the day. The EC is visible and responsive to club and team member requests and strives to find creative ways to accommodate reasonable requests.

Ultimately the EC is the important and positive face of HCC's culinary operations. He or she is integral in the overall success of the operation. The responsibility of this facet of the organization – from a passionate, creative, supporting, progressive and team and member-focused perspective – is of critical importance for long-term success.

#### INITIAL PRIORITIES OF EXECUTIVE CHEF

- Evaluate and set appropriate and necessary standards of operation, execution and delivery within the culinary operation; taking ownership for the entire experience from production to timing to final delivery of end product, while collaborating with the FOH team.
- Provide new and exciting culinary experiences for HCC members and their guests in *a la carte* and member and private dining events. Define culinary direction, update menus, deliver new and creative dining options and focus on making HCC the best dining experience in Huntington.
- Focus on delivering consistency and the highest quality in *a la carte* and banquet operations.
- Learn members' names and culinary and dining preferences. Understand the members in order to meet their requirements and understand what matters most to them.
- Earn member trust by instilling confidence through enhanced operations and visibility. Engage members with high quality and varied offerings as well as through action stations and cooking classes.
- Build a culture of respect. Gain the staff's trust, as well as evaluate and continue to develop, train and mentor the culinary team while promoting fairness and consistency within.
- Proactively manage food and labor costs to ensure achievement of budgeted goals.

#### CANDIDATE QUALIFICATIONS

Successful candidates:

- Have a proven track record of culinary expertise including creative plate and buffet station presentations
- Manage to budgeted goals and are proactive at making adjustments throughout the day and week
- Have private club or resort experience (candidates must have both high-end *a la carte* and banquet experience)
- Have strong written, verbal and interpersonal communication skills
- Have strong management and leadership skills
- Are successful at recruiting, evaluating, engaging and mentoring staff
- Have experience with POS software (HCC uses Jonas Encore) and Microsoft Office applications
- Create menu options that appeal to both tenured and new members

- Have a track record of establishing controls to minimize food and supply waste and theft, exercise portion controls and develop menu mix and menu pricing
- Have experience planning and managing employee meal programs that include healthy alternatives

#### EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

Successful candidates:

- Have a Culinary Arts degree from an accredited school or a diploma from an accredited apprentice program.
- Have a minimum of ten years' experience in kitchen operations with at least five years' experience as an executive chef.
- Must be certified in food safety.
- Have a Certified Executive Chef designation from the American Culinary Federation (ACF).

#### SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package including ACF membership.

#### INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter (in that order) using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process.

Preparing a thoughtful letter of interest and alignment, clearly articulating your "fit" with the profile and the above noted expectations and requirements is necessary.

IMPORTANT: Save your resume and letter in the following manner:

"Last Name, First Name Resume" &

"Last Name, First Name Cover Letter HCC"

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to log back in and add additional documents.

**TO APPLY:** [Click here to upload your resume and cover letter.](#)

If you have any questions, please email Holly Weiss: [holly@kkandw.com](mailto:holly@kkandw.com)

#### LEAD SEARCH EXECUTIVE

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