



American Yacht Club Executive Chef (EC)

American Yacht Club (AYC) located in Rye, New York (Westchester County) one of the most prestigious and historical private sailing and social clubs in America seeks an extraordinary culinarian to provide visible and hands-on leadership to enhance the Club's culinary program. Located on Milton Point with spectacular views of Long Island Sound, and known for its strong membership, rarely is this opportunity available. AYC members expect a "Platinum/Distinguished Club" level dining experience showcased by high-quality food and first-class service in a casual environment prepared and delivered by the F&B team.

The Club's goal is to continue to build upon its culture and, by hiring an Executive Chef who can exceed the dining experience currently enjoyed by the membership.

THE CLUB

AYC was founded on May 1, 1883. Many of the original founders worked in the shipbuilding and engineering fields. One of AYC's original purposes was to promote the development of steam yachts. In 1884, AYC held its first regatta which was also the first race of steam yachts ever held in America.

The club always included sailboats and today many different designs can be found moored in the club's harbor or competing with other boats from around the country or the world in high performance regattas. Boats in the AYC fleet include everything from antique, classic boats to foil models like Moths and WASZPs. The composition of AYC's membership and its governing board has changed thru the years. In 2021, AYC voted in its first woman flag officer as Rear Commodore.

AYC has long had an active junior sailing program. AYC's role in promoting sailing has continued with its active participation in the Junior Sailing Association of Long Island (JSA). The club's Young American Junior Big Boat Sailing Team, placed first in the 2016 Bermuda Race. In 2018, AYC became the home base for the new Young American Sailing Academy, Inc.

AYC is considered a premier Yacht Club in the Metropolitan New York area. The Club offers Platinum level club amenities including casual dining supported by several intimate dining areas and a beautiful seasonal outdoor terrace. AYC members enjoy some of the most fun and extensively planned events for families. From 4th of July fireworks over the beach to delectable holiday buffets, the team operates with the goal to create lifelong memories. In addition to the waterfront, AYC offers comprehensive tennis and paddle tennis programs with opportunities for everyone.

A P R O F E S S I O N A L C O N S U L T A N C Y

THE CULINARY PROGRAM

AYC members and their guests have come to expect a great culinary experience. The new EC will use the existing program as a benchmark and strive to improve every day. Trends, great ingredients and local sourcing should be the hallmark of the Club's program. As AYC has evolved through and post Covid, member dining has shifted more to outdoor and casual dining. The program continues to evolve.

Sound View Dining

Open for lunch and dinner, Wednesday thru Sunday, Sound View offers (65) indoor seats and (45) outdoor seats (seasonally) in a warm and relaxed adult environment.

Scotch Caps Tavern Room Dining

Open for lunch and dinner, Wednesday thru Sunday, Scotch Caps offers seating for approximately 35 guests in a family friendly environment.

The Bar

The Bar seats approximately 30 people and has a gastropub vibe where members and their guests can enjoy a drink and watch sports while grabbing a casual bite.

The Tea House

Operated seasonally, during the summer months, the snack bar offers light fare for Members and guests spending time on the waterfront. The offerings are casual and simple.

The Ballroom and Sound View Room

Utilized as an event space, the ballroom and Sound View seats 180 for a sit-down dinner or 225 for a reception. When not in use as events, the Ballroom is utilized as a member lounge.

Additional Information:

- Total Club Revenue is \$ 12,000,000
- Total Food & Beverage Revenue is \$2.2 million
- 62% of F&B revenue is from a la carte dining, 18% is from member events with 20% from catering.
- 1,100 Club Members
- Food Cost – 41%
- Beverage Cost - 38%
- Kitchen Labor – 47%
- Culinary Employees – 9 FT & an additional 15 PT (In-Season)

THE POSITION

The Club's Executive Chef must possess the creativity necessary to enhance member dining and catered events as well as be able to develop and execute member special events. The Chef's primary responsibility will be to provide a **consistent** and superb dining experience for the membership and their guests.

The successful candidate will oversee all foodservice to include, formal dining, summer casual dining, and catering. The ability to multi-task, plan and organize is a necessity. The Executive Chef will be responsible for the administration and management for all food operations. He/She will report directly to the General Manager and will closely collaborate with the senior management team.

Duties include but are not limited to:

- **Menu development** with emphasis on variety and constantly changing menus to capture product availability and seasonality.
- Establishes and maintains **cost control measures** for food and labor while working with the Club's budget.

- **Human resources** including recruiting, hiring, cross training, professional development and scheduling. Timely and meaningful reviews for the staff will be conducted in accordance with club policy.
- Establishes **standardized recipes and specifications** to insure consistency at all times, oversees daily operations to insure quality and consistency.
- Emphasis on **cleanliness, order, sanitation, security and safety**.
- **Solicits and utilizes feedback** from the membership, kitchen staff, and service staff.
- Fosters an **atmosphere** of cooperation and mutual respect for all employees. Participates in daily line ups for culinary and service staffs and plays an integral role in the development of the staff.
- Attends and participates in **Staff and Committee Meetings** as directed.
- **Work with the Committees, members and staff** to plan and execute private as well as club events.

Requirements include:

- A minimum of five years as an Executive Chef in a private club, restaurant, resort or hotel with F&B revenues in excess of \$2.0 million. Experience in a la carte and catering experience is required.
- Candidates in Senior Culinary positions (Chef de Cuisine, Executive Sous Chef) at high-volume, first-class properties are welcome to apply.
- Private Club experience, while not required, is a benefit.
- A thorough knowledge of culinary trends, international and ethnic cuisines.
- A career path marked with stability, progression and ongoing professional development.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary degree is expected. A CEC or ProChef III designation or the pursuit is preferred.
- Candidates from the local area are preferred.
- Impeccable and verifiable references; all candidates will be subject to a comprehensive background review.

AYC will offer an attractive and competitive compensation and benefits package to include:

- A base salary and bonus potential.
- Professional dues and education expenses with emphasis on continuing education.
- Benefits including health, dental, and an IRA which the club matches up to 3% of gross pay.

Please send a **STRONG** cover letter and a resume (WORD format) to:

Charles D. Dorn, CCM
Managing Director
The Dorn Group, Ltd.
472 Grace Church Street
Rye, New York 10580
charles@thedorngroup.com

NO PHONE CALLS PLEASE

Please indicate “AYC – Chef Search” in the subject line of your email.

Resumes must be submitted by September 1, 2022