



Somerset Hills Country Club

Executive Chef

Somerset Hills Country Club is a private member owned club, founded in 1899, and is consistently rated as having one of the Top 100 Golf Courses in the country. The Club is located in Bernardsville, New Jersey, which is a borough in Somerset County with easy access to New York City and the many activities the region offers.

Club Highlights:

- Historic and traditional club founded in 1899
- 450 total members whose average age is 58
- \$5.5M gross volume with current food & beverage income of \$1.1M
- 18 holes of golf designed by A.W. Tillinghast
- 8 grass tennis courts along with 4 Har-Tru courts, a teaching court, and hard surface court
- Food & beverage facilities: two ala-carte dining venues, private event space, and a seasonal halfway house

We have an exceptional opportunity for an Executive Chef to provide progressive leadership for the Club's culinary operations; working closely with the Clubhouse Manager and General Manager in the execution of Club's overall food and beverage program. This position reports to the Clubhouse Manager and serves in a visible leadership role in the organization, providing a hands-on approach at all levels of the culinary operation. The Executive Chef has management and financial responsibility for the kitchen operations. These responsibilities include: developing menus; execution of ala carte dining, private events, and seasonal outlets; managing food purchases; establishing production levels and inventory controls; hiring, training, and supervising culinary staff; managing and controlling food cost and payroll; and ensuring proper kitchen safety and sanitation.

Competitive candidates should have a college degree in culinary arts or a related field, 3-5 years of related supervisory experience in a private club operation or similar hospitality environment, excellent communication and customer service skills, and a collaborative management style.

The salary for this position is commensurate with experience and qualifications. In addition to a competitive salary, we offer a full benefits package that includes health insurance, life insurance, paid time off, a retirement plan, continuing education, and ACF membership. The Club is committed to offering its staff an excellent quality of life. The Executive Chef role is a year round position, offering a great work/life balance during the off-season and winter closure. Candidates who are ACF certified are preferred.

To apply, please send or email a resume, cover letter, and salary history to:

Tyler Pickens, CCM
General Manager/COO
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