



**Silver Spring Country Club
Executive Chef
Ridgefield, Connecticut
www.silverspringcc.org**

Silver Spring Country Club (SSCC) located in Ridgefield, Connecticut seeks a dynamic, motivated culinarian to provide visible and hands-on leadership to enrich the Club's food program. The Club has a long history (founded in 1930) and when combined with a strong membership, excellent facilities and a well-respected management team, presents a great opportunity for the right candidate.

THE CLUB

Located amidst the beautiful rolling hills of Ridgefield, Connecticut, SSCC is a private club bordering the towns of New Canaan, Wilton and South Salem, New York. It is a family friendly club offering golf, tennis, paddle tennis, swim and dining. SSCC has emerged as one of the premier country clubs in Fairfield County, attracting a devoted membership and upholding a tradition of exceptional and ever-improving facilities. Silver Spring is a welcoming community with social and recreational membership options to suit a variety of lifestyles.

The Club offers a full complement of recreational sports activities including golf, tennis, paddle tennis and swimming. Members who prefer a more competitive atmosphere participate in Men's, Women's and Children's interclub matches in all sports as well as club tournaments. Swim and dive teams are available for juniors. Silver Spring Camp runs throughout the summer for 4-10 year olds.

SSCC has an active social calendar featuring Farm to Table Dinners, Lobster Nights, wine tastings and theme related dinners. Family events happen weekly at both the pool pavilion and the main clubhouse and cater to all age groups. Culinary facilities include the Grill Room, Ballroom, Pavilion, Terrace and Tenth Tee and Stingray Café Snack Bar. Total Food & Beverage Revenue is \$1.5 Million with revenue from member dining and catering being equal.

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. Of great importance to the Club is the ability to lead, motivate and develop the culinary staff. The candidate must have superior interpersonal skills and a proven track record of strong leadership.

The successful candidate will oversee all foodservice operations to include casual dining, outdoor seasonal dining, banquets and catering. The Executive Chef will be responsible for the administration and management for all food operations. He/She will report to the General Manager and the Clubhouse Manager and will collaborate with the senior management team.

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

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Duties include but are not limited to:

- **Menu development** with emphasis on variety and constantly changing menus to capture product availability and seasonality.
- **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**.
- Establishes and maintains **cost control measures** for food and labor while working with the Club's budget.
- **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 seven years as an Executive Chef or Executive Sous Chef in a private club, restaurant, resort or hotel with F&B revenues in excess of \$1.5 million. Experience in both a la carte and catering experience is required.
- A thorough knowledge of culinary trends, international and ethnic cuisines.
- A career path marked with stability, progression and ongoing professional development.
- Verifiable accomplishments as a team builder and leader.
- A culinary degree is expected. A CEC or ProChef III designation or the pursuit of is preferred.
- Impeccable references; all candidates will be subject to a comprehensive background review.

SSCC 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, disability, life insurance, 401K.

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

Charles D. Dorn, CCM
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NO PHONE CALLS PLEASE

Please indicate "SSCC – Chef Search" in the subject line of your email.

Resumes must be submitted by January 20, 2020