



**Lauderdale Yacht Club
Executive Chef
Ft. Lauderdale, Florida**

www.lyc.org
<https://vimeo.com/357883536>

Lauderdale Yacht Club (LYC) seeks a dynamic, motivated culinarian to provide visible and hands-on leadership to expand and enrich the Club's culinary program and continue to develop the Club's culinary brand. The Club has a long history 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

A legacy of accomplishment, a passion for the science of sailing and a tradition of civic outreach through grants provided by its nonprofit sailing foundation make Lauderdale Yacht Club (LYC) a gem on the Fort Lauderdale landscape. Hidden in the heart of Fort Lauderdale, LYC is located in a peaceful residential neighborhood right off the Intracoastal Waterway.

Founded in 1938, a group of 100 original members paid \$100 each to join with annual dues of \$24. Fort Lauderdale's unique topography of inland waterways and canals was perfect for boating and sailing. Founding members Avylen Harcourt Brook and Harlow Davock spearheaded efforts to organize the Club. Florida was a paradise for boating and sailing, and magazines promoted the area as the 'Yachting Capital of the World.'" Within five years, membership had risen to 200.

Today, with 955 members and an average age of 60, Lauderdale Yacht Club has earned both Platinum Club of America and Platinum Club of the World status, which recognize the Club's position within the elite private yacht clubs in the world. The Club encompasses old Florida charm, with an evolving modern flare leaving an everlasting impression on members and guests. Considered by many the Fort Lauderdale area's foremost venue for dining, weddings and events, LYC has continued to set the standard for excellence for nearly 80 years.

LYC offers its members sailing, tennis, fitness, aquatics, children's programming and dining in a family friendly environment. The Club attracts a devoted membership and believes in upholding a tradition of exceptional and ever-improving facilities. LYC is a welcoming community with social and recreational membership options to suit a variety of lifestyles.

LYC is in the midst of its largest construction project ever. The work includes a 39,000 square foot new clubhouse including the expansion of F&B facilities and a new bath house at the pool. Completion is set for late summer of 2020. With its new Clubhouse, the Club will be able to accommodate small functions with an intimate gathering by the fireplace in the Commodore's Room, as well as a lavish wedding reception for four hundred on the beautiful Intracoastal waterway and anything in between.

A P 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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LYC has an active social calendar featuring Farm to Table Dinners, Wine Dinners, Progressive Nights, and numerous theme related dinners. Easter has traditionally been the Club's busiest day serving more than 1,000 members and guests with Mother's Day and the 4th of July drawing close to 800 guests as well. Member special events are scheduled almost weekly and cater to all age groups.

Total food revenue prior to construction beginning was \$2.5 Million dollars with 60% revenue from a la carte dining, 30% from catering and the remaining 10% from member events. It is anticipated food revenue will rise about at least 25% to \$3.25 Million after the new Clubhouse opens. The culinary staff is currently 25 including all personnel.

Any conversation about LYC has to include the pride and joy of the Club, its Sailing Program. The program is the top sailing program in the country in multiple classes. The goal of the program is to continue this success while promoting sailing and teaching the sport and seamanship to Members and the community. The program emphasizes sportsmanship, life skills, teamwork, and an appreciation for fair competition between peers. Participants dedicated to the program will have experiences that will benefit them for a lifetime.

LYC'S MISSION

Lauderdale Yacht Club is a premier private yacht club, providing a family friendly experience for its members and guests while promoting sailing and seamanship.

LYC'S VISION

LYC will be the leading yacht club in the country delivering exceptional dining, social yachting and recreational programs and facilities.

LYC'S CORE VALUES

Integrity

Club leadership by example and demonstrated personal integrity among its officers and members

Financial Responsibility

A management and operational framework that encourages financially responsible decision-making and club activities and physical asset preservation

Family oriented

A high quality FAMILY experience that caters to multi-generations

Quality

Provide highest quality and efficiency in management and operations

Sociability

A social environment which discourages and dissuades any negative behavioral actions and encourages camaraderie and mutual respect between members

Exclusivity

A social environment which discourages and dissuades any negative behavioral actions and encourages camaraderie and mutual respect between members

Inclusiveness

Ensure a welcoming and inviting atmosphere where members will be proud and passionate about their club

Yachtsmanship

Stewardship of the maritime history of the club, its members, and its past and current accomplishments in the pursuit of Yachting activities

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 superior 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 foodservice operations to include casual dining, outdoor dining, the snack bar, 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.

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.
- 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 \$3.5 million. Experience in both a la carte dining, catering and multiple outlet dining is required.
- Experience in opening a new facility is a plus.
- 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 and drug testing.

LYC 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, vision, disability, life insurance, 401K.

This is truly a remarkable opportunity for the new Executive Chef.

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

Charles D. Dorn, CCM
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The Dorn Group, Ltd.
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Rye, New York 10580
charles@thedorngroup.com

NO PHONE CALLS PLEASE

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

Resumes must be submitted by April 10, 2020

