



Fishers Island Club

Executive Sous Chef

Fishers Island Club
Fishers Island, New York
www.fishersislandclub.com

Fishers Island Club

Established in 1926, Fishers Island Club is a seasonal, private, member-owned country club located on Fishers Island, New York. Fishers Island is an island located about 3 miles off the Connecticut shore. The 4.2 square mile island is home to pristine beaches, gracious homes and the Club. Fishers Island Club is committed to exceptional service, superb culinary offerings, engaging activities and meaningful programs for its members, their families and guests. The Club has 500 members.

Fishers Island Club, located at the eastern tip of the island, features an 18-hole golf course; five tennis courts, a pro shop, a recently renovated main clubhouse and a Beach Club with indoor and outdoor dining, a snack bar and beachfront dining. The Club's 18-hole links style golf course was designed by architect Seth Raynor and ranked #10 on Golf Digest's America's 100 Greatest Golf Courses for 2018-2019.

The Beach Club was remodeled in 2013. The Main Clubhouse facility recently renovated in 2017 includes a new grill room and bar with a capacity of 150 people; expanded main dining room with a capacity of 200 people; small dining room with the capacity of 60 people; golf shop, living room, central offices, bathrooms, storage, etc.

The golf course is open seven days a week from early May to late October. Tennis courts are open through Labor Day. The food and beverage operation are open seven days a week for lunch and five nights for dinner from Memorial Day to Labor Day. The shoulder season (May – Mid June / Sept – October) food & beverage operations are offered 4 days a week. The Club hosts both charitable and corporate golf outings during the spring and fall seasons. The Club office is open year-round with the General Manager, Controller, and Accounts Receivable staff accessible to members.

2019 Club food and beverage revenues: \$2.1 million

The Club operates with a staff of approximately 90-100 employees in season and 13 employees year-round.



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Sous Chef Opportunity at Fishers Island Club

Fishers Island Club seeks a qualified “second-in-command” of the kitchen assists the Executive Chef in supervising food production for all food outlets, banquet events and other functions at the Club. Supervises food production personnel, assists with food production tasks as needed and assures that quality and cost standards are consistently attained. Must be an inspiring leader with outstanding listening and collaborative skills required to plan and execute special events, while simultaneously ensuring the smooth operations of the Club’s daily food and beverage functions. Strong financial management, staff training and team building skills are required to ensure consistent high-quality results, while controlling food and labor costs.

Reports directly to the Executive Chef to ensure outstanding staffing, food production and sanitation; as well as cost effective purchasing, budgeting, and inventory control. Individual must be highly organized with the procurement of supplies and products as it pertains to the daily operation of the facility with the challenges of an island environment. This is an amazing opportunity for a dynamic leader adept at balancing big picture long term planning with maintaining exacting standards throughout a bustling summer season!

Fishers Island Club Employment Season for Sous Chef:
May 1st – Oct 26th

Sous Chef Essential Functions and Accountabilities

- Organize and help in service of casual dining, formal dining, banquets, Club events, beach club operations, and employee meals.
- Direct oversight of employee meals, casual dining restaurant both lunch and dinner, buffet layouts, dishwashing staff and sanitation schedules.
- Consistency in preparations, presentations and all standardized recipes. Multi-tasking abilities, perform under pressure in a calm and expedient manor.
- Must be well groomed, professional appearance, professional can-do attitude, good communication skills, ability to interact with members / guests and handle special requests in stride.
- Must possess an in-depth knowledge of world cuisines and techniques both club traditional and modern.
- Must be able to direct culinary staff, demonstrate, train with constant follow up to maintain consistency of products, production, preparations, execution, presentation and repurpose life cycle.



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Sous Chef Candidate Requirements

- A minimum of two years as a Sous Chef or Chef de Cuisine in a high-end, high volume private club, resort or hotel, with F&B revenues in excess of \$1.5 million and responsibility for multiple venues.
- A thorough working knowledge of a variety of cuisines to include current and regional trends as well as traditional club fare. Solid experience developing menu items, kitchen and safety protocols to accommodate food allergies.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary or related degree from a well-regarded culinary institution.
- Impeccable and verifiable references. All candidates will be subject to a comprehensive background review.

Sous Chef Competitive Compensation and Benefits

- A competitive base salary commensurate with qualifications and experience.
- Performance bonus potential.
- 401k match after one year of employment.
- 2 Bedroom Apartment Housing at no charge.

Qualified professionals are encouraged to email a cover letter and resume to:

Mr. Edward Neiman
Executive Chef
Fishers Island Club
zeechef@gmail.com