



Executive Chef INDIAN HARBOR YACHT CLUB Greenwich, CT



<https://www.indianharboryc.com/our-club>

About the Club: *"The Club is organized to encourage and support the sport of yachting, the art of yacht designing and building, and the science of seamanship and navigation, and to provide for the amusement and recreation of its members."*



Outstanding Waterfront Dining

The Indian Harbor Yacht Club is rich in yachting tradition. The Club, with its breathtaking views of Long Island Sound and proximity to Newport and New York City, is widely recognized as one of the premier yachting establishments on the East Coast. Critical to the Club's success is that first and foremost, it is a boating club. While the Club certainly sponsors plenty of activities that are not water-related and offers among the finest waterfront dining in the area, the Club's priority is yachting in all its forms.



East Room

The current Indian Harbor clubhouse was built in 1921 of Mediterranean style. Upon completion, the editors of The Rudder proclaimed the building to be "the most up-to-date and artistic yacht club on the Coast". In 2010 the Club was added to the National Registry of Historical Places.

Position Specific: The Indian Harbor Yacht Club is looking for a passionate, professional, leader that inspires others and knows how to run the culinary operations like a business. The Executive Chef will get to know the members, produce classic club cuisine in a consistent manner, and hold oneself and the team to level controlling food costs which has a high sense of priority.

The Executive Chef will be a creative, strong leader who drives the team and culture, and takes ownership of all culinary development. Above all, the Chef must always be willing to help create the best working environment for all team members. Good judgment needs to be exercised in delegating authority and responsibility, while delivering first class cuisine and remarkable hospitality. The Executive Chef should take pride in consistently exceeding members expectations.



Dining Room - Set up for a Party

Initial Priorities:

1. Recruitment/Training - Hire, train, motivate and develop a high performing team. Serve as coach and mentor and lead by example in all ways.
2. Menu Development - Both casual dining and high quality/upscale experiences are crucial. The new Executive Chef is expected to evaluate and improve the menu variety, quality and consistency.
3. Cost Control - The new Chef is expected to evaluate current operations and purchasing for enhanced and streamlined systems, controls, product and services in all areas.
4. Developing a Team-Oriented culture - A team-player and accomplished recruiter who leads by example developing a cohesive team and maintains a positive culture.
5. Sanitation - Ensure that the highest standards of sanitation, cleanliness, and safety are maintained throughout all food service areas at all times.



IHYC has a Vibrant Junior Sailing Program

- The role of the Executive Chef is complete responsibility for the culinary program and to make adjustments/improvements in response to everchanging culinary trends and member desires.
- The Chef serves as a role model and sets the standard for culinary employees to maintain high quality and consistent member services. Advanced knowledge of industry "best practices" is required.
- The Chef participates at the House Committee meeting and provides a brief report on culinary operations.
- Directly responsible for the kitchen labor budget and submitting annual capital budget equipment requests.
- He/She should advocate sound financial/business decision making, demonstrate honesty, integrity and also lead by example.
- Competent in organizational and time management skills. The ability to demonstrate good judgment, problem solving and decision-making skills.
- The Chef will author a monthly article in the newsletter, maintain visibility in the dining rooms and provide cooking classes when time permits.



Main Deck Dining Room

A compensation package that will include a competitive base salary and performance bonus. Excellent benefits including medical & dental insurance, 401K, vacation and ACF dues & conference. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:



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Additional Information:

- Annual food sales \$1.5MM; Total F&B Sales \$2,130,000MM.
- The Club currently maintains a 48% food cost; the budget is 38%. Sales are a mix of 80% a la carte and 20% banquet.
- There are 12 kitchen employees supported by a \$580,000 labor budget.
- The Club maintains one (1) kitchen and Management rates the condition a (4) out of (5). A large capital project of expanding the kitchen was completed in 2020.
- The Club has one (1) Sous Chef. The Executive Chef is responsible for the department's purchasing requirements.
- The Clubhouse is 25,000 sq. ft. and is supported by 450 members whose average age is 62.
- The Club operates 11 months annually and is closed 3 weeks in January.
- The Executive Chef reports to the General Manager and works with the Assistant General Manager, Dining Room Manager, Director of Catering and Controller.
- The previous Executive Chef was employed by the Club for 2 ½ years.



Outdoor Patio

A la Carte Dining:

East Room – Formal with 30 seats, serving Dinner only – Friday and Saturday evenings.

Main Deck Bar – Casual with 100 seats, serving Lunch & Dinner – Tuesday through Sunday.

Outdoor Patios - Casual with 100 seats serving Lunch & Dinner - Tuesday through Sunday.

Private Parties/Member Events – The Club has four (4) Private Rooms with seating from 6 to 250 guests. The Club hosts a number of Signature Social Events annually.

The Club has a viable Take-out Food program.