

EMPLOYMENT OPPORTUNITY



The Union League is a private social Club providing its members and guests with a quiet sanctuary and relief from the hustle of the city. Established in 1862, our emphasis is on privacy, excellent a superior culinary experience and exceptional, personalized experiences. Our clubhouse features 3 dining rooms, over 19,000 square feet of event space ranging from small private dining rooms to grand ballrooms and 60 overnight guest rooms. Our culinary staff has prepared meals for Presidents, Prime Ministers and Royals from around the globe. Additionally, The Club offers members and guest a robust calendar of special events and programs.

EXECUTIVE SOUS CHEF

Position Description & Responsibilities:

We are seeking candidates with a background in a high-end culinary position at a multi-unit property with high volume banquets, and previous supervisory experience.

- **Culinary Creativity:** Follows culinary trends and innovates using local sustainable food sources, can translate ideas into unique menu and recipe programs that advance the culinary experience across the regional enterprise for both A La Carte Dining and Banquets.
- **Leadership:** Ability to effectively manage and communicate with culinary staff, key personnel, catering staff and management teams along with a passion and dedication to be "one of the best". Candidate must be highly engaged, passionate and extremely hands-on in daily operations.
- **Training:** Must be able to articulate and demonstrate a wide-ranging variety of cooking techniques and skills for the catering staff (plate presentation, quality, safety, proper culinary techniques).
- **Execute:** Performs at a high level, effectively prioritizes tasks and ensures successful execution on a daily basis.
- **Compliance:** Ensure adherence of all sanitation regulations as set forth by the NYC department of Health and Club standards.
- **Financial:** Ability to manage and demonstrate proven results with food costs, labor and controllable expenses.

Qualifications & Requirements:

In addition to the necessary, technical expertise required for this position, the individual must have a proven track record and ability to demonstrate the following

Required:

- Ability to develop and maintain effective operating and control processes designed to attain maximum operating efficiency while ensuring adherence to Club standards
- Personal drive focused on creating exceptional, personalized member & guest experiences
- Strong management, leadership, organizational and communication skills
- Ability to work flexible schedule to include weekends and holidays
- Must have experience in, and able to train and motivate staff
- Must be able to work under pressure
- Agility in multitasking
- Bilingual preferred

Education: Culinary Degree**Experience:** 5+ years of culinary experience in a leadership role at an upscale, high volume multi-unit property**Licenses or Certificates:** Food Handlers Certificate**Compensation & Benefits:**

As part of our commitment to our employee partners, The Union League Club is proud to offer competitive compensation and benefit plans tailored to the New York marketplace.

The Union League Club is an equal opportunity employer and we encourage all qualified candidates to apply.

Please send:**Resumes, cover letters and references to****rrosenberg@unionleagueclub.org**

