

THE EXECUTIVE CHEF OPPORTUNITY AT MILWAUKEE YACHT CLUB!

The oldest premier yacht club on Lake Michigan, in the scenic heart of McKinley Marina, Milwaukee Yacht Club welcomes passionate boaters and anyone who simply loves the lakeshore lifestyle. We are a year-round destination offering sailing, boating and dining. Also look to MYC as the perfect site for private parties, weddings and business meetings. Or, make it your special place to kick back and relax.

Amenities include our heated pool and spa, outdoor Skylark Bar with lakeside patio, complimentary kayaks and paddle boards and gourmet dining in the main clubhouse overlooking the North anchorage of Milwaukee Harbor. We honor worldwide reciprocity through Yacht Clubs of America and also have a unique shared reciprocity agreement with The University Club of Milwaukee. Most of all, we're a close-knit community in which you will make friends for life.

MILWAUKEE YACHT CLUB WEBSITE: <https://www.milwaukeeyc.com/>

EXECUTIVE CHEF JOB DESCRIPTION The Executive Chef (EC) at MYC is responsible for all food production including a la carte and banquets. He or she develops menus, food purchase specifications and recipes; trains, mentors and supervises production staff; monitors and manages food and labor costs for the department; and maintains the highest professional food quality and sanitation standards.

The EC leads, manages, motivates and directs kitchen staff to achieve the objectives set by the Board of Directors, General Manager and EC. The EC creates the standards for kitchen policies and procedures, communicates these policies, and ensures that the policies are adhered to by all BOH staff.

The EC is responsible for ensuring that all food is consistently outstanding – from traditional favorites to innovative offerings and special events. The EC understands that quality and consistency in producing and delivering the burger is just as important to the member experience as producing a five-course wine dinner and other memorable special events.

The EC creates and updates menus often, incorporates daily specials, and develops and documents recipes and controls to ensure consistency. Creativity in presentation is also important.

The EC stays current on all culinary trends and is well-versed in accommodating a wide variety of food allergies and intolerances. The EC incorporates gluten-free items on the menu and trains all staff in the proper handling of gluten-free dishes and requests.

The EC is the face of culinary operations and needs to be comfortable conversing and interacting in both the kitchen and dining room. The EC is visible and approachable.

The EC is responsive to club member and team member requests and strives to find creative ways to accommodate reasonable requests.

The EC leads the BOH initiative relative to accident prevention, training and retention of staff, and sanitation and safety standards.

The EC works to ensure that a positive working atmosphere is maintained throughout all F&B operations.

The EC has a proven track record of controlling food and labor costs. He or she is adept at creating and managing a budget and provides food purchase specifications to control food quality and costs.

The EC works as a strategic and operational partner with the managers, staff, and House Committee of MYC to develop information sharing, good communication, superior internal and external customer relationships and high-performance teamwork in order to achieve club objectives.

ORGANIZATIONAL STRUCTURE

MYC operates under the general manager organizational structure. The executive chef reports directly to the general manager and interfaces with the House Committee.

CANDIDATE QUALIFICATIONS

The successful candidate:

- Is an effective and passionate, hands-on leader and culinary professional with a proven track record of providing high-level services with a personality that is commensurately appropriate to MYC.
- Has successfully led dynamic culinary operations.
- Has exceptionally strong culinary credentials, and most importantly, the ability to consistently define and achieve goals and objectives. The EC has verifiable strengths in inspirational leadership, financial performance, and people skills.
- Is a confident, proactive team builder who has a history of attracting, developing and retaining high performing staff.
- Has solid computer skills including but not limited to Microsoft Outlook, Word, and Excel. Experience with Jonas POS software is a plus.
- Takes tremendous pride in making members and guests happy and exceeding their expectations.
- Possesses strong written and oral communications skills.
- Is organized as well as flexible. He or she can proactively lead a la carte and banquet operations simultaneously and is also able to execute pop-up member events successfully.
- Has a Culinary Arts degree from an accredited school or apprenticeship program or equivalent work experience.
- Has a minimum of five years' prior management experience as an executive chef or Executive sous chefs with successful track record in private clubs or higher end F&B programs and that are ready for their first executive chef opportunity may be considered.
- Must be certified in food safety.

SALARY & BENEFITS: Salary dependent on qualifications and experience. The Club offers an excellent benefits package including professional development.

INSTRUCTIONS ON HOW TO APPLY: Please email your resume and cover letter to the General Manager indicated below. Your letter should clearly articulate why you want to be considered for this position at this stage of your career and why MYC and the Milwaukee area will likely be a "fit" for you, your family and the Club if selected.

Matthew Michael, CCM
General Manager – Milwaukee Yacht Club

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No phone calls please