

EXECUTIVE CHEF PROFILE: HUDSON NATIONAL GOLF CLUB **Croton-on-Hudson, NY**

THE EXECUTIVE CHEF OPPORTUNITY at HUDSON NATIONAL GOLF CLUB

Hudson National Golf Club, one of the premier private golf clubs in New York State, is looking for an exceptional, high-end restaurant executive chef. Hudson National combines the history and beauty of the area with a Tom Fazio-designed golf course and an elegant clubhouse offering the area's best service and dining. This is an amazing opportunity to be part of a Club recognized nationally as having one of America's top 100 golf courses.

[Click here to view a brief video about this opportunity.](#)

HUDSON NATIONAL GOLF CLUB

Hudson National Golf Club opened in 1996 and quickly forged a national reputation around its traditional design, supreme conditioning, and spectacular Hudson River views. The extraordinary golf course, clubhouse, food and beverage program, and service combine to deliver to its members and their guests "The Hudson National Experience."

Celebrated architect, Tom Fazio, utilized modern construction methods to deliver a golf course that is a throwback to golf's Golden Era, considering the history of the property. The Kitchawank tribe once occupied the land comprising Hudson National in 1609, and during the Revolutionary War, General George Washington and his troops took advantage of the site's commanding views to monitor the British Fleet making its way up the Hudson from New York City. Fazio utilized the ruins of a lost clubhouse (ill-fated Hessian Hills Country Club which burned down in a fire), routing the fourth hole right alongside them as a "historical reminder" of a bygone era.

Hudson National hosted the 2004 Metropolitan Open making it the first club ever to host three Metropolitan Golf Association events in its first eight years. The Club has also held The Carey Cup (1996) and The Metropolitan Amateur (2001). The Met PGA Championship was contested there in 2000. The Club has been listed in the top 100 golf courses in America by *GolfDigest* magazine since 2005. For a video tour of the golf course [click here](#), and then select a hole number at the top of the web page.

The Clubhouse, an English stone manor house built in 1911, is a four-story structure that was home to the Larkin family. Following its renovation, the clubhouse grew to 22,500 square feet and is situated at the widest point of the Hudson River with spellbinding 200-degree views from the east side. An atmosphere of tradition and rustic elegance is evident throughout. The Hudson National Experience offers a private refuge from members' busy professional lives, and offers the finest in food and service. Both amateurs and professionals would agree: Hudson National Golf Club is one of the best golf courses in New York State.

With its two guest cottages and seven overnight rooms in the clubhouse, the Club has now emerged as one of the Northeast's finest golf destinations. The elegantly appointed cottages are available for members and their guests. An additional super cottage will also be built on property in 2018.

The Club also offers a fitness center and massage rooms for its members as additional amenities. A state-of-the-art driving range and teaching facility is currently under construction and will be finished in the summer of 2018. Sometime in the future the Club is planning a kitchen remodel as well.

As one of the premiere golf facilities in the New York Metropolitan area, Hudson National Golf Club membership is by invitation only. The Club currently has a wait list.

Hudson National Golf Club is located near the 4.8-square-mile Westchester County village of Croton-on-Hudson, and on a peak elevation overlooking the Hudson River. The village provides an idyllic setting, nestled between the Croton River to the east and the Hudson River to the west. The rivers, along with the town's parks and open spaces, encourage a variety of outdoor activities, including water sports and hiking. The area offers great schools and the village is only 45 minutes from New York City by train, offering residents easy access to all the amenities of the big city.

CLUB VISION

Hudson National embodies a superb golf course, a beautiful clubhouse, exquisite cuisine and a welcoming, service-oriented staff, all designed to provide a great golf experience for our members and their guests.

TEAM CORE VALUES

- ACCOUNTABILITY – We will be held accountable for our actions, good and bad.
- COMMUNICATION – We will over communicate whenever possible with the members and our fellow employees.
- CONSISTENCY – We must be consistent with our quality of service, work effort and remain true to the policies and procedures.
- MEMBER & GUEST SERVICES – The members and guests always come first.
- SAFETY – We will always perform our duties in a manner that ensures the safety of ourselves, fellow staff, and the members and guests.
- SENSE OF URGENCY – Everything we do will be done with a sense of urgency.
- TEAMWORK – We will work together as a team to consistently provide the highest level of services in a friendly atmosphere.

HUDSON NATIONAL GOLF CLUB BY THE NUMBERS

- 329 General Memberships
- \$70,000 initiation fee
- \$18,000 annual dues
- \$1.8M F&B revenue
- 22,500 square foot clubhouse
- 73 % a la carte; 27 % banquet
- 156 employees (in season)
- 30 kitchen employees in season
- 2 kitchens (main clubhouse and halfway house)
- 16,900 rounds of golf per year
- 51 average age of members

FOOD & BEVERAGE OPERATIONS

Members enjoy a fine dining experience in a casual, yet elegant setting. The cuisine is viewed as traditional classic with an American contemporary influence. In addition to the superb food, members enjoy breath-taking views of the Hudson River. The staff takes pride in their service and attention to detail that makes the dining experience at Hudson National a memorable one. The club also has an extensive wine list.

The Main Dining Room, Stone Room and Great Room are located on the second floor and serve breakfast, lunch and dinner from 7:00 AM to 10:00 PM. The Main Dining Room (seats 50) and Stone Room (seats 20) are used primarily for lunch and dinner, and the Great Room (seats 75) is used for breakfast buffets and private events.

Recently expanded *al fresco* dining with magnificent views of the river and valley is offered on the Terrace which seats 160 people (open from 7:00 AM to 10:00 PM in season). The Cliff Terrace offers a stunning setting complete with panoramic views and fire pits. The Covered Patio located outside the Great Room seats 100.

As mentioned earlier, the Great Room is used primarily for private events. In addition to member events, the club hosts 45 outside outings per year. The Board Room on the fourth floor can also be used as a private dining room.

There are two kitchens at Hudson National Golf Club. The main kitchen is located on the second floor of the clubhouse. The Halfway House, adjacent to hole numbers 6, 9 and 13 on the golf course, has a limited kitchen.

The Club is open from mid-April through mid-November. The Club reopens for Thanksgiving dinner and then closes for the rest of the off-season. The busiest months are May through October.

HUDSON NATIONAL GOLF CLUB WEBSITE: www.hudsonnational.org

EXECUTIVE CHEF JOB DESCRIPTION

The Executive Chef (EC) at Hudson National Golf Club is a hands-on chef that leads by example. He or she is responsible for all food production. He or she develops menus, food purchase specifications and recipes and supervises all kitchen personnel. The EC develops and monitors food and labor budgets for the department and maintains the highest professional food quality and sanitation standards.

The EC is responsible for all food and beverage Heart-of-the-House (HOH) operations while working closely with Front-of-the-House (FOH) staff to ensure the delivery of high quality and consistently innovative services, products and offerings to members and guests.

The EC is responsible for ensuring that all food is consistently outstanding – from standard country club fare to innovative offerings and special culinary events throughout all dining venues. The EC understands that quality and consistency in producing and delivering the Club Hamburger is just as important to the member experience as producing a five-course wine dinner. Consistency is imperative at Hudson National Golf Club and the EC should have standards and processes in place that ensure quality and consistency in every meal that is served.

The EC creates and updates menus often, incorporating specials, and developing and documenting recipes and controls to ensure consistency. Creativity, not just variety, is essential in planning menus and events for the members of Hudson National Golf Club.

The EC is a team builder who mentors kitchen staff and develops a pipeline of talented and creative individuals. The Club fully supports professional development and participation in the ACF for its EC and staff. The EC also treats all employees with respect and, in return, requires that of his or her team. The EC is also responsible for leading the product knowledge training for FOH personnel through daily pre-meal meetings and food knowledge training programs.

The EC leads the HOH initiative in accident prevention, training, sanitation, and safety standards. The EC pays sharp attention to detail, enforces the highest standards of sanitation and safety, and ensures that all HOH staff approach the standards with the same high level of focus.

The EC has a proven track record of controlling food and labor costs. He or she is adept at creating and managing a budget, providing and checking standards of food purchase specifications, and negotiating pricing and contracts to control food quality and costs. He or she also keeps a close watch on minimizing waste.

The EC is the face of culinary operations and should be comfortable conversing and interacting in both heart- and front-of-house settings as he or she interfaces with multiple and diverse constituencies (members, staff, vendors, etc.) throughout the day. The EC is visible and responsive to club member and team member requests striving to find creative ways to accommodate requests. The attitude – “*The answer is ‘yes,’ what is the question?*” – is an integral part of delivering the “Hudson National Experience.”

The EC works as a strategic and operational partner with the managers and staff of Hudson National Golf Club to develop information sharing, good communication, superior internal and external customer relationships and high-performance teamwork to achieve Club objectives.

The EC is someone who always seeks opportunities for improvement, and instills this mindset into his or her team, while at the same time epitomizing the perspective of being readily open and embracing of input.

Hudson National values its employees and provides healthy employee meals for up to 156 employees per day, offering both lunch and dinner.

Ultimately, the Executive Chef of Hudson National Golf Club is an important and positive face of culinary operations, and is an integral part of the overall success of the operation. The responsibility to lead this facet of the organization from a passionate, creative, supportive, progressive and team-focused perspective is of critical importance for long-term success.

INITIAL PRIORITIES OF THE EXECUTIVE CHEF

- Evaluate and continue to provide new and exciting culinary experiences for Hudson National Golf Club members and guests in both *a la carte* dining and member events, while balancing menu offerings with classic country club fare. The Executive Chef offers menu options that appeal to tenured members as well as newer, younger members.
- Evaluate, recruit and continue to build, develop, train and mentor the culinary team.
- Plan menus and events for the upcoming season.
- Provide creative plate and buffet/action station presentations.
- Plan and manage to budget goals.
- Learn members' names, their culinary and dining requirements (allergies) and preferences.
- Integrate more healthy menu options into the menu.
- Create a signature "Hudson National" dish.
- Develop a culture of teamwork and respect in the kitchen and with FOH employees.
- Deep clean the kitchen during the off-season.
- Evaluate and set appropriate and necessary standards of operation, sanitation, execution and delivery within the culinary operation.

ORGANIZATIONAL STRUCTURE

Hudson National Golf Club operates under the GM/Director of Operations organizational structure. The Executive Chef reports directly to the Director of Operations.

The kitchen staff totals approximately 30 team members in season including a chef de cuisine.

The EC works closely with the House Committees to ensure that member expectations are met and attends all food and beverage staff and management meetings. The EC conducts weekly meetings with his/her department to provide open lines of communication and share pertinent club information.

CANDIDATE QUALIFICATIONS

The successful candidate:

- Is a strong and passionate leader and culinary professional with a proven track record of providing high-level services with a personality that is commensurately appropriate to Hudson National Golf Club. Previous private club experience is highly desirable.
- Has successfully led five-star restaurant culinary operations. Candidates with success using seasonal, farm-to-fork, locally grown and procured provisions; and providing innovative, healthy and clean food will be favored.
- Is a confident, proactive team builder who has a history of attracting, developing and retaining high performing team members.
- Has excellent communication skills and is personable and approachable in nature. Candidates must be

comfortable interacting with members, guests, staff and vendors. Successful candidates also must be open to feedback and possess exceptional listening skills.

- Can consistently define, execute on and achieve goals and objectives. This includes proven and verifiable leadership qualities with the demonstrated ability to direct, coordinate and control all facets of an active culinary operation.
- Has verifiable strengths in inspirational leadership and financial performance. Successful candidates are adept at managing food and labor budgets as well as negotiating prices and contracts with vendors.
- Possesses computer skills including but not limited to Microsoft Outlook, Word, and Excel. Experience with Jonas POS software and other technologies is a plus.
- Has experience in improving kitchen functionality through redesign and remodeling. The Hudson National main kitchen is scheduled to undergo renovations within the next few years.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- Degree in Culinary Arts and/or other Hospitality Management and eight years food production and management experience; or 15 years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, culinary skills and leadership abilities.
- Must be certified in food safety.

SALARY & BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefit package along with ACF membership and professional development opportunities.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter (in that order) using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process.

Your letter should be addressed to the “Director of Operations” at Hudson National Golf Club. Clearly articulate why you want to be considered for this position at this stage of your career and why Hudson National and the Croton-on-Hudson area will likely be a “fit” for you, your family and the Club if selected.

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name Resume”

“Last Name, First Name Cover Letter”

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

For directions on how to upload your resume and cover letter, [visit this page](#).

If you have any questions, please email Nan Fisher: nan@kkandw.com

[Click here](#) to upload your resume and cover letter.

Lead Search Executive:

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