

Candidate Profile

Executive Chef

Naples Yacht Club | www.naplesyc.org
Naples, Florida



Organization

Founded in 1947, Naples Yacht Club boasts the proud distinction of being the city's first private club and enjoys the prestigious "Platinum Clubs of America" distinction in addition to receiving the Distinguished Emerald Club Award from "Board Room" Magazine.

The Club's Mission Statement states "The Naples Yacht Club is a private yacht and social club with a "by Invitation Only" membership policy. The Club shall encourage the sport of yachting and provide excellent boating facilities and activities for its members. Further, the Club shall encourage warm social fellowship among the membership. To this end, the Club shall maintain a first-class clubhouse and offer superior dining, outstanding and friendly service and an active and interesting social calendar."

Club's facilities include a beautiful 32,000 square foot clubhouse for member dining, entertaining and club events and a marina facility for a variety of sailing and motor craft. Over the years, the club's facilities have been expanded and renovated to include a variety of dining and banquet rooms. Beginning in April of 2018, the Club is embarking on their largest renovation to date which is totaled at \$10 million. In addition to a redesign of the main ballroom, the Members and staff will enjoy a meeting/dining area to include a chef's table, expanded outdoor dining and gathering spaces, and new administrative offices.

The club provides its 523 members, their families and guests with exceptional amenities and services. Annual food and beverage revenues are approximately \$1.8 million. Gross club revenues, including dock and dues revenue, are approximately \$5.2 million. The club is open six days a week for eight months of the year, four days a week for three months a year and is closed the entire month of August.

From an internal perspective, the Executive Management Team, comprised of the General Manager, Controller, Executive Chef, Clubhouse Manager, Director of Human Resources, Membership Director and Harbor and Grounds Manager, is extremely dedicated and focused on organizational health and communication based on trust. Our mission statement to "Enrich the lives of Members and employees at Naples Yacht Club" is two-sided because one cannot exist without the other. This philosophy and culture filters throughout the rest of the organization to create an inspiring place to work. The Executive Chef is responsible for the leadership of twenty-four culinary team members. The Executive Chef and Executive Sous Chef make all purchases for food and culinary products; the Receiving Clerk/Accounts Payable position reports to the Controller.

Position and Responsibilities

The Naples Yacht Club seeks a dynamic working Executive Chef and culinary professional to provide consistent quality and hands-on leadership to its food and beverage program. The culinary professional must possess the background skills and creativity necessary to enhance member dining as well as be able to develop and execute events, traditional club functions and holiday activities for the enjoyment of a sophisticated membership.

The Naples Yacht Club Executive Chef:

- Recruits, hires, trains, supervises, schedules and evaluates the work of culinary staff in the food and pastry production departments.
- Mentors staff and fosters a kitchen atmosphere that becomes an excellent learning and training ground for up and coming culinarians. Develops relationships with culinary schools that can provide a pipeline of talented and creative individuals and interns.
- Provides timely and meaningful reviews for culinary staff in accordance with club policy.
- Recommends compensation rates and increases for culinary staff.
- Performs all culinary administrative functions; recruiting, hiring, cross training and scheduling of staff.
- Participates in monthly food inventory.

- Utilizes and recommends industry-specific software for recipe development, inventory, POS, payroll and activity and financial reports as needed.
- Establishes and enforces departmental operating policies to be coordinated with the club's general operating policies.
- Develops new menu items for all dining areas ranging from club casual and formal dining as well as all banquet offerings; rotates menu offerings on a frequent basis.
- Establishes and maintains standardized recipes and specifications to insure a high level of consistency every day; oversees daily operations to insure quality as well as consistency.
- Ensures a highly professional atmosphere in the kitchen and storeroom with an emphasis on cleanliness, order, sanitation, security and safety.
- Establishes and maintains effective cost control measures for both food as well as labor within the constraints of the budget.
- Works with the Clubhouse Manager during the annual budget cycle. Works within the budget and reacts to reverse any negative trends to get back to plan.
- Actively solicits the feedback of the kitchen staff, service staff and members as to all menu offerings. Fosters an atmosphere of cooperation and mutual respect for all employees. Participates in daily line ups for the culinary and service staffs.
- Is the face of culinary operations and is visible and responsive to club member reasonable requests. Periodically visits dining areas to seek member feedback on food and presentation.
- Attends staff meetings and participates on a peer level with all senior - level department heads.
- Works with staff, members and committees to plan and execute club events as well as private parties.
- Undertakes special projects as assigned by the General Manager.

Requirements

- A minimum of five years as an Executive Chef or Executive Sous Chef in a club, resort, or hotel operation with F&B revenues more than \$1 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.
- A career path marked with stability and the logical progression of title and responsibility.
- A career path marked with verifiable accomplishments as a team builder and leader.
- A culinary or related degree is preferred from a well-regarded culinary institution.
- Membership in ACF and certification from ACF or a similar professional hospitality association.
- Verifiable references; all candidates will be subject to a comprehensive background review.
- Computer skills commensurate with a kitchen operation.
- Ability to speak and understand Spanish not required but considered a plus.

Competitive Compensation and Benefits

The Club will offer an attractive and competitive compensation and benefits package to include:

- A base salary and performance bonus potential.
- Professional dues and education allowance.
- An excellent benefits package that exceeds industry standards including health, dental, vision, life and disability insurance.
- 401k participation.

Professionals who meet or exceed the established criteria are encouraged to contact:

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