

Old York Road Country Club

Executive Chef Position

Old York Road Country Club located in Ambler, PA was founded in 1910 and features a challenging William F. Gordon & David W. Gordon 18 hole layout. Our Clubhouse is a converted farmhouse which dates back to 1765 and houses two indoor dining rooms and a sweeping outdoor terrace for dining in season which overlooks the 18th green. Our York Room seats up to 225 for a private party. In addition to our Clubhouse, the Men's and Ladies locker rooms are located in a restored barn and our swimming pool and halfway house feature snack shops with grilling menus.



Duties:

- Responsible for hiring, scheduling and training all culinary staff
- Cultivate the kitchen staff through hands-on training for food preparation, and a "lead by example" mentality to promote professional behavior at all times
- Set and maintain standards of quality that cover all menu items and presentations
- Create and implement new menus and items for all outlets based on current food trends and regional tastes
- Develop recipes and plate costs in conjunction with targeted food costs
- Create and maintain specifications for all menu items, and communicate these specifications to kitchen staff to ensure consistent quality of food items
- Craft menu selections for themed banquets and events in accordance with client's budgets and needs
- Manage all orders and inventories associated with food production
- All other duties as assigned

Requirements:

- Prior experience as an Executive or Sous Chef in Country Club, Hotel or Resort environments
- Current ServSafe certification
- Culinary degree from an accredited institution
- Solid track record with excellent verifiable references
- Ability to communicate effectively with guests, clients and fellow team members
- Maintain a professional demeanor at all times
- Work a flexible schedule to include nights, weekends and holidays, with longer hours required during the Club's busy season. This is a "working chef" position
- Proficiency in Microsoft Office programs and Windows based computer systems for the purposes of managing payroll, creating menus, and communicating via email
- Physical requirements that would be expected of an Executive Chef; must be able to work in a warm environment, perform for several hours on your feet, lift heavy loads, work consecutive days during the season

Food & Beverage Operations:

- Approx. 600 Memberships
- \$1.85M Annual Food & Beverage revenue
- 60% Member Dining, 40% Banquet/Catering
- 95 employees (in season)
- 6-7 culinary employees

Salary is open and commensurate with qualifications and experience;
401-K, Health Insurance, Paid Vacation and Sick Time, Association Dues and Fees

We will be accepting resumes (via regular mail or email).

Please send all resumes to:

Jim Carnahan, OYRCC, P.O. Box 490, Spring House, PA 19477 or

jim.carnahan@oyrcc.com

www.oyrcc.com