

Banquet Chef
Merion Cricket Club

Job description

The Banquet Chef reports to the Executive Chef and Executive Sous Chef. To achieve catering revenue, profit and customer satisfaction goals by overseeing the preparation of the menu and managing the operation of the kitchen. The Banquet Chef supervises food production personnel and assists with food production tasks as needed to ensure that The Merion Cricket Club food quality and cost standards are consistently attained.

Daily Responsibilities

- Participate in the development and implementation of business strategies for the catering area that are aligned with club's overall mission, vision, values and strategies
- Participate in the development of the kitchen's business strategies
- Implement strategies for the kitchen that support achievement of the catering department's goals
- Create an environment for employees that is aligned with the company culture through constant communication and reinforcement
- Provide employees with the tools and environment they need to deliver the company experience
- Develop and implement strategies and practices that support employee engagement
- Work with executive chef to develop the catering menu
- Ensure adherence to club standards of food quality
- Maintain product consistency by conducting inspections of seasonings, portion, and appearance of food.
- Ensure that unused food is stored properly to minimize waste and maximize quality
- Assist the Executive Chef with recruiting and staff selection
- Develop and implement training plan for employees that includes culinary skills, customer service skills and kitchen safety
- Ensure that proper sanitation practices are followed

- Keep current with local trends and competitors pricing, work on new ways to elevate the club's culinary expertise
- Exhibit a professional persona through uniform code and appropriate interpersonal communication

Success Factors:

- Attention to Detail: work is thorough and accurate and held to the club's high standards
- Understanding the member: work toward the expectation of the member based on both the needs of the club and the member
- Foster Teamwork: lead and motivate a team to strive for the highest level of performance
- Relationships: build a trusting relationship with, co-workers, purveyors, and members
- Delegation: organize production and training to enable work to be completed accurately and timely
- Organization: Demonstrate and ability to prioritize and manage employees and products effectively
- Drive: ambitious and organized approach execution to exceed personal and club objectives

Qualifications & Skills

- A.O.S. culinary degree preferred
- Minimum of four (4) years hospitality culinary management experience.
- Must be service oriented with a great attention to detail.
- Background in cost control including food cost, labor cost, utilization of waste and equipment.
- Ability to read and interpret documents such as operating manuals, maintenance instructions and procedure manuals.
- Ability to work with a flexible schedule including weekends and holidays.
- Excellent conflict resolution skills.
- Serve Safe preferred.
- Well-rounded knowledge of kitchen equipment.

- Must possess an understanding of private club style and F&B service with an emphasis on knowing member's preferences.
- Must possess a sense of urgency and a desire to satisfy member's requests.
- Must be dedicated to the position, the Club and the industry.
- Must be motivated to get the job done no matter what obstacles appear.
- Excellent inter-personnel skills required with a positive professional demeanor.
- Demonstrated leadership and team building skills.
- Must continue to expand culinary ability.
- Must have a strong desire to succeed.
- Must have a valid Driver's License.
- Must be able to read, write and communicate effectively in English.

Salary & Benefits

The Merion Cricket Club will offer compensation appropriate for any combination of accreditation and experience in accordance with a \$5 million F&B program. Benefits include health, dental and life insurance; participation in 401(k); paid time off; continuing education.

Supervises

Pastry Chef, Production cooks, Line cooks, Stewards, Banquet servers

About the Club

Established in 1865, The Merion Cricket Club is a premier racquet and dining club in Haverford, PA. The Club is home to 2,500+ memberships and features athletic programs that include tennis, squash, croquet, paddle tennis, bowling and other lawn games. MCC's dining program consists of four a la carte restaurants (including seasonal venues) and a catering facility capable of hosting 350 seated guests. The Clubhouse underwent an \$8.5 million renovation in 2007 to include significant improvements to the Club's restaurants and kitchens. This has transformed the Club's primary restaurant into a highly regarded dining facility, and the F&B program can serve 600+ a la carte dinners across all of its restaurants on any given night. Merion is well positioned financially as it generates \$18+ million in annual revenue. The Club serves breakfast, lunch, and dinner 363 days per year.

To Apply: Please forward your resume to Danny Profita, Executive Chef, at dprofita@merioncricket.com