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EXECUTIVE CHEF PROFILE: TAMARACK COUNTRY CLUB GREENWICH, CT

EXECUTIVE CHEF OPPORTUNITY AT TAMARACK COUNTRY CLUB

The Executive Chef opportunity at Tamarack Country Club in Greenwich, CT offers an outstanding chance for candidates with a proven track record of leadership and culinary skills to lead the culinary team in serving members at one of the premier private clubs in the area. The diverse dining venues, high-end banquet spaces, and busy a la carte dining require candidates with experience in high-quality and **high-touch environments** frequently enjoyed by the membership.

This role best suits candidates with exceptional organizational skills, steady and thoughtful leadership, effective communication skills, and importantly, a desire and ability to build relationships with the membership through a highly visible approach to the role. The Executive Chef will work closely with the well-respected executive team within an exceptional club culture to ensure culinary offerings align with the club's standards of excellence and contribute to an exceptional dining experience for members and guests alike.

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

TAMARACK COUNTRY CLUB

Tamarack Country Club, founded in 1909, is a membership-owned private country club where traditions and standards of excellence are valued. Tamarack is ranked as one of the best golf courses in Connecticut and offers state-of-the-art facilities with amenities that are unmatched by any other.

Known for its picturesque and meticulously maintained golf course, Tamarack offers an 18-hole layout designed by Charles H. Banks providing an unparalleled golfing experience for all skill levels. Beyond golf, members enjoy first-class amenities, including tennis, a stunning pool complex, a state-of-the-art fitness center, and elegant dining options that cater to both casual and fine dining tastes. Tamarack's 55,000-square-foot grand clubhouse sits on the highest point of the property and with its stunning views of the golf course and Connecticut landscape, it's the perfect venue for weddings, parties, and special events. With a rich calendar of social events and a family-friendly atmosphere, Tamarack fosters a strong sense of community among its members.

The club is committed to excellence in service, making every visit a memorable experience in a serene and welcoming setting. Whether members are looking to unwind or engage in vibrant club life, Tamarack Country Club embodies the best of Connecticut's exclusive club lifestyle.

TAMARACK COUNTRY CLUB BY THE NUMBERS:

- Approximate Members – 421
- Membership Average Age – 56
- F&B Minimum – \$2,000 annualized
- Total Gross Revenue – \$12.1M
- Total FB Revenue Approximately – \$2.8M
- Total Food Revenue – \$1.9M
- POS System – ClubEssential
- Food Cost – 40% (target) 43% (actual)
- F&B revenues are 40% a la carte and 60% catering/private parties.
- F&B Payroll approximately \$3.2M
- Kitchen FTE – 23

- Kitchen Leadership – (Senior Sous Chef – Sous Chef – Purchasing Manager)
- 3 Kitchens (Main Clubhouse, A la Carte & Pool Complex) – a la carte is currently not open
- Average Weddings – 5
- Average Bar Mitzvahs – 15
- Holiday Events – Thanksgiving, Easter, Mother's Day, Hanukkah, Yom Kippur, Passover, Rosh Hashanah,
- Employee Housing on Property
- Club Closure – mid-January to mid-March

TAMARACK COUNTRY CLUB WEBSITE: www.tamarackcountryclub.com

TAMARACK COUNTRY CLUB FOOD & BEVERAGE PROGRAM:

Grill Bar and Grill Room – classic dining space with one zone of a classic bar and dining table, transitioning into a la carte space with seamless two rooms coming together as one.

Portico – porch setting, with front row seating, seasonal a la carte & splendid views of the golf course. This porch space is covered with open-air views and wraps around the back of the clubhouse.

Living Room – perfect area for pre-dinner cocktails nestled between the Grill Room and Main Dining Room. Ideal space in the center of the clubhouse with perfect views of the newly renovated golf course. Complimentary continental breakfast is served in this space in a grab-and-go atmosphere. (May through September)

Main Dining Room – Ballroom – classic dining space that works perfectly for catering events as big as 225 sit-downs and 275 for reception style.

West Terrace – perfect space adjacent to the Ballroom for cocktail receptions, a la carte dining, and relaxed cocktails weather permitting. Ideal views of the 9th hole & stunning sunset views.

Men's Locker room – full bar set up and complimentary snacks for the members, no current a la carte dining but may be considered in the future.

Honor Station – 4th hole location for grab-and-go sandwiches, drinks and snacks

Women's Locker room – complimentary snacks for the members.

Pool Bar – recently opened concept with at-bar seating, views of the course, and three large TVs to view sporting events. A la carte dining with classic casual offerings.

Summer Cafe – full-service seasonal cafe located at the pool deck. Operates from May to September seven days a week, with casual summer fare from 11 am until 8 pm. The cafe is a casual walk-up and seated service around the family pool.

EXECUTIVE CHEF – POSITION OVERVIEW

Leadership

- Take full ownership of the culinary team; build trust with them by engaging, observing, learning, and listening to their wisdom, experience, and needs.
- Earn members' trust by instilling confidence through continued enhanced operations, interaction, and visibility.
- Create a fun, collaborative work environment while being "hands-on" when necessary but understanding when to step back and lead the team.
- Involve associates in the decision-making process of how "work gets done" and create a work environment of mutual respect in which people want to come to and participate every day.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes oversight of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.
- Be an active and dynamic recruiter of team members and someone who inherently enjoys developing and building his/her team and leading them to significant, positive membership satisfaction outcomes.

- Establish and consistently enhance operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution to these high standards.
- Work closely with the front-of-house food and beverage managers to ensure a cohesive experience that consistently exceeds the expectations of members and guests.
- Hold daily/weekly staff briefings and line-ups with direct reports to keep them informed of necessary and relevant activities and expectations at the club. Assist in planning and be responsible for ensuring special club events are well-conceived and executed.

Operations

- Plan, organize, and run a busy banquet operation with multiple events happening at the same time across multiple locations as well as à la carte dining.
- Develop and maintain standard recipes and techniques for food preparation and presentation that help to assure consistent, high quality and minimize food costs.
- Ensure that high sanitation standards, cleanliness, and safety are always maintained throughout all kitchen areas. Establish controls to minimize food and supply waste and theft.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident prevention principles.
- Maintain safety training programs. Manages OSHA-related aspects of kitchen safety and maintains MSDSs in an easily accessible location.
- Continue to maintain the positive culture of healthy employee meals and understand the importance they have for the team's morale.

Financial

- Plan and assist with pricing of menus for all food outlets in the club and for special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economical and technically correct, and within budgeted labor cost goals.
- Consistently monitor payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.
- Prepare necessary data for applicable parts of the budget; project annual food, labor, and other costs and monitor actual financial results; take corrective action as necessary to help ensure that financial goals are met.
- Maintain strong relationships with local vendors and identify new vendors to ensure the best prices for the best quality products.

INITIAL PRIORITIES

- Be visible with the membership, engaging and acting as the face of Food & Beverage, actively building relationships with Members.
- Evaluate and set appropriate and necessary standards of operation, execution, and delivery within the culinary operation, taking ownership of the entire experience from production to final delivery of the product, while working closely with the FOH leadership team.
- Implement effective daily, weekly, and monthly communication across the culinary team.
- Establish a leadership and mentoring role in the kitchen, and develop young talent, while exposing the team to new ideas and techniques.
- Create an innovative, relevant, consistently interesting a la carte menu that provides Members with competitively priced and desirable options that are reflective of most Members' interests and tastes.
- Continue to raise the bar with Member events by infusing creativity and variety into club favorites.

CANDIDATE QUALIFICATIONS

- Five years' experience in a similar role with exposure to multi-outlet operations and banquet operations
- Degree in culinary arts and/or other hospitality management focus.

- Has ten years of food production and management experience.
- Is a dynamic, creative, empathetic, and caring individual who communicates well with staff and Members.
- Is a team player, within the kitchen, with the FOH team, and with all club and team members.
- Is experienced with technology including POS, and Microsoft Suite

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- A bachelor's degree is preferred with a focus on Hospitality Management or Culinary. In lieu of the degree, substantial culinary or hospitality experience will be considered.
- Has achieved or is working towards Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.
- Food Safety Certified

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package, including association membership. Salary Range: \$175,000 - \$200,000.

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. Please be sure your image is not present on your resume or cover letter; that should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to **Mr. Brian Gillespie, General Manager/COO** Clearly articulate your alignment with this role, why you want to be considered for this position at this stage of your career, and why TCC and the Greenwich area will benefit you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible but no later than **December 30th, 2024**. Candidate selections will occur **in mid-January**, with the first Interviews expected in **late - January 2025** and the second interviews a short time later. The new candidate should assume his/her role in **early - March**.

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

"Last Name, First Name - Resume" &

"Last Name, First Name - Cover Letter - Tamarack"

(These documents should be in Word or PDF format)

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

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

If you have any questions, please email Bethany Taylor: bethany@kkandw.com

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