



Atlantic Beach Club Executive Chef (EC)

(Seasonal Position)

Atlantic Beach, New York

<https://www.atlanticbeachclub.net/>

Atlantic Beach Club (ABC) located in Atlantic Beach, New York, seeks a culinarian and strong leader to provide a great culinary program, visibility, and hands-on leadership for the Club. Located on the South Shore of Long Island, Atlantic Beach is a traditional beachside community in Nassau County. Atlantic Beach has a population of 1,707 but during the summer months, the population swells by thousands as people flood the beaches and summer residents move in. It has been described as the "Genuine 'Old New York' paradise". In the early days, the community attracted the wealthy due to its resort atmosphere. Atlantic Beach is sometimes referred to as the "Palm Beach of New York" and is to many a summer paradise. In the 1960s, the village was frequented by the Kennedys. The village was a big draw before the Hamptons gained their popularity.

ABC was founded in 1939 as a Club for members to enjoy the Atlantic Ocean and the beach. Facilities today include a Clubhouse with both indoor and outdoor dining, multiple swimming pools, cabanas and lockers, tennis courts, half basketball court and BBQ pits. The Club is open for approximately 16 weeks a year beginning in May and ending in September. The Club is a 7 day a week operation. While the Club opens in May, the true "busy season" begins in mid-June and runs until after Labor Day. The Club is known for its strong membership and family atmosphere. ABC members expect a great dining experience showcased by quality food and friendly service in a casual environment.

The Club's goal is to continue to build upon its culinary program. The new Executive Chef will be expected to bring his/her culinary talents to the Club and elevate the quality, and variety of the dining experience.

F& B FACILITIES

Dining Room - 120 seats, used for a la carte evenings, Club events and private events in the shoulder seasons.

Outdoor Dining – Seating for 120 people. Outdoor bar, used for lunch and dinner as scheduled.

A P P R O F E S S I O N A L C O N S U L T A N C Y

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The Bar – Located adjacent to the Dining Room, the Bar is the Club’s favorite room. Whether it be a drink before dinner, a late afternoon casual drink with a friend, this room is always busy!

Beach Café – Located on the beach, the Beach Café is a work in progress. Perfect location for members spending the morning or afternoon on the beach to grab a libation and a quick bite.

THE CULINARY PROGRAM

ABC members and guests want a great culinary experience. As with any Club, members use the Club in a variety of different ways. The F&B program must reflect the needs and wants of the membership. Whether it be a family feeding their children for a quick casual bite or a couple sitting to enjoy the view and a leisurely lunch, members want quality, variety, and consistency. The new EC will strive to improve every day. Trends, great ingredients, and local sourcing should be the hallmark of the Club’s F&B program. As the Club has evolved through and post Covid, member dining has shifted more to outdoor and casual dining. One of the hallmarks of the Club’s Pizza Program. Available in many areas, the Pizza program at the Club is an important part of the Club’s Culinary programming. A perennial Member favorite for all ages. **As ABC evolves, the Culinary program must evolve.**

ADDITIONAL INFORMATION:

- Total Club Revenue is \$5.5M
- Total Food & Beverage Revenue is \$1.0M
- \$650,000 of revenue is from food, \$350,000 is from beverage.
- Membership is 535 Families, (1,750 individuals)
- Culinary Employees – 10-12
- Average Age - 55

THE POSITION

The Club’s Executive Chef must possess the creativity necessary to enhance member dining and be able to develop and execute special events. The Chef’s primary responsibility will be to provide a consistent and superb dining experience for the membership and their guests throughout the campus.

The successful candidate will oversee all foodservice to include, formal dining, casual dining, and events. The ability to multi-task, plan and organize is a necessity. The Executive Chef will be responsible for the administration and management for all food operations. He/She will report directly to the General Manager and will closely collaborate with the senior management team.

The successful candidate will play a crucial role in enhancing Atlantic Beach Club’s culinary program, contributing to its reputation as a premier seasonal destination for its members. This position offers a unique opportunity to make a significant impact in a short but intense season, catering to a discerning membership in one of New York’s most charming coastal communities.

The ideal candidate for the EC position at Atlantic Beach Club will possess the following **skills**:

1. **Culinary Expertise:** Demonstrated ability to create high-quality, diverse menus that cater to members’ preferences in a casual yet upscale beach club setting.
2. **Leadership Skills:** Strong management capabilities to oversee kitchen staff and operations during the busy summer season.
3. **Visibility:** Willingness to engage with club members and maintain a noticeable presence throughout the Club.
4. **Innovation:** Creativity in developing new culinary offerings which elevate the club’s dining experience while respecting its traditions.

5. **Operational Efficiency:** Ability to manage a 7-day-a-week operation during the club's 16-week season, with particular focus on the peak period from mid-June to Labor Day.
6. **Member Satisfaction:** Commitment to delivering exceptional food quality and friendly service in line with the club's family-oriented atmosphere.
7. **Adaptability:** Flexibility to handle the seasonal nature of the position and the fluctuating demands of a beach club environment.

Key Responsibilities for the Executive Chef at Atlantic Beach Club include:

1. **Menu Innovation and Seasonal Adaptation:** Develop diverse, ever-changing menus while emphasizing product availability and seasonality
2. **Financial Management:** Implement and maintain food and labor cost control measures while aligning operations with the Club's budget
3. **Human Resources Management:** Oversee recruiting, hiring, and cross-training processes. Conduct timely and meaningful staff reviews and managing staff scheduling effectively
4. **Quality Control and Consistency:** Establish standardized recipes and specifications, Supervise daily operations to ensure consistent quality
5. **Operational Excellence:** Prioritize cleanliness, organization, sanitation, security, and safety
6. **Engagement:** Actively seek and utilize feedback from members, kitchen staff, and service personnel
7. **Team Leadership and Development:** Foster a cooperative and respectful work environment & conduct daily briefings for culinary and service teams
8. **Administrative Duties:** Attend and contribute to Staff and Committee Meetings as required
9. **Event Planning and Execution:** Collaborate with Committees, members, and staff. Oversee the planning and execution of both private and club events

Requirements include:

- A minimum of five years as a Senior Culinarian, (Chef de Cuisine, Executive Sous Chef or Executive Chef) in a private club, restaurant, resort or hotel with F&B revenues in excess of \$1.5 million. Experience in a la carte and catering experience is required.
- Private Club experience, while not required, is a benefit.
- A thorough knowledge of culinary trends, international and ethnic cuisines.
- A career path marked with stability, progression and ongoing professional development.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary degree is expected. A CEC or ProChef III designation or the pursuit is preferred.
- Impeccable and verifiable references; all candidates will be subject to a comprehensive background review.

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

- A base salary and holiday bonus.
- Benefits including housing, paid holidays, referral fees for staffing.

Please send a STRONG cover letter and a resume (WORD format) to:

Charles D. Dorn, CCM
Managing Director
The Dorn Group, Ltd.
472 Grace Church Street
Rye, New York 10580
charles@thedorngroup.com

NO PHONE CALLS PLEASE

Please indicate “ABC – Chef Search” in the subject line of your email.
Resumes must be submitted by December 31, 2024