



Executive Chef

CAROLINA YACHT CLUB
Charleston, SC



<https://www.carolinayachtclubsc.org>

The Club: The Carolina Yacht Club is a sailing and social club, with membership by invitation only.

The Carolina Yacht Club was founded in 1883 by young men wanting to share their interest in sailing and yacht racing. The Club was incorporated in 1888, and moved into its current location on the Cooper River waterfront in 1907 from a small room over a wharf warehouse a few yards north of its present location.



The Ballroom

The Club resides in an old cotton factor's office, with expanded ballroom and reception facilities. The Boathouse, a family oriented bar and grill located on the waterfront itself, is open during the spring, summer and fall. The South Property adjacent to the original North Property is home to the dining facilities, and includes a large ballroom. The Club also boasts updated floating docks, along with boat ramp and boat hoist.



ORGANIZED: 1883 - INCORPORATED: 1888
Fortuna / Celeritati / Scientaeque / Adspirat

Position Specific: CYC is looking for an Executive Chef who will communicate and work hands-on with staff and at the same time gain their respect as the executive in the kitchen. He/she is a "Leader" for its culinary team operating in a firm but fair manner holding staff accountable. The new Executive Chef will be passionate about food; will keep-up with the latest food trends, ethnic cuisines and products and will have a strong understanding of, and be responsive to, organic, gluten free and other member requests.

The new Executive Chef will be initiative-taking with the members and staff and contribute to the mission of the Club. This individual will have effective communication skills and maintain a respectful presence. He/she will take time to walk the dining rooms to meet and listen to the members and should never hesitate to try new recipes and presentations keeping the members in mind.



Known for Beautiful Weddings

Initial Priorities:

1. Establish New Standards - The Executive Chef has a "leadership by example" mentality and earns the confidence of the members and the respect of the staff. The EC must possess strong administrative and the organizational skills necessary to enhance and create refined systems and procedures.
2. Get to Know Clientele - The Executive Chef will get to know the members and listen/adapt to their needs and wants. He/she will be visible and responsive to feedback in a positive manner.
3. Assessing the Team - Stabilize the kitchen staff and provide hands-on leadership. The new Executive Chef is expected to work with and improve staff performance and consistency with the focus to build a strong dedicated 'Culinary Team'.
4. Develop & Execute Culinary Vision - A Chef who can provide a range of preparation from a la carte to fine dining and creative catered, and/or themed events. Has the ability to be creative in menus from simple to complex and insure a consistently prepared product.



The Boathouse

Required Skill Set & Requirements:

- With this appointment the Club is looking to evolve and elevate the Club's food programs. Prior experience of creating new menus.
- The new Executive Chef is competent in organizational and time management skills and has the ability to demonstrate good judgment in problem solving and decision-making skills.
- The Chef will need to have the ability to think out of the box by offering creative/diverse quarterly menus and weekly specials.
- The Executive Chef will work with Catering to create themed F&B events and specials.
- The Chef participates in the Food & Beverage Committee meetings to listen to feedback and provide honest and tactful answers.
- The Executive Chef is involved in all aspects of the budget; plans and submits a proposed budget and once approved, is responsible for controlling expenses.
- Maintain high standards of hygienic and kitchen safety standards throughout the kitchen at all times.
- The new Chef will actively engage with the membership through newsletter articles, cooking classes, walking the dining rooms and providing commentary at food related events. The Chef participates in tastings for events.



South Property Kitchen

Additional Information:

- Annual food sales \$1.9MM; Total F&B Sales \$3.3M.
- The Club currently maintains a 48.9% food cost; the budgeted goal is 41%. Sales are a mix of 68% a la carte and 32% banquet.
- There is a total of 17 culinary employees and 3 Stewards that is supported by a \$910,000 labor budget.
- The Club maintains three (3) kitchens. Management rates kitchen North and South Property Kitchens 5 out of 5. The Boathouse Kitchen renovation is planned. The new Executive Chef will be instrumental in this renovation project.
- The Chef is supported with two (2) Sous Chef's, a Pastry Chef and Banquet Chef. The Chef does the purchasing.
- There are two (2) Clubhouses (30,000 sq ft) supported by 1,330 members whose average age is 59.
- The Club operates 12 months annually; closes Dec, 24-26 and Jan 1st. The busy months are October – May.
- The Executive Chef reports to the General Manager and works closely with the Food & Beverage Manager, Catering Director, Controller, Sailing Director and Operations Coordinator.
- The previous Chef was with Club 12 years total, 8 as Executive Chef.



North Property Kitchen

Dining:

The Ward Room – formal dining with 46 seats serving dinner only Wed through Sun.

Saloon – casual dining with 54 seats serving Lunch & Dinner Tuesday through Sunday.

Model Room – casual dining with 60 seats serving Lunch & Dinner Tuesday through Sunday.

Members Bar – casual dining with 40 seats serving Lunch & Dinner Monday through Sunday.

Boathouse – casual dining with 80 seats serving Lunch & Dinner Wednesday through Sunday.

Private Parties/Member Events: The Club has six (6) Private Rooms with seating from 8 to 350. The largest sit down event the Club can accommodate is 350.

A compensation package that will include a competitive base salary. Excellent benefits including medical & life insurance, 401K, vacation and ACF dues & conference and phone allowance. Relocation allowance negotiable. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:



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