



THE ADIRONDACK LEAGUE CLUB  
OLD FORGE, NY

~EXECUTIVE CHEF~

The ALC is a family oriented, private club in Old Forge, NY founded in 1890.

We are accepting resumes for its next Chef. The business is seasonal but the employment is year-round. A qualified candidate will have experience with menu creation, ordering, cost of goods, and inventory management in addition to kitchen operations leadership skills. The ideal person will have the ability to hire, train, and effectively support and supervise the culinary staff. The Adirondack League Club Chef is a hands-on position that cooks or directly supervises the cooking of items that require skillful preparation. A commitment to keeping up with current food trends and blending them with traditional club favorites is important. A willingness to be flexible and demonstrate problem solving skills are critical. Must be able to work autonomously and rely on your skill set to be successful.

This position reports to the club's Mountain Lodge Manager. A culinary degree and five years of experience with demonstrated growth in skills and responsibility is expected. It is a salaried position that offers generous paid time off, health insurance and 401K.

Start date is mid-April.

Please send your resume in confidence to: [andygustafson@alclub.org](mailto:andygustafson@alclub.org).