



Oak Hill Country Club – Rochester, NY Chef de Cuisine

Job Title: Chef de Cuisine

Department: Culinary

Reports To: Executive Chef

Supervises: Restaurant Operations & Culinary Staff

Classification: Full-Time/Year-Round, Exempt

Job Purpose:

The Chef de Cuisine will play a pivotal role in upholding the culinary excellence at Oak Hill Country Club. Your leadership will be at the helm of our restaurant culinary operations, ensuring that members and guests experience an impeccable level of service and an extraordinary culinary experience that aligns with the prestigious standards of Oak Hill Country Club.

Job Duties and Responsibilities:

- Lead the culinary team in daily operations, producing key menu items, and ensuring exceptional quality in preparation and plating.
- Foster a harmonious work environment, setting the standard for professionalism and excellence among staff.
- Oversee labor and operational expenses, focusing on effective budgeting, planning, and inventory control to enhance profitability.
- Conduct daily evaluations and provide constructive feedback to kitchen and food service staff to maintain quality control.
- Collaborate with the Purchasing Manager to optimize recipe execution, waste management, and product sourcing.
- Champion health standards, ensuring compliance with local, state, and federal regulations, and promote kitchen sanitation and staff hygiene.
- Manage staffing by recruiting, interviewing, and hiring talented kitchen personnel and overseeing their development and performance.
- Maintain kitchen organization, report necessary repairs, and ensure security of kitchen operations and inventories.
- Step in to support culinary staff during peak hours and assist with food orders and buffet presentations.
- Engage with members and guests, addressing complaints, and providing resolutions to enhance their dining experience.
- Participate actively in staff meetings, contributing to future goals and operational improvements.

Required Qualifications:

- A minimum of 5 years of experience in all phases of kitchen operations and food preparation.
- Experience in luxury hotel or country club settings.
- Degree from a post-secondary culinary arts program.
- Valid driver's license and Food Safety Certification.

Preferred Qualifications:

- Demonstrated ability to lead a culinary team and manage restaurant operations with a focus on guest-centric service and culinary innovation.
- Strong interpersonal and communication skills, with the ability to build and nurture relationships.
- Experience with cost control and revenue generation strategies.

Working Conditions:

- Regular exposure to moving mechanical parts and varying weather conditions.
- Work in a fast-paced environment with moderate to loud noise levels.
- Physically demanding tasks including lifting up to 75 pounds, climbing, and bending.
- Flexible schedule required, including early mornings, nights, weekends, and holidays.
- Reliable transportation to and from work.

Join us at Oak Hill Country Club where our rich legacy and tradition meet innovation and excellence in the culinary arts. Connect with us to make your culinary mark in a prestigious and welcoming environment.

To Apply:

All inquiries should be directed to:

Eric Johnson, CCM

Gecko Hospitality

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