



Oak Hill Country Club – Rochester, NY Chef de Cuisine



NOW HIRING: **Chef de Cuisine**
Rochester, NY | Private Club | \$65k-\$70k +Bonus
Send resumes to: ericj@geckohospitality.com



We have an outstanding new opportunity for a Chef de Cuisine to lead our a la carte culinary team at the Oak Hill Country Club. Our Chef de Cuisine will oversee all aspects of our a la carte Grill Room Restaurant and lead the development and production of the culinary team. Ideal candidates will deliver high-end private club, hotel, resort, or restaurant backgrounds along with deploying an unrelenting pursuit to enhance the overall member dining experience.

About the Club

Founded in 1901 by twenty-five of the leading business professional leaders in Rochester, Oak Hill was originally a 9-hole layout on eighty-five acres along the banks of the Genesee River with a clubhouse that was a converted farmhouse with kerosene lamps and no running water.

In 1921, the University of Rochester proposed a land swap and Oak Hill moved to its current location, a 355-acre plat in Pittsford that includes two Donald Ross-designed courses and a beautiful Tudor-style clubhouse.

After hosting the 2008 Senior PGA Championship, Oak Hill became the first Club in the United States to host the six men's rotating major events – The U.S. Open, U.S. Amateur, U.S. Senior Open, the PGA and Senior PGA Championships, and the Ryder Cup. To add to the Club's storied legacy, Oak Hill will host the PGA Championship in May 2023 and the U.S. Amateur in August 2027.

At Oak Hill, everything must be the best. In the Grill Room, it is our mission to create a unique and memorable world-class experience by anticipating members' needs and providing recognition through personalized service while respecting the rich history of Oak Hill Country Club.

It is not about food and wine. It is about the experience. An extraordinary one created at a historical place filled with tradition and run by enthusiastic and resolute individuals who care for each member and guest. We are a team that demonstrates fundamental techniques and culinary imagination in the absolute best products in the world to create a meal filled with flavors and inspirations.

Related Titles

Assistant Chef; Sous Chef; Working Sous Chef; Kitchen Manager

Reports to

Executive Chef / Executive Sous Chef

Supervises

Grill Room Restaurant (Casual 3 Meal Restaurant) Sous Chef / Cooks

Education and/or Experience

- A degree from post-secondary culinary arts program.
- Five years in a food preparation position encompassing all phases of food preparation and kitchen operation is required.
- Luxury Hotel and/or Platinum Club experience required.
- ServSafe Manager Certified

Job Knowledge, Core Competencies and Expectations

Key Competencies

- Key competencies include management, manages times well, communication, give clear and effective direction, produce large quantities of food well, attention to detail, integrity, honesty, problem solving, reliability, adaptability, and efficiency. Adhering to our Core Values-Culinary Standards which include being guest-centric, teamwork, respect, pro-active, accountable, and open to learning. As a manager at Oak Hill CC you are also held accountable for our Management Principles: communicate, lead, achieve, delegate, improve, mentor and inspire. Awareness of occupational hazards and safety precautions; skilled in following safety practices and recognizing hazards.

Job Summary (Essential Functions)

- Chef De Cuisine will oversee all aspects of Grill Room Restaurant (3 meal Restaurant), Supervise Grill Room Culinary Team.

- Oversees all Grill Room seasonal menu updates with approval from the Executive Chef and or Executive Sous Chef.
- Assist the Executive Chef / Executive Sous Chef in supervising / accountability / mentoring / motivating all employees and food production for Oak Room and Grill Room Restaurants.
- Holding Grill Room Sous Chefs accountable.
- Responsible for and Supervises all food production personnel, assist with food production tasks as needed and assure that quality and cost standards are consistently attained.
- Will fill in where there is any assistance needed for Banquet Events.
- Must be self-motivated. Takes this role with seriousness.

Job Tasks/Duties

- Prepares or directly supervises kitchen staff responsible for the daily preparation of soups, sauces and “specials” to ensure that methods of cooking, garnishing and portion-sizing are as prescribed by club’s standard recipes.
- Assists the Executive Chef with monthly inventories, pricing, cost controls, requisitioning and issuing for food production.
- Conducts daily raw cost tracking counts to ensure that all items are accounted for.
- Assumes complete charge of the kitchen in the absence of the Executive Chef / Executive Sous Chef.
- Assists Executive Chef / Executive Sous Chef with supervision and training of employees, sanitation and safety, menu planning and related production activities.
- Consistently maintains standards of quality, cost, presentation, and flavor of foods.
- Ensures proper staffing for maximum productivity and high standards of quality; controls food and payroll costs to achieve maximum profitability.
- Makes recommendations for maintenance, repair and upkeep of the kitchen and its equipment.
- Prepares reports, arranges employee schedules, and costs menus and performs other administrative duties as assigned by the Executive Chef.
- Personally works in any station as assigned by the Executive Chef / Executive Sous Chef or needed by a vacancy.
- Helps plan energy conservation procedures in the kitchen.
- Consults with dining service personnel during daily line-ups.
- Assists in maintaining security of kitchen, including equipment, food and supply inventories.
- Assists in food procurement, delivery, storage and issuing of food items.
- Expedites food orders during peak service hours.
- Supervises, trains, and evaluates kitchen personnel.
- Coordinates buffet presentations when applicable.
- Checks *mise en place* before service time and inspects presentation of food items to ensure that quality standards are met.
- Reports all member and guest complaints to the Executive Chef / Executive Sous Chef and assists in resolving complaints.
- Monitors kitchen employees’ timecards to ensure compliance with posted schedules.
- Submits ideas for future goals, operational improvements, and personnel management to Executive Chef.
- Understands and consistently follows proper sanitation practices including those for personal hygiene.

- Attends leader and staff meetings.
- Performs other appropriate tasks assigned by the Executive Chef.
- A week's roadmap will be presented to Executive Chef dictating the weeks planning.

Please do not contact the club directly, all inquiries should be directed to:

Eric Johnson, CCM

Gecko Hospitality

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