

KOPPLIN KUEBLER & WALLACE

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DIRECTOR OF CULINARY WINGED FOOT GOLF CLUB MAMARONECK, NY

THE DIRECTOR OF CULINARY AT WINGED FOOT GOLF CLUB

Winged Foot Golf Club is seeking an enthusiastic and dynamic individual to assume the position of Director of Culinary (DOC) at one of the nation's most iconic and esteemed golf establishments. In this hands-on role, the selected candidate will not only be tasked with overseeing the entire culinary operation but will also collaborate with and lead the existing Executive Chef. Winged Foot is celebrated for its excellence and standing as a premier club, the culinary team plays a central role in upholding their distinguished reputation. Having hosted numerous championships, including the recent U.S. Open in 2020, this role presents an opportunity to contribute to the legacy of a historic institution while assuming a leadership position that will shape the culinary experience at Winged Foot Golf Club. This role is suited to an experienced culinary visionary with a proven track record of building, developing, and maintaining a strong culinary culture in and outside of the kitchens.

[Click here to view a brief video about this opportunity.](#)

ABOUT WINGED FOOT GOLF CLUB

Winged Foot Golf Club is a private member-owned club with two 18-hole golf courses located in Mamaroneck, New York which officially opened for play in 1923. The courses' architect is A. W. Tillinghast, who also designed courses such as Baltusrol (Lower) and Bethpage Black, which have also hosted major professional golf events. Winged Foot Golf Club was founded in 1921 by a consortium consisting mainly of members of The New York Athletic Club. Winged Foot is considered, by many, to have the best 36 holes of golf of any club in the world. The Clubhouse remains one of the most recognized in the golf world designed by Charles Wendehack, who was considered to be the finest Clubhouse architect in the world at the time. Winged Foot has a storied history of hosting national championships, including 6 U.S. Opens, the 1940 U.S. Amateur, the 1949 Walker Cup, and a PGA Championship on the West Course. The East Course has been the site of two U.S. Women's Opens and the inaugural U.S. Senior Open, and the 2004 U.S. Amateur was played over both courses. Golf Digest ranked the West Course 11th, East Course 65th in its 2023 listing of America's 100 Greatest Golf Courses. Unlike most clubs, Winged Foot's courses are primarily walking courses where caddies are an important part of the Club's traditions.

WINGED FOOT GOLF CLUB BY THE NUMBERS

- Approximately 1,010 members at present in both Full Resident Members and various non-resident/national categories
- Approximately F&B volume: \$5 M
- Food Cost: 45%
- 45% a la carte 55% banquet revenue
- JONAS software for operations
- The average age of members: 58 years
- WFGC is organized as a not-for-profit corporation under State of New York statutes.
- 200 Staff Meal Production on property
- 2016 kitchen renovation (\$1.2M)
- 12 Board Members serving 3-year terms with a 2-term max
- # of FTE: 225 in-season | 75 off-season

www.kkandw.com

WINGED FOOT GOLF CLUB WEBSITE: www.wfgc.org

ORGANIZATIONAL STRUCTURE

Winged Foot Golf Club operates under the General Manager/COO organizational structure. The Director of Culinary (DOC) reports directly to the Assistant General Manager in conjunction with the General Manager/COO and interfaces with the House Committee. The kitchen staff totals 35 team members including the Executive Chef. The Club has two kitchens plus a pastry shop. The main kitchen is centrally located in the main clubhouse and services the event spaces and member's indoor and outdoor dining. The club hosts approximately 18 golf outings per year serviced from the main kitchen. The well-appointed pool kitchen is open seasonally and services pool dining and bar areas.

DIRECTOR OF CULINARY POSITION OVERVIEW

LEADERSHIP

- Be the “leading” team player willing to be “hands-on” and work with the team side by side each day doing whatever it takes to deliver the best Member experience.
- The DOC should be the key leadership partner with the Assistant General Manager for the entire Winged Foot Golf Club Food and Beverage direction.
- Creative sense of place regarding the culinary product of a family-style club with various events, ages, and locations.
- Strong mentorship and direction of the culinary team so they can focus on growth; be confident that the operation can run well while Sous Chef or Executive is absent.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes oversight of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.
- Bring strong operating standards of culinary excellence in all areas of responsibility, and consistently execute these high standards.
- Mentor while leading the front-of-house food and beverage managers to assure a cohesive experience that continually exceeds the expectations of Members and guests.
- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, visibility, and consistency.
- Strong passion and desire to be present during times of high business volume. Leading by example and working directly with the cooks and service professionals.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.
- Own, maintain, and develop standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Maintain and update opening and closing cleaning checklists for each area/station within the kitchen and develop a weekly/monthly cleaning checklist.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs; manage OSHA-related aspects of kitchen safety and maintain MSDSs in easily accessible locations.
- Be comfortable and happy engaging with Membership throughout the F&B outlets at the Club, visiting tables and engaging with Members welcoming all feedback, and striving every day to get to “yes.”
- Develop menus that elevate club favorites yet provide exciting new options through regular changes and specials.

FINANCIAL

- Plan and assist with pricing of menus for all food outlets in the club, special occasions, and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to assure that food preparation is economical technically correct, and within budgeted labor cost goals.
- Consistently monitor payroll and labor resource allocations to ensure they are in line with financial forecasting and goals.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with Member satisfaction goals.
- Embrace the use of systems (including regular inventory processes) and technology to assist in the management of the kitchen and the financial performance of the operation.
- Review and approve product purchase specifications.
- Maintain strong relationships with local vendors and identify new vendors to ensure the best prices for the best quality products.

INITIAL PRIORITIES

- Evaluate and set appropriate and necessary standards of operation, execution, and delivery within the culinary operation, taking ownership of the entire experience from production to final delivery of the product, while working closely with the FOH leadership team.
- Attract, recruit, train, and retain top talent for the culinary team.
- Observe and evaluate the existing culinary product and put systems in place to ensure consistency.
- Be visible to the membership, engaging and building relationships.
- Create an innovative, relevant, consistently interesting a la carte menu that provides Members with desirable options that are reflective of most Members' interests and tastes.
- Continue to raise the bar with Member events by infusing creativity and variety into club favorites.

CANDIDATE QUALIFICATIONS

- Has 5+ years of luxury culinary experience as an Executive Chef
- Is a dynamic, creative, empathetic, and caring individual who communicates well with staff and Members.
- Has exceptional cooking skills, with the ability to recruit, train, mentor, and manage the culinary team
- Has experience planning and monitoring all food-production-related costs.
- Has a proven track record of maintaining food quality and sanitation standards.
- Is experienced with technology including systems such as Microsoft Excel, Word, Outlook, Cloud-Based Office Systems & Documents, Jonas, Digital Ordering, etc.
- Food Safety Certified.

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The Club, along with the typical senior staff benefits, offers an excellent bonus and benefits package. *Salary Range: \$210,000 - \$250,000.*

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter, in that order, using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not present on your resume or cover letter; that should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to **Christopher Murray & Henry Park/ Search Committee** and clearly articulate your alignment with this role, why you want to be considered for this position at this stage of your career, and why WFGC and the Mamaroneck, NY area will be beneficial to you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible but no later than Monday, February 12, 2024. Candidate selections will occur in mid-February with first interviews in early March, and a final selection before mid-March. The new candidate should assume his/her role as soon as possible for notice and transition in April 2024.

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter – Winged Foot”

(These documents should be in Word or PDF format)

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Bethany Taylor: bethany@kkandw.com

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