



The Executive Chef Opportunity at The Cleveland Yachting Club

Founded in 1878, The Cleveland Yachting Club is one of the oldest and finest yachting clubs in the nation. Nestled in the mouth of the Rocky River, CYC's island basin provides excellent dockage for its numerous sail and power fleets, which have carried our burgee to destinations around the world.

The Executive Chef at The Cleveland Yachting Club is responsible for leading all culinary operations of the club. This role requires a highly experienced culinary professional with strong leadership, menu development expertise, and a refined understanding of upscale, member-driven service. The Executive Chef oversees kitchen staff, ensures consistent food quality, manages costs, and upholds the standards of excellence.

Culinary Leadership & Menu Development

- Design, Plan, and Execute seasonal, creative, and diverse menus for all dining outlets, events and private functions.
- Maintain High culinary standards with consistent food quality, presentation, and taste.
- Accommodate member preferences, dietary restrictions, and special requests.
- Incorporate fresh, local, and premium ingredients where possible.

Kitchen Operations and Management

- Oversee all kitchen operations, including ala carte dining, banquets, regattas, and special club events.
- Ensure compliance with all health, safety, and sanitation regulations.
- Develop and enforce standard operating procedures for food preparation and service.
- Maintain a clean, organized, and efficient kitchen environment.

Staff Leadership & Development

- Recruit, Train, Supervise, and Evaluate Kitchen Staff.
- Foster a positive, professional, and team-oriented kitchen culture.
- Schedule Staff efficiently to meet operational needs.
- Passion for Mentoring and Developing Culinary Team members.

Financial and Inventory Control

- Prepare and manage Food and Labor budgets while maintaining quality standards.
- Control Food and Labor costs, minimize waste, and manage inventory.
- Source Vendors and negotiate pricing to ensure cost efficiency and product quality.

Educational and Certification Qualifications

- Culinary Degree or equivalent professional training preferred.
- Has a minimum of four years prior management experience as an Executive Chef or as an Executive Sous Chef
- Prior experience in a Private Club preferred.
- Strong leadership, organizational, and communication skills.
- Current food safety certification

Salary and Benefits

- Salary is open and commensurate with qualifications and experience. The club offers health, dental, vision, 401k, PTO, as well as professional and educational expenses.

Please send resume to the following:

Marc Dallas
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