



Executive Chef

Longue Vue Club | Pittsburgh, PA

Lead the Culinary Future of One of Pittsburgh's Premier Private Clubs

Longue Vue Club is seeking an experienced, passionate, and driven Executive Chef to lead our culinary team during one of the most exciting periods in the club's history.

Founded in 1920, Longue Vue Club has long been recognized as one of the Pittsburgh region's premier private clubs, offering exceptional golf, racquet sports, dining, and social experiences to its membership. As the club continues to evolve and invest in its future, we are looking for a chef who is eager to be part of that transformation and help shape the next chapter of our culinary program.

This is an opportunity for a leader who values consistency, innovation, mentorship, and financial accountability while creating memorable dining experiences for our members and guests.

Position Overview

The Executive Chef will provide leadership for all culinary operations, including à la carte dining, banquets, weddings, member events, and special programming. Working closely with the Director of Clubhouse Operations and General Manager, the successful candidate will focus on elevating the member experience while maintaining disciplined financial management and operational excellence.

Key Responsibilities

- ◆ Lead and inspire all back-of-house operations with a culture of professionalism and accountability.
- ◆ Deliver exceptional food quality and consistency across all dining outlets and events.
- ◆ Develop seasonal menus and creative programming that drive member engagement and increase F&B revenue.
- ◆ Develop annual culinary budgets in collaboration with Club leadership.
- ◆ Manage kitchen budgets, labor costs, purchasing, inventory, and cost of goods to achieve strong financial performance.
- ◆ Build and maintain standardized recipes, production systems, and quality control procedures.
- ◆ Recruit, train, mentor, and develop a high-performing culinary team.
- ◆ Collaborate with front-of-house leadership to ensure seamless execution and outstanding member satisfaction.
- ◆ Maintain the highest standards of sanitation, safety, and compliance.
- ◆ Identify opportunities to improve efficiency while maximizing profitability without compromising quality.





The Ideal Candidate

- ◆ Proven leadership experience with a minimum of 5 years as an Executive Chef or Executive Sous Chef in a private club, luxury hospitality, or upscale dining environment.
- ◆ Culinary degree or equivalent professional training preferred.
- ◆ Strong financial acumen with experience managing labor, food cost, purchasing, and kitchen budgets.
- ◆ Demonstrated ability to create consistent, high-quality food in both à la carte and banquet settings.
- ◆ Passion for mentoring and developing culinary talent.
- ◆ Excellent communication and organizational skills.
- ◆ Foster a culture of accountability, professionalism, teamwork, and hospitality throughout the culinary department.
- ◆ Creative mindset with a willingness to embrace change and contribute to the club's long-term vision.
- ◆ Knowledge of current culinary trends and techniques.

Compensation & Benefits

Longue Vue Club offers a competitive compensation package, including:

- ◆ Competitive salary based on qualifications & experience
- ◆ Performance incentive opportunities
- ◆ Comprehensive health, dental, & vision insurance
- ◆ Short and Long-Term Disability, Life Insurance
- ◆ 401(k) retirement plan with employer participation
- ◆ Paid vacation and holidays
- ◆ Continuing education & professional development allowance

Why Longue Vue Club?

This is more than a traditional Executive Chef position. It is an opportunity to help redefine the culinary experience at a historic club that is actively investing in its future. We are looking for a leader who wants to make a lasting impact, build an exceptional team, and create memorable experiences for our membership while embracing smart financial stewardship.

If you are excited by the challenge of leading a talented team through a transformative period and helping shape the future of one of Western Pennsylvania's premier private clubs, we would love to hear from you.

To Apply

Please submit your resume and a brief cover letter outlining your experience and culinary philosophy to:

Paul M. Korbar, CCM
General Manager
Longue Vue Club
Email: pkorbar@longuevue.org

All inquiries and applications will be kept confidential.

