

CONFIDENTIAL EXECUTIVE CHEF SEARCH

Private Golf & Country Club | Northeast Ohio

A premier private golf and country club in Northeast Ohio is conducting a confidential search for an accomplished Executive Chef to lead all culinary operations. This is a senior leadership role for a proven country club chef who excels in member-focused dining, banquet execution, and team development.

Position Overview

The Executive Chef is responsible for all food production for clubhouse dining, banquets, golf events, special functions, seasonal outlets and employee meals. Reporting to the Club House Manager and partnering closely with management team, this role provides hands-on culinary leadership while maintaining the highest standards of quality, consistency, sanitation, and fiscal responsibility.

Key Responsibilities

- Lead all culinary operations across multiple outlets and event venues
- Develop and execute menus for member dining, banquets, and special events
- Oversee hiring, training, scheduling, and development of all kitchen staff
- Maintain strict food quality, sanitation, and safety standards
- Manage food and labor budgets; control costs and minimize waste
- Establish standardized recipes, portion controls, and presentation standards
- Collaborate with club leadership to enhance the overall member experience
- Engage with members and respond professionally to feedback

Required Qualifications

- Prior Executive Chef or senior culinary leadership experience in a private country club is required
- 3-5+ years of progressive culinary experience with strong banquet and event background
- Proven success leading teams, managing budgets, and delivering high-quality member dining
- Strong organizational, leadership, and communication skills
- Thorough knowledge of food safety, sanitation, and kitchen operations
- ServSafe Certification preferred (or ability to obtain)

Ideal Candidate Profile

- Hands-on, disciplined culinary leader
- Member-focused and service-driven mindset
- Collaborative, professional, and discreet
- Passion for mentoring and developing culinary talent

Compensation

Competitive salary and benefits commensurate with experience.

How to Apply (Confidential)

Interested and qualified candidates should email a resume and brief cover note to:

Clubchef2026@gmail.com All inquiries will be handled with strict confidentiality.