

FORT MITCHELL COUNTRY CLUB



250 Ft Mitchell Avenue
Ft Mitchell, KY 41011

Executive Chef Fort Mitchell Country Club

Fort Mitchell Country Club is searching for an energetic, creative, and hospitality driven Executive Chef to lead the culinary experience at one of Northern Kentucky's most historic and family focused private clubs.

If you love creating memorable dining experiences, leading a passionate team, and bringing fresh ideas to the table, this is an opportunity to make a real impact while having fun doing it.

Founded in 1904, FMCC is in an exciting season of growth and investment, with major club improvements underway and a membership that truly values great food, great events, and great hospitality. From elevated member dining and lively social events to poolside favorites and bourbon dinners, our culinary program is a huge part of the club experience.

We are looking for a chef who can bring creativity, leadership, consistency, and personality to the kitchen while building a positive culture for both staff and members.

What You'll Be Doing

- Creating exciting seasonal menus and weekly features
- Leading all kitchen operations across dining outlets and events
- Elevating member favorites while introducing fresh new ideas
- Running memorable club events, holiday buffets, wine dinners, and member experiences
- Building and mentoring a strong culinary team
- Maintaining high standards for quality, cleanliness, and consistency
- Collaborating with club leadership to continually improve the member experience
- Having the freedom to be creative and make your mark on the club

What We're Looking For

- A strong leader who enjoys coaching and developing a team
- Someone who thrives in a fast paced hospitality environment
- Creativity balanced with organization and consistency
- Experience in private clubs, upscale dining, resorts, or high volume kitchens preferred
- A hospitality minded chef who enjoys interacting with members, being visible throughout the club, embracing the club culture, and finding ways to say "yes" in order to create memorable experiences.
- Someone who can work hand in hand with our Events Coordinator to help create exciting culinary experiences that drive private events, member functions, and banquet business
- Passion for hospitality, food, and creating experiences people talk about

Why FMCC?

- Supportive leadership team
- Engaged and appreciative membership
- Opportunity to shape and grow the culinary program
- Exciting club renovations and improvements underway
- A fun, family oriented atmosphere
- Base salary range of \$90,000–\$100,000, plus performance bonus and benefits. Flexibility for exceptional candidates.
- Continuing education and professional development opportunities

This is more than just a kitchen job. It's a chance to become part of a club community and help create experiences our members will remember for years to come.

To Apply

Please submit:
Resume
Cover letter
Sample menus or culinary portfolio

To:
Chris Atwell GM FMCC
catwell@fortmitchellcc.com