



The Club Council Announces:

Executive Chef

Amarillo Country Club

Amarillo, TX

The Club

Established in 1919, Amarillo Country Club holds the distinction of being the first country club in the Texas Panhandle. From its earliest days, ACC has served as a social and recreational hub for the region's business and professional community, fostering a legacy of tradition, hospitality, and exceptional member experiences for more than a century.

Amarillo Country Club offers its membership, 18 holes of golf, inviting dining venues, event spaces, tennis, fitness, and year-round social programming. The Club's food and beverage program serves as a central component of the member experience, featuring multiple dining outlets, seasonal offerings, and a dynamic calendar of social and culinary events that foster community and engagement.

Membership total is 590 with annual gross revenues of \$10M of which \$2.2M generated from F&B.

The Opportunity

The Executive Chef is responsible for the overall leadership, direction, and execution of all culinary operations at Amarillo Country Club. This includes a la carte dining, banquet and event services, and all food-related programming, with a focus on delivering consistent, high-quality cuisine that meets and exceeds the expectations of the membership. As a key member of the Club's leadership team, the Executive Chef partners with the General Manager and department heads to align culinary operations with the Club's standards, culture, and strategic objectives, ultimately shaping the overall culinary experience.

This is a hands-on leadership role requiring active involvement in daily kitchen operations, team development, and service execution. The Executive Chef holds full accountability for the financial and operational performance of the culinary department, including budgeting, cost control, purchasing, inventory management, and adherence to all health and safety standards.

Ideal Candidate

The ideal candidate is an accomplished culinary professional with excellent cooking skills and creativity who is experienced with a broad range of cuisines. The Executive Chef is a visible and approachable culinary leader with a steadfast commitment to excellence in product and service, a mentor and developer of others on the culinary team. The successful candidate will be passionate about cultivating a culture of continuous improvement and be an effective communicator to work



closely with Club leadership, front-of-house teams, and cross-functional departments to ensure alignment, operational excellence, and a cohesive member experience.

- Bachelor's degree in Culinary Arts and/or Hospitality Management degree and minimum of six – eight (6-8) years food production and management experience; or 10 years relevant experience is preferred; or any equivalent combination of experience and training that provides the required knowledge, skills, and abilities.
- Experienced Executive Sous Chefs will be considered.
- Private club culinary experience is strongly preferred.
- Certification from American Culinary Association or other professional hospitality association is beneficial.
- Food safety certification

Compensation: Competitive salary and benefits, commensurate with experience.

Interested candidates may submit their information via our Applicant Portal. Please address your cover letter to Mr. John Schuler, General Manager, Amarillo Country Club. The deadline to submit your application is May 15, 2026:

<https://theclubcouncil.com/careers/>