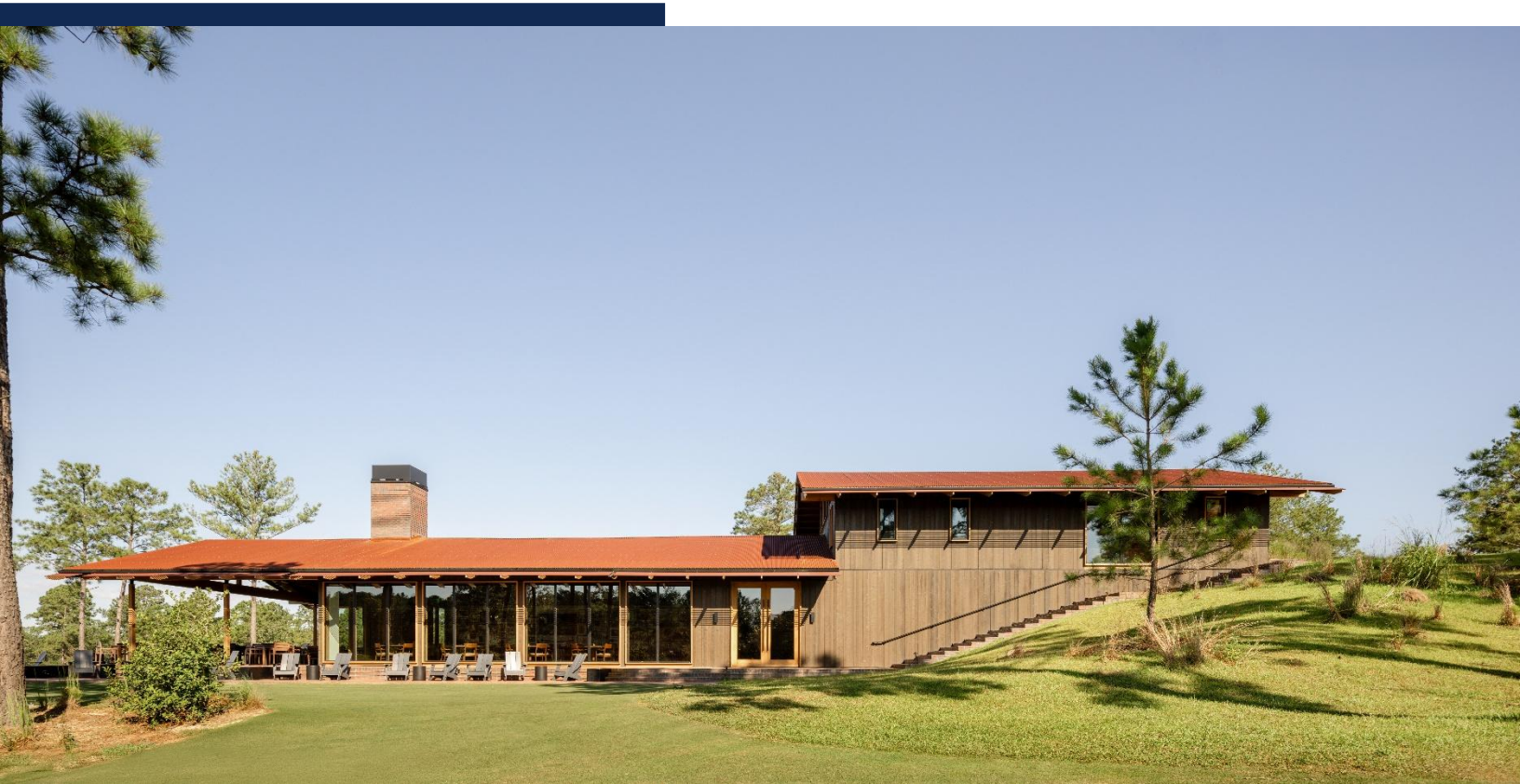




The Tree Farm
Batesburg, SC

Chef de Cuisine
Candidate Requirements



The Club

Located just outside of Aiken, South Carolina, The Tree Farm is a destination golf club that is the vision of PGA TOUR golfer Zac Blair. This special-occasion club is intended for discerning golfers from across the world who respect the traditions of the game, prefer to walk and play quickly, and who enjoy the camaraderie of others who share these values.

From arrival to departure, every aspect of the experience will be geared toward making it as enjoyable as possible. The clubhouse, lodging and outdoor gathering spaces have been thoughtfully situated, allowing groups to enjoy views across the property as they relax and unwind. The dining will highlight the best culinary traditions of the region, with a farm-to-table menu that changes seasonally. Whether Member, guest or visitor, everyone will receive the same gracious hospitality from The Tree Farm staff.

[Watch Videos of The Tree Farm's Inception](#)



The Food & Beverage Operation At A Glance

- Open seven days a week from September 11th through the second week of June.
- Closed during the summer months to allow for annual maintenance.
- Breakfast, lunch, and dinner are served daily.
 - i. Menus rotate daily and include the following offerings:
 - i. Breakfast: A casual set menu featuring a rotating specialty item.
 - ii. Lunch: Two set selections alongside two rotating options.
 - iii. Dinner: A four-course dining experience with a choice of two entrées.
- Family-style service is provided for groups of six or more.
- The Club accommodates approximately 125 at lunch and an average of 44 at breakfast and dinner

Club Amenities

Tom Doak Golf Course

Caddy Program

44 Guest Rooms

Clubhouse Dining

- Breakfast, Lunch, and Dinner

Outdoor gathering spaces



Club Overview

Initiation Fees	\$150 K
Memberships	380 Members total
Gross Volume	\$17 M
F&B Volume	\$1.7 M
F&B Split	\$1.2 M Food \$500 K Beverage
Gross Payroll	\$4.5 M
Employees	100
Average age	44



The Tree Farm embodies a distinct company culture centered on core values such as appreciation, collaboration, integrity, and personal growth. We cultivate a familial atmosphere where all team member's contributions are acknowledged and celebrated, fostering a sense of belonging and purpose within the organization.

the position



The Tree Farm is searching for an organized, passionate, and innovative culinary professional to join the team as Chef de Cuisine

The Chef de Cuisine is responsible for oversight of the day-to-day member dining operation with a primary focus on dinner service. This position will oversee the team while being a hands-on member of the line, ensuring consistency and quality with each plate. Strong leadership, clear communication, and a commitment to excellence are essential, as this role plays a key part in maintaining a seamless and elevated dining experience for members.

With the unique way The Tree Farm operates, this position will be tasked with creating small menus that change daily. This is an exciting opportunity for a chef looking to refine his/her craft in a high-level, dynamic environment. The ideal candidate will thrive in a creative setting, embrace seasonality and spontaneity, and bring fresh ideas while maintaining a strong foundation in technique and execution.

Key Characteristics and Traits

- A polished, naturally enthusiastic professional with a deep passion for the culinary arts and the private club experience.
- The ability to cultivate a strong team culture by leading with integrity, mentoring others, and setting a high standard through example.
- A proven ability to recruit, train, inspire, and develop a high-performing culinary team in a refined, fast-paced environment aligned around a shared vision.
- Distinguished leadership marked by professionalism, sound judgment, and the ability to foster a positive and respectful workplace.
- A forward-thinking mindset with the creativity to design distinctive dining experiences that elevate the membership experience.
- Strong culinary imagination and a refined approach to menu development, with an appreciation for the Club's style and a commitment to innovation and seasonal inspiration.
- Exceptional communication skills, with the ability to engage effectively with team members, club leadership, and members with clarity and professionalism.
- Disciplined follow-through and attention to detail to ensure the Club's vision is executed with consistency and excellence.
- A commitment to delivering an elevated member experience through exceptional consistency in all dining offerings.
- The ability to collaborate seamlessly with Front of House leadership to address and resolve member and guest feedback with care and professionalism.
- A strong working knowledge of labor and food cost controls, with the ability to partner with the Director of Culinary and Executive Chef in support of budgetary goals.
- Highly organized and adaptable, with the ability to oversee the full scope of operations while remaining engaged as a hands-on leader.
- Experience in overseeing food procurement, delivery, storage, issuing, and inventory management with precision and accountability.
- Strong problem-solving skills and sound conflict-management abilities.
- The ability to uphold established systems, standards, and procedures while identifying opportunities to refine and improve culinary operations.
- The ability to develop menus in a timely manner, featuring seasonal ingredients and thoughtful culinary execution.
- The ability to work closely with vendors to secure the highest quality and freshest ingredients at the best value to the Club.

qualifications



Qualifications

- ✓ A 3-5 years of progressive leadership and management experience in a culinary hospitality environment.
- ✓ Experience in a luxury hospitality or club setting considered a valuable asset.
- ✓ Food safety certification.
- ✓ Certification from American Culinary Federation or other hospitality association a plus.
- ✓ A degree from a post-secondary culinary arts program.

Salary and Benefits

Salary is open and commensurate with qualifications and experience. The Club offers an excellent benefit package.

The Club offers an exceptional work-life balance for this role. Its seasonal schedule provides shortened work weeks during summer closure, 12 paid days at Christmas, 3 paid days at Thanksgiving, and 2 weeks of additional paid time off. During the season, the Club also prioritizes two days off a week for all employees.

[The Tree Farm Website](#)

IMPORTANT

Interested candidates should submit résumés along with a detailed cover letter which addresses the qualifications and describes your alignment/experience with the prescribed position by **Monday, July 27th, 2026**.

These documents must be saved and emailed in Word or PDF format (save as “Last Name, First Name, Tree Farm Cover Letter” and “Last Name, First Name, Tree Farm Résumé”) respectively to:

Careers@thedeloziergroup.com.

All requested information, along with references, should be emailed to the address above.

Search Executives



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