



***Confidential Club
Midwest***

Executive Chef
Candidate Requirements

The Club

The Club is a distinguished, top 100 Platinum Club of America located in the Midwest with a storied championship-golf heritage. The club offers an acclaimed and historic course, a long record of hosting prominent national and international competitions, and a tradition of excellence spanning more than a century.

Beyond golf, the membership experience emphasizes a welcoming, multi-generational community, thoughtful hospitality, and respect for the club's legacy. Amenities include varied dining options, fitness and racquet facilities, social gathering spaces, caddie-supported golf, and a full calendar of member and championship-event activities.

The Position

The Club is seeking a highly organized, detail-oriented, proactive, and strategic culinary professional to assume the role of Executive Chef. The Executive Chef will lead and inspire a high-performing culinary team to deliver exceptional, consistent, and personalized dining experiences for members and their guests while advancing the Club's long-term growth, reputation, and financial stability.

The Executive Chef will coordinate and oversee all aspects of the Club's culinary operations, providing leadership across the kitchen to ensure a culture of gracious hospitality and consistently exceptional food quality, presentation, and service. The role requires strong financial acumen, disciplined budgeting, menu engineering, and effective staff management to maintain efficient operations, and high culinary standards.

The Executive Chef will also serve as a strategic partner to the General Manager, Board, and relevant committees, offering informed perspective on culinary trends, member preferences, sourcing opportunities, food-and-beverage performance, and the evolving needs of the Club.

This role offers the opportunity to help build something exceptional alongside a supportive, driven General Manager, with the added chance to contribute to a planned kitchen renovation in 2028.

Qualifications

- ✓ A minimum of 5 years of progressive leadership and management experience in a hospitality environment, private clubs preferred.
- ✓ Major Tournament or event experience a plus.
- ✓ Food Safety Certification.
- ✓ A degree from a post-secondary culinary arts program a plus.
- ✓ Certification from American Culinary Federation or other hospitality association a plus.

Personal Traits and Abilities

- Visionary and strategic culinary leader with a deep appreciation for private-club culture and member expectations.
- Highly visible, approachable, and engaged with members, guests, and staff.
- Detail-oriented and quality-driven, with an uncompromising commitment to food, presentation, sanitation, and service standards.
- Financially disciplined, with strong skills in budgeting, purchasing, food-cost control, labor management, and menu engineering.
- Creative and innovative, while respecting the Club's traditions, brand, and diverse member preferences.
- Dedicated mentor and coach who recruits, develops, recognizes, and retains talented culinary professionals.
- Develop seasonal, diverse, and member-focused menus that balance exceptional quality, and creativity. Must have a genuine love and passion for food.
- Ambition and follow through to lead the team to become the preferred dining venue for Club Members.
- Establish and uphold standards for food quality, presentation, portioning, recipe execution, kitchen cleanliness, and safe food handling.
- Foster a "member first" culture that encourages engagement and maximizes use of the Club's dining facilities and culinary programs.
- Collaborate with leadership to create memorable dining experiences, special events, wine dinners, holiday celebrations, and other programs that enhance member satisfaction.
- Maintain a professional, collaborative work environment that supports staff performance and member satisfaction.
- Maintain the systems, staffing, and structure necessary to ensure efficient daily operations consistent with a premier, high-end Club.
- Build strong vendor relationships and oversee purchasing to secure premium ingredients, dependable service, sustainable sourcing where appropriate, and favorable pricing.
- Monitor industry trends and integrate innovative best practices into culinary operations, menus, technology, service delivery, and team development.
- Regularly solicit and respond constructively to member feedback, using it to strengthen dining quality, consistency, and overall Club engagement.

key characteristics

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, September 14, 2026**. These documents must be saved and emailed in Word or PDF format (save as “Last Name, First Name, Confidential Club Chef Cover Letter” and “Last Name, First Name, Confidential Club Chef Résumé”) respectively to:

Careers@thedeloziergroup.com.

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

Search Executive



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