

Chef de Cuisine

Description

A distinguished hospitality organization in the Southeastern United States is seeking an accomplished and creative **Chef de Cuisine** to lead the opening of an exceptional new fine-dining outlet.

This key culinary leadership position will work closely with the Executive Chef and senior leadership team to develop and execute a refined dining experience defined by thoughtful cuisine, exacting standards, polished service, and memorable guest engagement. The Chef de Cuisine will be both a creative culinary leader and a hands-on operational manager, with responsibility for menu execution, kitchen leadership, product quality, staffing, training, food cost, sanitation, and consistent delivery of an elevated guest experience.

Responsibilities

- Lead and oversee all daily culinary operations for a new fine-dining outlet, including prep, service, menu execution, plating, quality control, sanitation, and kitchen organization
- Partner with the Executive Chef and leadership team on menu development, seasonal offerings, recipe standardization, sourcing, product selection, and culinary presentation
- Recruit, train, mentor, schedule, and develop a high-performing culinary team while fostering a professional, collaborative, accountable, and service-driven kitchen culture
- Maintain the highest standards of food quality, consistency, flavor, presentation, cleanliness, organization, and guest satisfaction during every service period
- Ensure compliance with all applicable food-safety, sanitation, health-department, workplace-safety, and company policy requirements
- Work closely with front-of-house leadership to coordinate service, communicate menu details, manage special requests, and deliver seamless, polished guest experiences
- Support the opening process through recipe testing, kitchen setup, team training, operational planning, vendor coordination, and establishment of culinary systems and standards

Qualifications

- Culinary degree or formal culinary training from an accredited culinary institution preferred
- Five or more years of progressive culinary leadership experience within a luxury hotel, resort, private club, chef-driven restaurant, or comparable fine-dining environment
- Demonstrated success leading refined, high-volume, and detail-oriented kitchen operations with a commitment to exceptional food quality and presentation
- Proven ability to recruit, train, motivate, and retain a diverse culinary team in a fast-paced, high-expectation environment
- Strong leadership, communication, organizational, coaching, problem-solving, and time-management skills
- Highly professional, creative, disciplined, and comfortable maintaining calm,

Job Location

Southeastern US, Southeast,
United States

- consistent leadership during demanding service periods
- Current U.S. work authorization required for this opportunity

Job Benefits

- A competitive compensation package, including salary, benefits, potential bonus opportunity, and a relocation package with temporary housing assistance, will be offered based on qualifications and experience

Contacts

Qualified candidates are encouraged to apply confidentially:

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