

Executive Chef

Job Location

Southeastern United States

Description

Description:

A premier luxury resort in the Southeast is seeking an Executive Chef to lead a high-volume, multi-outlet culinary operation. The role oversees five diverse dining venues, from quick service to upscale and fine dining, as well as in-room dining.

Key Responsibilities:

- Lead all culinary operations, including restaurants, banquets, and in-room dining.
- Develop seasonal, regionally inspired menus that elevate the guest experience.
- Manage, mentor, and inspire a large culinary team across multiple outlets.
- Drive financial performance through strong cost controls and effective labor management.
- Ensure consistency, quality, and presentation at all levels of service.
- Report directly to the Resort Director of Food and Beverage.
- Ensure compliance with all safety, legal, and operational standards.

Qualifications:

- Executive Chef or senior culinary leadership experience in a luxury hotel or resort.
- Proven success managing multi-outlet and high-volume operations.
- Strong business acumen, leadership, and organizational skills.
- Passion for seasonal cuisine and locally sourced ingredients.
- Exceptional leadership, communication, and interpersonal skills.

Key Competencies:

- Creative culinary leader with strong operational discipline.
- Passion for exceptional food quality and guest experience.
- Ability to lead, develop, and inspire a large culinary team.
- Strong cost management and financial accountability.
- Adaptability in a fast-paced, high-expectation environment.