

Executive Chef

Job Location

Southeastern, United States

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.

Skills

- 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

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
- Current United States work authorization required

Job Benefits

Compensation and benefits package to be discussed further by phone or email

Contacts

Jim Coffey

Senior Vice President

Specialty Search International Inc

jim@ssirecruiting.com