

Executive Chef

Job Location

Birmingham, Alabama

Description

Highlands College, a Christ-centered institution developing leaders for ministry and the marketplace, is seeking an experienced Executive Chef to lead all culinary operations.

This role oversees four specialty restaurants, a high-volume dining hall serving three meals daily, a new restaurant concept in development, and catering/event operations supporting over 60,000 square feet of meeting space. The Executive Chef will drive culinary excellence, operational performance, and a culture aligned with the College's mission and values.

Key Responsibilities

- Lead and develop culinary teams across all outlets and events.
- Design and execute innovative menus for multiple restaurant concepts.
- Oversee kitchen operations including purchasing, inventory, and cost control.
- Direct catering and banquet operations for large-scale events
- Manage budgets, food/labor costs, and operational performance.
- Ensure consistent quality, presentation, and sanitation standards.
- Mentor team members and support student development opportunities
- Uphold and model the College's faith-based mission and servant leadership culture.

Qualifications

- 5+ years of executive-level culinary leadership in multi-outlet or high-volume environments
- Experience with restaurants and large-scale banquet/catering operations
- Strong financial and operational acumen
- Proven leadership and team development skills
- Culinary degree preferred; ServSafe required (or obtainable)
- Personal faith aligned with a Christ-centered environment.