



Job Title: Executive Chef

Classification: Exempt Salary

Hollytree Country Club is in the Piney Woods of Tyler, Texas. Hollytree is a Private Country Club with 850 Member Families. We offer one 18-hole championship golf course, 12 LED lighted courts (10 Tennis & 8 Pickleball), Private event spaces, and a full-service restaurant featuring casual, formal, and banquet dining. The membership is a vibrant community that enjoys dining at the club and is always looking forward to a creative menu. We are excited to find our next leader in the culinary arts.

Executive Chef Duties and Responsibilities

Executive Chef at Hollytree will complete a variety of creative, organizational and leadership tasks to ensure the kitchen runs optimally and members' meals are satisfactory. Their responsibilities frequently include:

- Developing unique and cuisine-appropriate menus
- Collaborating with the Food and Beverage Director to set menu prices.
- Staying current on developing trends in the restaurant industry
- Maintaining the kitchen and surrounding areas in conditions that meet the Club standards and local Health code regulations.
- Monitoring inventory and purchasing supplies and food from approved vendors
- Hiring, training and supervising kitchen staff
- Assisting and directing kitchen staff in meal preparation, creation, plating, and delivery.
- Identifying and introducing new culinary techniques
- Preparing meals and completing prep support as needed

- Manages food production including menu planning, costing, execution, and employee supervision for banquet functions and member dining including holiday buffets, Sunday brunch, and other special occasions.
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Other Competencies and qualities

- This person in this position will have to have excellent communication skills.
- Have a basic level of computer knowledge.
- Proficient with Microsoft Word and Excel.
- Requires flexibility of schedule, creativity, social and interpersonal skills, decision making ability, initiative, and sense of urgency.
- Moderate lifting and carrying, 15-45 pounds.
- Able to bend stoop, reach and stretch repetitively.
- Must have normal vision with corrective lens.
- Sit for extended periods of time.
- Stand for extended periods of time.
- Walk as a daily routine.
- Must be free of infectious or communicable diseases transmitted by food handling.
- Will require Texas Food Manager Certification

Hollytree Country Club is an Equal Opportunity Employer that does not discriminate based on sex (including gender identity, pregnancy, childbirth, or related medical conditions), gender, race, religion, ethnicity, national origin, political affiliation, citizenship status, physical or mental disability, genetic information, marital status, age, sexual orientation, military service, veteran status, or any other status protected by federal, state, or local laws. The company's management team is dedicated to this policy with respect to recruitment, hiring, placement, promotion, transfer, training, compensation, benefits, employee activities, access to facilities and programs and general treatment during employment.

Please send resumes to:

melvin@hollytreecc.com