



Executive Chef

Huntingdon Valley Country Club

Huntingdon Valley Country Club, a premier private club located just outside of Philadelphia, is seeking a dynamic and innovative Executive Chef to lead our culinary team and elevate the dining experience for our members and guests. This is an exciting opportunity for a passionate and hands-on culinary professional to craft memorable dining experiences while upholding the Club's tradition of excellence.

About the Club

Established in 1897, Huntingdon Valley Country Club is steeped in history and prestige. With a rich tradition of golf, social events, and exceptional dining, HVCC is a home away from home for our members. Our club boasts multiple dining venues, including the Toomey Dining Room, the 19th Hole, and extensive banquet facilities, catering to both intimate gatherings and grand celebrations.

About the Role

The Executive Chef is the heartbeat of our culinary operations, overseeing all food production while ensuring outstanding Member experience. From upscale banquets to casual dining, this role requires a leader who can balance creativity with consistency, manage and mentor a talented team, and maintain the highest culinary and sanitation standards.

Key Responsibilities:

- Lead and inspire a talented culinary team through recruitment, development, and mentorship.
- Develop innovative and seasonal menus while maintaining club favorites.
- Ensure seamless execution of a la carte, banquet, and special event dining.
- Maintain impeccable kitchen operations, including purchasing, budgeting, and labor management.
- Foster a collaborative and positive kitchen culture focused on excellence and teamwork.

- Engage with members and staff, being present in the dining room to enhance the overall club experience.
- Hire, train, and manage a talented culinary team.
- Collaborate with Club leadership to enhance the member dining experience.
- Oversee daily kitchen operations, ensuring high standards of quality, consistency, and safety.
- Develop and manage food and labor budgets.
- Implement and uphold food handling and sanitation standards.
- Engage with members to ensure dining satisfaction and gather feedback.
- Mentor and develop the culinary team to improve skills and confidence.
- Maintain strong vendor relationships and oversee purchasing.

Ideal Candidate:

- We are seeking a passionate and hands-on Executive Chef who thrives in a high-end, member-focused environment. The ideal candidate will possess:
- Proven experience in both banquet and a la carte service.
- Strong leadership and team-building skills.
- A passion for culinary innovation while respecting classic traditions.
- Exceptional organizational and financial management skills.
- The ability to foster a positive and professional kitchen culture.

Candidate Qualifications

- Minimum of five years' experience as an Executive Chef or high-level Sous Chef in a private club, fine dining restaurant, or luxury hospitality setting.
- Degree in culinary arts or equivalent experience preferred.
- Strong financial acumen with the ability to manage budgets, control costs, maintain P&Ls, and analyze financial reports.
- Experience in multi-outlet and banquet operations, offering a wide array of services from elegant fine dining to casual fare.
- Passion for leadership, mentoring, and team development.
- Achieved (or is working towards) Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.
- Food Safety Certified.

Compensation & Benefits

- Competitive salary commensurate with experience and performance-based bonus.
- Professional development and education opportunities.
- Comprehensive medical, dental, and life insurance benefits.
- 401(k) with club match.
- Paid vacation and complimentary staff meals.
- A supportive, member-focused work environment with a strong commitment to excellence.

This is a unique opportunity to become part of the Huntingdon Valley Country Club team and shape the future of our culinary program. If you are a creative, driven, and personable culinary professional, we want to hear from you!

To Apply:

Submit your resume and cover letter to: **sschneider@hvccpa.org**

Addressed To:

Scott Schneider

Chief Financial Officer

Huntingdon Valley Country Club

2295 Country Club Dr

Huntingdon Valley, PA 19006

Application Deadline: Monday, April 28th