

MIRAMONT

BRYAN, TEXAS · PRIVATE COUNTRY CLUB · ROBERT TRENT JONES II DESIGN

Executive Chef

Miramont Country Club is seeking an accomplished, innovative and hands-on Executive Chef to lead all culinary operations. This is a working leadership role requiring a Chef who is visible in the kitchen, engaged during service and committed to delivering exceptional dining experiences for Members and guests. The successful candidate will oversee an elevated à la carte program, lead banquet and Club event execution, develop seasonal menus and specials and build meaningful relationships with Members. The Executive Chef will also manage budgeting, purchasing, scheduling and compliance while mentoring and developing a culinary team of approximately 20 employees and setting the standard for culinary excellence, consistency and hospitality across every dining outlet and Club events.



ESSENTIAL JOB FUNCTIONS

CULINARY LEADERSHIP

- Works the line and actively cooks during peak service across all Club outlets.
- Sets and personally upholds standards of quality, consistency, presentation and flavor across à la carte dining, specials and events.
- Designs and rotates creative seasonal specials and à la carte menus that reflect current culinary trends while respecting Member preferences.
- Personally trains and mentors cooks and kitchen staff on technique, plating and menu execution.
- Steps into any station as needed to support the team and maintain service standards.
- Maintains open communication with the General Manager, F&B, Catering and dining service teams.
- Briefs the culinary team on daily menus, event menus and operational priorities to ensure smooth execution.
- Runs productive team meetings and educates F&B service staff on menu details, ingredients and preparation daily.

MEMBER & TEAM MEMBER RELATION

- Builds authentic relationships with Members, engaging with them in the dining outlets, member events, private event tastings and tailoring menus to individual preferences and dietary needs.
- Goes above and beyond expectations to satisfy Members needs and provide the highest quality of service.
- Always conveys a professional, hospitable attitude toward Members and team members alike.
- Takes personal responsibility for resolving Member and guest concerns, in partnership with the General Manager.
- Fosters a positive, energized team culture that motivates staff to elevate their performance.
- Reports all accidents, safety hazards and incidents of harassment to the GM immediately.
- Maintains a safe, secure and sanitary kitchen environment, including proper food storage, labeling and dating.

CLUB EVENTS, BEO's & CATERING

- Plans and executes menus for Club events, private functions and banquets based on Banquet Event Orders (BEOs).
- Partners with the Catering and F&B Service teams to ensure flawless execution of à la carte, banquets, member events, tournaments and seasonal celebrations.
- Scales production and staffing appropriately for events ranging from small private dinners to large Club-wide functions.
- Reviews and finalizes BEOs in advance to confirm menu feasibility, price and timing.

ADMINISTRATION & BUSINESS OPS

- Manages food and labor cost controls, inventory, purchasing and vendor relationships to achieve budgeted profitability.
- Conducts monthly inventories, interdepartmental credits and month-end procedures by set deadlines and codes invoices appropriately and processes them accurately and timely.
- Interviews, hires, schedules and evaluates culinary staff; documents disciplinary matters and coordinates with the HR Manager as needed.
- Prepares reports and administers kitchen personnel matters (scheduling, time off, etc.).

COMPENSATION

- Competitive compensation package commensurate with experience, qualifications, CEC credentials and proven performance.

BENEFITS PACKAGE

Medical Insurance

Three BCBS Texas plans via BlueChoice PPO. Employee-only to Family coverage available.

Premium, Enhanced & Basic options

Vision

UnitedHealthcare vision. Annual exams, lenses, frames, and contacts for employee and dependents.

Employee-only to Family coverage

401(k) Retirement

Traditional & Roth options available. Company matches 100% of contributions up to 6% of compensation. **Dollar-for-dollar match up to 6%**

Dental

MetLife PDP network. High and Low plans. Preventive, basic, major, and orthodontic coverage.

Employee-only to Family coverage

Employee Assistance Program

MetLife EAP via LifeWorks. Up to 5 sessions per issue/year. Legal, financial & mental health.

No cost to employee

Health Care FSA

Contribute up to \$3,400 pre-tax for medical, dental, and vision expenses. Up to \$680 carryover.

Reduces taxable income

QUALIFICATIONS

- Culinary degree or formal apprenticeship strongly preferred.
- Minimum eight years of progressive culinary experience, including experience with à la carte, banquet and event-driven service.
- Five or more years in an Executive Chef, Executive Sous Chef, or comparable senior kitchen leadership role.
- Proven ability to lead and develop a team of approximately 20 while remaining actively engaged on the line.
- Certified Executive Chef (CEC) through the American Culinary Federation preferred
- ServSafe® Manager Certification (or ability to obtain upon hire)
- Valid Texas Food Manager Certification (or ability to obtain upon hire)
- Positive attitude, creative mindset, and a highly motivated, hands-on leadership style.
- Proven ability to lead and develop a team of approximately 20 while remaining actively engaged on the line.
- Strong business acumen: experience with food and labor cost management, budgeting and inventory control.
- Private club, resort, or high-volume upscale dining experience preferred.
- Excellent leadership, communication and Member/guest relations skills.

Ready to Join Miramont?

Submit your resume and cover letter to be considered for this opportunity.

General Manager: spence@miramont.cc --- Human Resources: mcglothlin@miramont.cc