



EXECUTIVE CHEF

SUMMIT HILLS COUNTRY CLUB

Crestview Hills, KY

<https://www.summithillsc.com/>

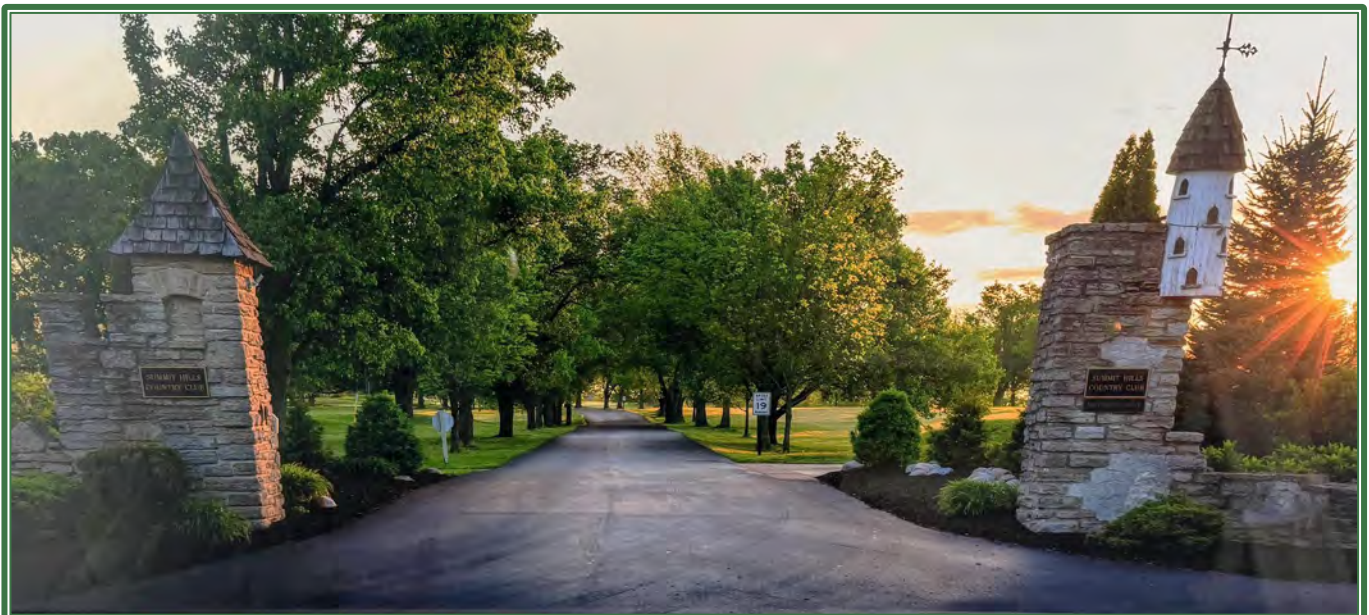


About the Club

Summit Hills Country Club is a long-standing private club located in Crestview Hills, Kentucky, serving generations of members from the Northern Kentucky and Greater Cincinnati region. With a proud history spanning nearly a century, the Club has evolved thoughtfully while remaining focused on delivering a high-quality, welcoming experience for its members and their families.

Summit Hills is a true year-round club, offering a full calendar of dining, social, golf, and family-focused events that drive strong engagement across all seasons. From weddings and private events to holiday celebrations and themed dining experiences, the Club serves as a central gathering place for its membership.

Over the past eight years, Summit Hills has invested more than \$10 million into its facilities, including a complete kitchen renovation in 2021. These investments reflect a Board and management team that are financially committed, aligned, and focused on elevating the member experience, particularly within Food & Beverage. The membership is vibrant and growing, with strong participation and thoughtful engagement.



Welcome to Summit Hills Country Club

<https://dzallc.com/>

Position Specific

Summit Hills Country Club is seeking an Executive Chef who understands both the culinary and business aspects of Food & Beverage and is a strong, hands-on leader of people. The ideal candidate has a solid food foundation, values consistency and execution, and understands the importance of urgency and teamwork in a high-volume club environment. This individual leads by example, working alongside the team rather than managing from a distance. The Executive Chef fosters collaboration between front-of-house and back-of-house staff and plays an active role in setting standards, developing systems, and reinforcing accountability throughout the operation.

The Executive Chef is responsible for all food and pastry production, including a la carte dining, banquet functions, and other outlets. Responsibilities include menu development, food purchasing specifications, recipe development, budgeting, and oversight of kitchen operations. The Chef supervises and coordinates the work of the Sous Chefs, cooks, and kitchen staff while maintaining the highest standards of food quality, presentation, sanitation, and professionalism.



NOTE FROM THE GENERAL MANAGER

Summit Hills is supported by an engaged and loyal membership that genuinely values the dining experience and takes pride in the Club. Members are younger, increasingly active, and open to innovative ideas while still respecting tradition and quality. With no food minimum, dining participation is strong, and feedback from the membership is thoughtful and candid.

The staff is a mix of experienced team members and younger front-of-house employees, creating an energetic environment with opportunities for mentorship, training, and leadership development. The kitchen was fully remodeled in 2021, and over the past eight years the Club has invested more than \$10 million into its facilities.

The membership, Board, and management team are aligned and committed to elevating Food & Beverage. We are seeking a chef who can blend classic club favorites with modern, creative cuisine such as refined tapas, contemporary comfort food, and fresh interpretations inspired by today's leading restaurants, while delivering consistency and quality every day.



Candidate Qualifications

- An engaged leader with a strong culinary vision who drives dining offerings while ensuring quality control and consistency
- Exceptional management and administrative skills with the ability to communicate effectively with staff and department heads
- Highly organized, with the ability to meet deadlines related to menu planning, event execution, weekly features, and operational deliverables
- Passionate about all aspects of the culinary profession and committed to staying current with food trends, techniques, and equipment
- Ability to create house-made items, creative buffet presentations, and evolving menus appropriate for a private club environment



Additional Information

- Annual food sales at \$1.2 MM; total Food & Beverage Sales \$1.9 MM.
- The Food cost is 43% with a budgeted food cost 40%. Sales mix of 80% a la carte and 20% banquet.
- The Culinary Team includes 14 kitchen staff and 3 Stewards
- The Executive Chef is supported by (2) Sous Chefs, which have been with the club for 2.5 years. The Chef does the purchasing.
- The Club has two (2) kitchens, Main Kitchen Clubhouse and Snack Bar/Pool Kitchen. Management rates the condition of kitchen as a (5) out of (5). A capital replacement plan is in place.
- SHCC has one Clubhouse with 531 members whose average age is 55.
- The Club operates 12 months annually and is closed Monday's and first two weeks January. The busy months are May - October and after Thanksgiving to the end of the year.
- The Executive Chef reports to the General Manager/COO and works directly with the Assistant General Manager, Bar Manager, Dining Room Manager and Assistant, Head Golf Professional and Controller.
- The departing Chef has been with the Club 8.5 years.

Initial Focus

1. **Learn the Culture of the Club and Build Strong Relationships with the Membership** – Take time to understand the culture of the Club and staff. Interact with members, listen to them, and learn what they want. Be visible and engaging with the members.
2. **Strengthen Financial Controls and Purchasing Practices** – Understand and evaluate the financial aspects of the operation. Evaluate all products and cost to ensure the Club is getting best value and quality.
3. **Develop Systems and Training to Ensure Consistency and Accountability** - Provide training and procedures to the culinary team to establish food service consistency. Teach staff to work with a sense of urgency, making sure every plate is perfect, holding staff accountable.
4. **Elevate Food Quality and Execution Across all Outlets** – Inspire the team and build a strong culinary culture driven to excellence. Team growth and collaboration with other key management are important for success.
5. **Maintain the Highest Standards of Sanitation and Safety** – Check and double check that high standards of sanitation, cleanliness, and safety are maintained throughout all food service areas. Set deep-cleaning schedule.



The Golf Course was designed in a Regulation Style by William C. Jackson in 1929.

Dining A La Carte Outlets

The Summit Room – Casual with 50 seats, serving Lunch and Dinner six days per week

Presienet;s Room – Casual with 60 seats, serving Dinner six days per week

Outdoor Patio – Casual with 150 seats, serving Lunch and Dinner six days per week

Outdoor Bar – Casual with 60 seats, serving Lunch and Dinner six days per week

Snack Bar – Casual with 40 seats, serving Lunch and Dinner seven days a week in season.

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Private Member & Club Events

The Club supports three (3) private rooms with seating from 2 to 275.

The Main Ballroom seats 275

The largest sit down event can accommodate 400 guests.

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Mission Statement

'Summit Hills Country Club exists to create a vibrant, year-round club experience that blends tradition with thoughtful innovation, offering exceptional service, quality dining, and meaningful connections for members and their families.'

The Club offers a competitive base salary, performance bonus and benefits package including a 401k plan, health with dependent coverage, life & dental insurance, ACF Dues and Conference and dining allowance.

Relocation is available. Interested individuals should send resumes, a well-conceived cover letter, and supporting information (a digital Portfolio is encouraged)

[Click Here to upload your information](#)

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