

CANDIDATE PROFILE

Executive Chef

Willow Brook Country Club
Tyler, Texas



[Watch a short video here.](#)

The Organization

Rooted in more than a century of tradition, Willow Brook Country Club has long served as a gathering place for East Texas families, leaders, and generations of members who value excellence, continuity, and community. From its founding in 1922 to its role hosting premier state and national golf events, Willow Brook has consistently balanced heritage with thoughtful evolution. Dining and social experiences have always been central to that legacy, from intimate member gatherings to large-scale celebrations, weddings, and community events held within the Club's iconic Georgian Colonial clubhouse. The Executive Chef plays a critical role in carrying this tradition forward, stewarding the culinary program with respect for the Club's history while thoughtfully elevating menus, experiences, and kitchen culture to meet the expectations of today's membership and the next generation.

ABOUT WILLOW BROOK COUNTRY CLUB

- Total Member Families: 885
- 5 Dining Outlets: Sports Grill, Chophouse, Men's Grill, Snack Bar, Banquet
- Gross Revenues: \$10M
- Annual F&B Revenues: \$3.8M
- Full-time Employees: 20

Position Overview

To lead and elevate the culinary operations of the Club by delivering consistently exceptional cuisine and service that reflect the Club's long-standing reputation for hospitality. The Executive Chef will define the culinary identity of Willow Brook's dining experiences, menu development, everyday dining services, special events and member celebrations, all while nurturing a collaborative kitchen culture and maintaining operational excellence

Responsibilities

CULINARY VISION & MENU INNOVATION

- Design and evolve seasonal menus that balance classic country club favorites with elevated, modern cuisine.
- Integrate local Texas-inspired flavors while honoring member preferences and traditions.
- Partner with F&B leadership to create curated menus for club events, banquets, weddings and private member functions.

KITCHEN LEADERSHIP & TEAM DEVELOPMENT

- Recruit, train and mentor kitchen team members to foster high performance and professional growth.
- Uphold consistent standards in food preparation, presentation, quality, and sanitation.
- Build a strong culture of accountability, teamwork and member service.

MEMBER EXPERIENCE & SERVICE

- Engage with members to understand preferences, gather feedback and build rapport.
- Represent the culinary team at member functions and dining experiences.
- Ensure exceptional, personalized service reflective of the Club's status and member expectations.

OPERATIONAL MANAGEMENT

- Oversee kitchen operations, inventory, ordering, cost controls and vendor relationships.
- Maintain compliance with health, safety and sanitation standards.
- Collaborate with leadership on budgeting, forecasting and cost management.

Skills, Background & Personality

PROFESSIONAL EXPERIENCE

- 8+ years culinary experience in upscale dining environments (country clubs, resorts, fine dining).
- Minimum 3+ years in a senior kitchen leadership role.
- Proven track record of menu innovation, operational leadership and team development.

CULINARY STYLE & STRENGTHS

- Skilled in diverse cooking techniques with creative approach to menu design.
- Strong ability to balance traditional favorites with modern trends appropriate for a private club audience.
- Highly organized with an eye for detail in plate presentation and flavor balance.

LEADERSHIP & INTERPERSONAL SKILLS

- Inspirational leader with excellent communication skills.
- Ability to build trust and rapport with staff, inter-department leaders and members.

- Member-centric demeanor with polished hospitality instincts.

BUSINESS & OPERATIONS ACUMEN

- Proficient in budgeting, food costing, labor management and inventory control.
- Experience with POS systems and kitchen management software.
- Committed to optimizing operations while maintaining high culinary standards.

Competitive Compensation

The Club offers an attractive and competitive compensation and benefits package to include:

- Competitive salary based on experience
- Health, dental and vision insurance
- 401(k) plan with club match
- Paid vacation and holidays
- Professional development opportunities
- Complimentary meals and uniforms
- Supportive club culture

To be Considered

Please submit your cover letter, résumé and a portfolio showcasing your work in **PDF format**, attached via email with the subject line: **Executive Chef, Willow Brook Country Club** to the contact below.



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Principal

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