



Join Our Culinary Team as Executive Chef at Benvenue Country Club!

Location: Rocky Mount, North Carolina

Benvenue Country Club, a member-owned club with over a century of rich history, is excited to welcome a passionate and talented Executive Chef to lead our culinary team! Situated just 40 minutes east of Raleigh, our club is home to 460 members who enjoy a variety of exceptional amenities, including an 18-hole Donald Ross golf course, tennis and pickleball courts, a swimming pool, and a stunning 32,000-square-foot clubhouse. Our clubhouse features multiple dining venues and event spaces, offering a unique environment for creativity and culinary excellence.

About the Role:

As the Executive Chef at Benvenue Country Club, you will have the exciting opportunity to shape the culinary experience for our members and guests. You will oversee all Back-of-the-House (BOH) food and beverage operations, working closely with our Front-of-the-House team to ensure seamless service, top-notch quality, and innovative offerings. We are looking for a hands-on leader who is as comfortable in the kitchen as they are building relationships with staff and club members.

You'll have the chance to create seasonal menus, incorporate daily specials, and design memorable culinary events that range from casual, member favorites to elegant wine dinners and special celebrations. This is a role for a chef who loves to mentor and inspire, building a team that thrives on creativity, learning, and delivering exceptional dining experiences.

Key Responsibilities:

Ensure consistently outstanding food quality across all dining venues, including à la carte dining, member events, private parties, and weddings.

- Lead and develop the kitchen team, fostering a positive and collaborative work environment.
- Create seasonal menus and daily specials that delight members, while maintaining consistency and high standards.
- Collaborate with the management team on club-wide initiatives, ensuring smooth communication and teamwork.
- Maintain rigorous safety, sanitation, and accident prevention standards.
- Conduct daily pre-meal meetings and special food knowledge training sessions for Front-of-the-House staff.
- Engage with members regularly to enhance their dining experience and gather feedback.
- Oversee purchasing, inventory control, and budget management to ensure efficiency and cost control.

What We're Looking For:

- A minimum of 5 years of management experience as an Executive Chef or Sous Chef ready to step into a leadership role.
- Strong experience with a la carte, banquet, and fine dining operations.
- A culinary arts degree or equivalent experience.
- A creative approach to menu development and event planning.
- Proven leadership skills, with the ability to mentor and inspire a team.
- Experience with budget management, food costing, and purchasing.
- Excellent communication skills and a team-oriented attitude.
- A commitment to food safety, sanitation, and maintaining a safe work environment.

What We Offer:

- A competitive compensation package based on your qualifications and experience.
- Comprehensive benefits, including medical insurance, life insurance, paid time off, and holiday pay.
- Retirement plan, ACF membership, and opportunities for professional growth.
- Special bonuses, including a Christmas bonus and birthday bonus.
- Discounted meals and the chance to work in a creative, supportive environment.

At Benvenue Country Club, we believe in nurturing talent and creating a welcoming environment for our team and members alike. If you are ready to lead a dynamic culinary team and bring your passion for food to a historic and vibrant club, we would love to hear from you!

To Apply: Please send your resume and a thoughtful cover letter to Michele Benton, CCM, at michele@benvenuecountryclub.com. We look forward to discovering how your talents align with the exciting opportunities here at Benvenue Country Club.

100 Southern Boulevard – Rocky Mount – North Carolina – 27804 – www.benvenuecountryclub.com