



## Job Description

**Title:** Executive Chef

**Reports to:** Director of Food & Beverage

**FLSA Status:** Salary, Exempt

### CABOT

The Cabot Collection is a luxury developer of exceptional golf destinations. Its portfolio of world-class getaways includes the award-winning Cabot Cape Breton in Nova Scotia; Cabot Saint Lucia on the northern tip of Saint Lucia; Cabot Citrus Farms in Central West Florida; Cabot Highlands in Inverness, Scotland; Cabot Revelstoke in British Columbia; and Cabot Bordeaux in the southwest of France. Cabot continues to build upon a legacy of excellence in luxury resort and residential offerings across each unique property, where owners and guests have access to a well-rounded suite of destination-specific experiences and an unparalleled quality of service.

### CABOT CITRUS FARMS

Located in the central-west region of Florida, aptly known as the Nature Coast, Cabot Citrus Farms is set across 1,200 acres of pristine natural beauty. The landscape is marked by dramatic elevation changes, rolling hills, sandy soil, and a canopy of sand pines, palmetto trees, and century-old moss-covered oaks. The destination features 56 holes of golf, including two regulation-length courses, Karoo and Roost, a 9-hole course called The Squeeze, and an 11-hole par-3 course named The Wedge. In addition to golf, the property offers luxury accommodations, real estate opportunities, elevated dining, a full range of off-course adventures, and various outdoor trails, embodying a reimagined vision for Florida golf and active wellness.

### Position Overview

As the Executive Chef at Cabot Citrus Farms, you will lead all culinary operations, creating exceptional dining experiences across the resort's venues. This role involves crafting innovative menus, ensuring quality and consistency, managing budgets, and leading a skilled kitchen team. The Executive Chef collaborates with other departments to align dining with resort events and guest expectations. Ideal candidates bring strong experience in upscale or resort dining and a passion for culinary excellence in a high-end golf resort environment.

### Key Responsibilities



- Develop and execute innovative menus for all resort dining venues.
- Lead, mentor, and train the culinary team to ensure high performance and skill development.
- Manage daily kitchen operations, maintaining quality and consistency in food preparation and presentation.
- Control food and labor costs to meet budgetary goals while maximizing profitability.
- Source high-quality ingredients and manage relationships with vendors and suppliers.
- Oversee inventory management, including ordering, receiving, and storage of food supplies.
- Ensure compliance with health, safety, and sanitation regulations in the kitchen.
- Collaborate with resort departments to align culinary offerings with special events and guest activities.
- Monitor and respond to guest feedback to enhance the dining experience.
- Create and implement seasonal menus and special event offerings.
- Maintain kitchen equipment and ensure proper maintenance and safety protocols are followed.
- Stay current with industry trends and incorporate innovative techniques and presentations into the culinary program.

### **Qualifications**

- Culinary degree or certification from an accredited institution (preferred).
- Minimum of 8 years of experience in a similar role, preferably in a resort or upscale dining environment.
- Proven leadership skills with experience in training and motivating a culinary team.
- Strong background in menu development, food preparation, and presentation.
- Experience managing budgets, controlling costs, and maximizing kitchen profitability.
- Comprehensive knowledge of health, safety, and sanitation regulations.
- Excellent verbal and written communication skills for effective collaboration.
- Strong commitment to guest satisfaction and adaptability to feedback.
- Analytical and problem-solving skills to address challenges in a fast-paced environment.
- Willingness to work varied hours, including weekends and holidays.

### **Working Conditions**

- Fast-paced kitchen environment, especially during peak service times.
- Physical demands include standing for long periods and lifting heavy objects (up to 50 pounds).
- Exposure to hot kitchen equipment and cold environments, such as walk-in refrigerators.
- Flexibility to work varying shifts, including evenings, weekends, and holidays.
- Collaborative work with kitchen staff, management, and other departments.



- Adherence to health and safety regulations, including proper use of personal protective equipment (PPE).
- Ability to multitask while maintaining attention to detail.
- May require long hours during busy seasons or special events.

## Benefits

We offer a comprehensive benefits package, including:

- Health, Dental, and Vision Insurance
- 401(k)
- 10 Paid Vacation Days
- 5 Paid Sick Days
- 14 Company Holidays
- Maternity and Paternity Leave
- Complimentary Staff Lunch
- Early Earned Wage Access
- Golf Privileges
- Employee Discount Program
- And much more!

Our greatest asset, and the key to our success, is our team. We have developed an incredibly positive and exceedingly vibrant culture by attracting the most caring, engaging, and driven people in golf and hospitality. With a focus on the principles of the Golden Rule- treating others as we wish to be treated- the warmth, kindness and good nature of our team is ultimately what sets Cabot apart. Work hard and be nice to people- it's as simple as that!

If your values align with the Cabot vision, we welcome you to apply and join our amazing team that is building this one-of-a-kind property!

*Cabot Citrus Farms is an Equal Opportunity Employer. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, or any other legally protected status.*

Please send resumes to our recruiter, Lesile Ng at [leslie@aspiretalent.ca](mailto:leslie@aspiretalent.ca)