

Keeter Center – Executive Chef

The Keeter Center at College of the Ozarks is seeking a dedicated and experienced Executive Chef to lead our dynamic culinary team in an environment where faith and work come together to shape lives. As part of our unique work education program, The Keeter Center serves as a learning laboratory where students gain hands-on experience in culinary arts, hospitality, and leadership.

This role calls for a passionate culinary leader with strong mentorship abilities and a heart for developing students, guiding them in both the craft of cooking and cultivating Christ-centered work ethic. Responsibilities include overseeing kitchen operations, food preparation, inventory management, staff and student supervision, menu development, and ensuring health and safety compliance.

The Executive Chef will also work closely with our campus gardens, hog farm, processing plant, and dairy to incorporate fresh, locally sourced ingredients into our menus. Through this work, the Executive Chef will help shape students' skills, character, and faith as they prepare for their future.

If you are called to lead with purpose and inspire the next generation, we would love to hear from you.

Key Responsibilities:

- Lead and mentor a team of 130 students and staff in a 6,700-square-foot state-of-the-art kitchen.
- Oversee menu development and daily operations for the award-winning Dobyngs Dining Room.
- Work closely with campus agricultural resources to ensure a farm-to-table experience.
- Maintain the highest standards of food quality, presentation, and safety.
- Manage inventory, purchasing, and vendor relations to optimize kitchen operations.
- Ensure compliance with health, safety, and sanitation regulations.
- Train, supervise, and inspire student workers, supporting the College's work education program.
- Create memorable dining experiences for more than 300,000 guests annually.

Recent Recognitions:

- Top 10 TripAdvisor "Hidden Gems" Nationwide
- Best Brunch – 417 Magazine

- Best Branson Restaurant – 417 Magazine
- Top 10 – Convention South Magazine
- #1 Branson Restaurant – TripAdvisor
- #1 Branson Hotel – TripAdvisor

Required Qualifications:

- Associate degree in Culinary Arts, Hospitality Management, or a related field (a combination of experience and training may be considered).
- 5+ years of experience in a culinary leadership role.
- SERV Safe certification (must obtain within 90 days of hire; training provided).
- CPR and First Aid certifications (must obtain within 90 days of hire; training provided).
- Biohazard training (must obtain within 30 days of hire; training provided).
- Must maintain a valid driver's license.
- Strong leadership, organizational, and communication skills.
- A commitment to Christian faith, service, and the work-education model of College of the Ozarks.

Employment Benefits:

College of the Ozarks is a faith-based liberal arts college with approximately 1,500 students and a strong commitment to Christian values and work education. Employment benefits include:

- Competitive salary
- 100% employer-paid medical, dental, life, and long-term disability insurance
- 403(b) retirement savings plan
- Two weeks of paid vacation per year

Application Process:

Please submit applications and résumés to:

Vicki Wrosch

Business Office, College of the Ozarks

PO Box 17, Point Lookout, MO 65726

Email: hr@cofo.edu