



John Cornely



John Cornely
Executive Chef
Charlotte (N.C.) Country Club

Pastry For All Purposes

Tuesday, March 7

John Cornely is Executive Chef of Charlotte (N.C.) Country Club, a position he has held since 2002.

Chef Cornely studied for three years as a Psychology Major at the College of Charleston (S.C.) and then at Johnson & Wales University in Charleston as a Culinary Arts Major.

He began his professional career in 1993, as a Sous Chef/ Banquet Chef at the Capital City Club in Columbia, S.C.

His career path leading up to becoming Charlotte CC's Executive Chef then included the following positions:

- 1994-95, Sous Chef, The Pacific Club, Newport Beach, Calif.
- 1995-96, Sauté Chef, The Harbour Club, Charleston, S.C.
- 1996-97, Chef Tournant, Carolina's Restaurant, Charleston, S.C.
- 1997-2000, Executive Pastry Chef, Magnolia's Restaurant/Blossom Cafe, Charleston, S.C.
- 2000-02, Executive Chef, Blossom Café, Charleston, S.C.

Other professional accomplishments for Chef Cornely during his career have included eight years of experience (1992-2000) catering meals for corporate executives during the Masters golf tournament in Augusta, Ga., and operating the hospitality suite for the visiting European golf team during the Ryder Cup tournament in 1991 at the Kiawah Island (S.C.) Golf Resort

Throughout his career and experiences, Chef Cornely has adhered to a team-member philosophy grounded in the principles of treating co-workers with respect, leading by example, and providing a positive learning environment.

Chef Cornely lives in the Charlotte area with his wife, Cassie.