



JohnMichael Lynch



JohnMichael Lynch
Executive Chef
Interlachen Country Club
Edina, Minn.

*Doing More with Less: Running
Multiple Concepts Off One Line*

Monday, March 6

Chef JohnMichael Lynch took his position as Executive Chef of Interlachen Country Club in Edina, Minn., in June 2015. “Coming in during the busiest time of the year and right in the middle of golf, pool and wedding season was a challenge,” he wrote to the club’s membership a year later. “I had to learn the operation, staff, menus and member expectations quickly.

“After a few weeks, I had my goals established and quickly began an action plan to progress the food operations to higher standards and implement change in the kitchen culture,” Chef Lynch continued. “Looking back, I can honestly say that the team has rallied together and made a huge impact. The change didn’t occur overnight and there were many ‘growing pains’ along the way. Are we perfect? By no means—but we continue to challenge ourselves and raise the bar every day.”

Prior to joining Interlachen, Chef Lynch was the Executive Chef of the Hotel Granduca in Texas. In the club industry, he also has experience as the Executive Sous Chef of the Chevy Chase (Md.) Club and as Chef de Cuisine for seven years at Cherokee Town and Country Club in Atlanta.

In 2006, Chef Lynch earned his Bachelor of Applied Science in Culinary Management, Restaurant, Culinary and Catering Management/Manager from the Culinary Institute of America.

In 2008, Chef Lynch earned Student Chef of the Year recognition from the American Culinary Federation (ACF). He has won 12 gold medals in ACF competitions, and was named 2013 Southeast Chef of the Year by that organization.