

EXECUTIVE CHEF PROFILE: GRANDFATHER GOLF & COUNTRY CLUB LINVILLE, NC

THE EXECUTIVE CHEF AT GRANDFATHER GOLF & COUNTRY CLUB

The mountains are calling! Grandfather Golf & Country Club in Linville, NC, presents an exciting opportunity for an Executive Chef to spearhead its culinary operations and lead the heart-of-the-house team. This full-time position offers the chance to work in a seasonal, high-end, family-centric club set against stunning surroundings. The successful candidate will have experience running multiple dining venues, from casual to upscale dining, while creating excitement working alongside a high-performing team; this role promises both challenge and fulfillment. Grandfather Golf & Country Club boasts a fun, upbeat, and exciting work atmosphere, making every day a rewarding experience.

[Click here to get a visual overview of the club and this opportunity.](#)

GRANDFATHER GOLF & COUNTRY CLUB AND COMMUNITY

Nestled in the heart of North Carolina's majestic Blue Ridge Mountains in Linville, North Carolina; Grandfather Golf & Country Club (GGCC) is a private club community with a stunning location, diverse amenities, and core values that continue to elevate the family experience. The club lies at the base of scenic Grandfather Mountain, the highest peak in the Blue Ridge Mountain Range. GGCC has 36 holes of golf and many other amazing club offerings, including multiple dining venues, indoor and outdoor tennis, hiking, croquet, swimming, trout fishing, beach activities, and sailing and boating on the club's 35-acre lake. The club also features a 7,000-square-foot, state-of-the-art fitness center. The clubhouse, overlooking the eighteenth green and lake, is the focal point for all club activities, and food and beverage are integrated throughout. GGCC is a highly seasonal, very family-oriented club. It provides well-rounded children's activities comparable to those of a summer camp. Club Members hold Sunday morning non-denominational worship services in an outdoor chapel close to the clubhouse. Although GGCC is in a scenic area, the amenities of a larger population center are present. Two local colleges provide nationally recognized summer artists and lecture series. The hospital and new medical center are only ten minutes away. The fire department/rescue squad is only two miles away. Three of the South's best ski resorts are less than fifteen minutes from the club. This beautiful mountain region is filled with recreational, social, and cultural opportunities throughout the year.

GRANDFATHER GOLF & COUNTRY CLUB BY THE NUMBERS:

- 475 Members
- \$1.9M annual Food and Beverage activity
- 75% a la carte/25% banquet
- 45% target food cost
- 250 employees in season
- 36 kitchen employees in season
- 5 kitchens (two located in the Clubhouse, Beach Pavilion, 10th Tee, Pastry)
- Approximately 30,000 covers per year
- Average age of Members is 67
- Jonas Encore point of sale system
- H2B employee housing is provided for seasonal employees.
- \$2,000 per year Member F&B Minimum

FOOD & BEVERAGE PROGRAM

GGCC is highly seasonal. The club is closed from January to April, and the Executive Chef will use this time to plan, organize, write menus, network, learn, and recruit for the upcoming summer season. In May, the club opens, and the season starts to ramp up. June to August is peak season and extremely busy. From September to October the season starts to ramp down, with the first seasonal drop-off starting when children go back to school. During November and December, the club is slow and open for dinner on Friday and Saturday evenings. The club is open for Thanksgiving Lunch, Christmas Eve Brunch, and New Year's Eve Dinner. The year's largest event is July 4th weekend with a member attendance up to 500. The club hosts approximately 6 Member weddings per year.

The approximately 40,000-square-foot clubhouse offers both upscale and casual dining options:

MacRae: The Chef's seasonal dinner and weekend menu offer everything from delightful pasta and fresh seafood to center-cut prime ribeye. Members enjoy a spectacular four-course meal paired with the perfect wine in a comfortably formal setting.

Scottish Grill: Members enjoy delicious fare in a casual and comfortable atmosphere with a hearty snack food, burger, flatbread pizza, seafood, and steak.

Dornie Lounge: Cocktails or wine are served in the lounge by the fireplace while members and their guests enjoy the views of the 18th green and lovely mountain lake.

Beach Pavilion Snack Bar: A relaxed dining atmosphere where entrees include hamburgers, hot dogs, sandwiches, wraps, quesadillas, and signature salads. They also serve handcrafted pizzas from the wood-burning pizza oven. Smoothies, shakes, sodas, and beer and wine selections are available.

10th Tee: The 10th Tee, which overlooks the golf course, is a popular spot for a light snack, sandwich, or refreshing soda.

GRANDFATHER GOLF & COUNTRY CLUB WEB SITE: www.grandfatherclubnc.com

EXECUTIVE CHEF JOB DESCRIPTION

The Executive Chef at GGCC is responsible for all food production in all a la carte venues and club events. He or she develops menus, innovates around events, creates food purchase specifications and recipes, and develops and monitors food and labor budgets for the department. The Executive Chef maintains the highest professional food quality and sanitation standards. The Culinary leadership team reporting to the EC are the Executive Sous Chef, Pastry Chef, Chef Tournant, Scottish Grill Chef De Cuisine, Banquet Chef, MacRae Chef De Cuisine, Senior Sous Chef of the 10th Tee and Senior Sous Chef of the Beach. The Executive Chef interfaces with the Clubhouse and Beach Pavilion Committee. The Executive Chef reports to the General Manager/COO.

LEADERSHIP

- Be a collaborative team player willing to be "hands-on" when necessary but understand when to step back and lead the team.
- Be an active and dynamic recruiter of Team Members (key priority in the off-season to be actively engaged in recruitment for the summer season) and someone who inherently enjoys developing and building his/her team and leading them to significant, positive Membership satisfaction outcomes.
- Have a passion and aptitude for teaching and training all food service personnel, working, as necessary, with the staff directly responsible for operations.
- Be a focused and consistent evaluator of personnel, ensuring that standards of conduct and delivery are met; this includes oversight of high standards of appearance, hospitality, service, and cleanliness of the kitchen facilities.
- Conduct and oversee training programs for food service personnel on various issues, including service techniques, knowledge of menu items and daily specials, sanitation, team building, and conflict resolution; regularly test and evaluate knowledge and understanding of these expectations. These should be extensive pre-season and ongoing throughout the year.
- Work closely with the front-of-house food and beverage managers to ensure a cohesive experience that consistently exceeds the expectations of Members and guests.
- Assist in planning and ensuring special GGCC events are well-conceived and executed.
- Attend food and beverage staff and management meetings.

- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, and visibility.

OPERATIONS

- Develop and maintain standard recipes and techniques for food preparation and presentation that help to assure consistent, high quality and minimize food costs; exercise portion control for all items served and assist in establishing menu selling prices.
- Evaluate food products to ensure that quality standards are consistently attained.
- Ensure that high standards of sanitation, cleanliness, and safety standards are always maintained throughout all kitchen areas. Establishes controls to minimize food and supply waste and theft.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Establish a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Maintain safety training programs; manage OSHA-related aspects of kitchen safety and maintain MSDSs in easily accessible locations.

MEMBERSHIP

- Have a heart of hospitality; embrace, appreciate, promote, and elevate the warmth and culture of GGCC.
- Be highly visible and engaged with Membership throughout the F&B outlets at Grandfather.
- Welcome, encourage, and engage in regular feedback from Members.
- Be responsive to Members' requests for menu selections, event planning, etc., and strive to find creative ways to accommodate reasonable requests with a "can do" approach.
- Consistently innovate, elevate events, and build on a core selection of Grandfather favorites and signature dishes.
- Create regularly changing, seasonally appropriate menus along with regular features and specials.

FINANCIAL

- Clearly understand the metrics for successful attainment of financial goals and objectives in F&B operations, and consistently review these expectations with his or her direct reports to ensure understanding and 'buy-in' from those contributing to their attainment.
- Plan menus for all food outlets and special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure correct food preparation.
- Consistently monitor payroll and labor resource allocations to ensure they are aligned with financial forecasting and goals.
- Ensure effective and efficient staffing and scheduling for all facilities and functions while balancing financial objectives with Member satisfaction goals.
- Embrace the use of systems (including regular inventory processes) and technology to assist in managing the kitchen's management and the operation's financial performance.
- Prepare necessary data for applicable parts of the budget, project annual food, labor, and other costs. Monitor actual financial results; take corrective action to help ensure that financial goals are met.

INITIAL PRIORITIES

- Listen to Members, learn Member and Team Member names, culinary/dining requirements (aversions, etc.), and preferences. Learn the culture of the club and build trust with Members and morale with staff.
- Review and organize menus, specials, and events, for the upcoming season.
- Evaluate and develop Team Members' skills and abilities and continue to create a culture among the staff that encourages creativity and passion for the work that they perform and respect for fellow employees.
- Train and develop the H2B visa workers, evaluate skill sets, and plan the schedule and placement of the team for a successful season while continuing to create a culture of employees who return every season.

CANDIDATE QUALIFICATIONS

- Five years' experience in a similar role with exposure to multi-outlet operations and banquet operations.
- Executive Sous Chef with strong previous experience in award-winning restaurants and clubs will be considered.
- Degree in Culinary Arts or other Hospitality Management focus.

- Has ten years of food production and management experience.
- Is a dynamic, creative, empathetic, and caring individual who communicates well with staff and Members.
- Is experienced with technology, including POS, and Microsoft Suite.

EDUCATIONAL AND CERTIFICATION QUALIFICATIONS

- A bachelor's degree with an emphasis on Hospitality Management or Culinary is preferred.
- In lieu of the degree, substantial culinary or hospitality experience will be considered.
- Has achieved or is working towards Certified Executive Chef (CEC) certification through the American Culinary Federation (ACF) or Pro Chef II certification through the Culinary Institute of America.
- Food Safety Certified.

EMPLOYMENT ELIGIBILITY VERIFICATION

In compliance with federal law, all persons hired will be required to verify identity and eligibility to work in the United States and to complete the required employment eligibility verification form upon hire.

SALARY AND BENEFITS

Salary is open and commensurate with qualifications and experience. The club offers an excellent bonus and benefits package including association membership.

INSTRUCTIONS ON HOW TO APPLY

Please upload your resume and cover letter, in that order, using the link below. You should have your documents fully prepared to be attached when prompted for them during the online application process. Please be sure your image is not present on your resume or cover letter; that should be used on your LinkedIn Profile.

Prepare a thoughtful cover letter addressed to Grandfather G&CC General Manager/COO John Cunningham CGCS

and clearly articulate your alignment with this role and why you want to be considered for this position at this stage of your career and why GGCC and the Linville, NC area will be beneficial to you, your family, your career, and the Club if selected.

You must apply for this role as soon as possible but no later than Wednesday, March 20th, 2024. Candidate selections will occur Late March with first Interviews expected in Early April and second interviews a short time later. The new candidate should assume his/her role in early May.

IMPORTANT: Save your resume and letter in the following manner: (Word or PDF format)

"Last Name, First Name - Resume" &

"Last Name, First Name - Cover Letter - Grandfather"

Note: Once you complete the application process for this search, you are not able to go back in and add additional documents.

[Click here](#) to upload your resume and cover letter.

If you have any questions, please email Bethany Taylor at: bethany@kkandw.com

Lead Search Executives:

Annette Whittley, Search Executive

annette@kkandw.com

561-827-1945 (M)

Lawrence McFadden, CMC, Search Executive

lawrence@kkandw.com

239-963-6888 (M)