



### **Executive Chef Opportunity at Jacksonville Golf & Country Club**

Located in beautiful Jacksonville, Florida, just a short 10-minute drive from the beaches, Jacksonville Golf & Country Club is a private, member-owned golf and country club. Our 33,000-square-foot clubhouse offers breathtaking views of the #9 and #18 greens on our lush golf course and features four distinct dining venues, providing an unparalleled private country club experience. Members and their guests enjoy an array of amenities, including an 18-hole golf course designed by Clyde Johnston and Fuzzy Zoeller, a heated Olympic-size swimming pool, 10 lighted Har-Tru clay tennis courts, a fitness center, a playground, and soon, 6 lighted pickleball courts.

#### **JGCC by the Numbers**

Initiation fee \$25,000  
773 members in all categories  
Gross Volume \$10.5M  
F&B Volume \$3.1M  
Average food cost 48%  
120-135 Employees year round  
57 – Average age of membership

#### **Executive Chef Overview:**

The Executive Chef at Jacksonville Golf & Country Club oversees all food production, including à la carte dining, banquets, and special events. The chosen candidate will be responsible for developing all menus and recipes, monitoring food purchases to ensure they meet specifications, and managing all financial aspects of the department, including capital needs. Additionally, the Executive Chef provides daily supervision and development of the 18-member culinary team. Reporting to the General Manager, the Executive Chef is a crucial member of the leadership team, dedicated to leading by example in a member-focused environment.

**Key Responsibilities:**

- Lead and inspire the culinary team to create and deliver high-quality, innovative, and diverse menu offerings.
- Ensure the highest standards of food quality, presentation, and service.
- Oversee all kitchen operations, including inventory management, budgeting, and cost control.
- Foster a collaborative and positive team environment, emphasizing mentorship and professional development.
- Maintain a focus on member satisfaction, tailoring experiences to meet diverse preferences and dietary requirements.

**Qualifications:**

- 3-5 years of experience in a similar executive chef role or extensive experience as an Executive Sous Chef.
- Degree in Culinary Arts, an ACF Accredited Apprenticeship, or a degree in Hospitality.
- Achieved or actively pursuing Certified Executive Chef (CEC) designation.
- Strong leadership and team management skills with a commitment to fostering a team-first environment.
- Ability to deliver exceptional culinary experiences, balancing creativity with member preferences and dietary needs.

**Salary/Benefits:**

\$100k - \$130k+ annual salary, depending on experience, plus performance bonus potential. Complete Club benefit package including, medical, dental, vision, 401k with company match, paid time off and professional association memberships.

Submit your resume with a cover letter detailing your experience and vision for our culinary program to:

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