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EXECUTIVE CHEF PROFILE: CHEROKEE COUNTRY CLUB KNOXVILLE, TN

EXECUTIVE CHEF CHEROKEE COUNTRY CLUB

The Executive Chef opportunity at Cherokee Country Club in Knoxville, Tennessee, offers an outstanding chance for candidates with a proven track record of leadership and culinary skills to lead the culinary team in serving members at one of the premier private clubs in the area. The club's newly renovated kitchen, diverse dining venues, high-end banquet spaces, and busy a la carte dining require candidates with experience in high-quality and high-touch environments frequently enjoyed by the membership.

This role best suits candidates with exceptional organizational skills, steady and thoughtful leadership, effective communication skills, and importantly, a desire and ability to build relationships with the membership through a highly visible approach to the role. The Executive Chef will work closely with the well-respected executive team within an exceptional club culture to ensure culinary offerings align with the club's standards of excellence and contribute to an exceptional dining experience for members and guests alike.

If you have a passion for culinary innovation, a commitment to delivering high-quality cuisine, and the ability to lead a dynamic culinary team within an exceptional club environment, we invite you to explore this exciting opportunity at Cherokee Country Club.

[Click here to view a brief video about this opportunity.](#)

CHEROKEE COUNTRY CLUB & COMMUNITY

Founded in 1907, Cherokee Country Club is one of Tennessee's premier recreational and social clubs and a valued asset to the Knoxville community.

The club provides an outstanding family club experience where warm hospitality, and a broad selection of high-quality, year-round social and recreational activities generate a culture of community among members and their families. The Cherokee Country Club celebrates its history and traditions while responding to the ever-changing desires of its members.

Cherokee offers golf at its finest and is truly an exceptional golf experience for all levels of players. Cherokee provides a classic 18-hole Donald Ross links style course which opened in 1907. Facilities include an extensive golf shop, practice range, practice putting and chipping greens, and a professional staff to assist with all Member requests. Cherokee provides a wide selection of dining venues which were recently renovated in 2022 that accommodate a variety of dining needs. Whether needing a quick bite to eat in the Pub, having dinner with the family in the Dogwood Room, a formal dining experience in the Magnolia Room, or a casual meal at the resort-style Overlook Bar and Grill, Cherokee provides a variety of dining experiences to its membership.

Members are afforded access to the most prestigious tennis facilities in East Tennessee. Cherokee is home to nine outdoor and four indoor courts in addition to an outstanding pro shop. The outdoor tennis courts consist of seven HarTru clay courts, four of which are sub-terrain irrigated. There are covered viewing areas for all courts, including a lighted gazebo on the upper courts with seating. In addition to great outdoor facilities, each court is accentuated by a beautiful East Tennessee Valley view. The fabulous indoor facilities include four Nova cushioned hard courts, the industry's finest suspended insulation system with excellent light reflectivity. The indoor facility is the best in Knoxville and one of the best in the Southeast.

CHEROKEE COUNTRY CLUB BY THE NUMBERS

- 1022 Members
- 48 Average Age of Membership
- Annual Gross Volume is approximately \$16M
- Annual F&B Volume is approximately \$5.4M
- 60% a la carte 40% banquets
- 12 Average Annual Weddings
- 27 Kitchen employees (FTE)
- 3 Kitchens – Main Clubhouse, Pool (seasonal), Golf Snack Shack
- 48 % food cost Target – 50% actual
- Daily covers: L-75 D-225
- 330 total club employees including seasonal
- POS System: Club Essentials

CHEROKEE COUNTRY CLUB: www.cherokeecountryclub.com

CHEROKEE COUNTRY CLUB FOOD AND BEVERAGE PROGRAM:

The Pub and Pub Terrace – opened in 2022, this multi-use space is perfect for (lunch buffet, bar seating, a la carte, and al fresco). The pub is the hub of the club and feels very current in today's dining scenes – 100 seats

Dogwood Room & Terrace (family dining) – a personalized space off from the pub for families to celebrate gathering in both an indoor and patio a la carte dining. Modern-designed spaces that are bright and active for today's members' families - 100 seats.

Magnolia Room (formal dining space) – an elegant space with beautiful views of the Tennessee rivers, and patio setting. This formal space inside the Pub footprint is perfect for celebrations and elevated dining experiences - 40 seats

Golf Snack Shop – simple grab and go of beverages, and light foods inside the golf pro shop. Perfect for a quick bite between each 9 holes. Access directly to the golf course, with limited cooking available - 24 seats

Overlook (pool) – newly created, beautiful modern bar and quick service style dining spaces. Large visual kitchen, with full kitchen and services. This very popular space is open 4 months a year, for lunch and dinner service - 100 seats

Catering – the kitchen is centrally located in the middle of the Clubhouse. With one side for a la carte and the other for catering/banquet. Perfect accessibility for both services with seamless delivery from the banquet kitchen.

Various themed event spaces - (Ballroom, River Room, Cumberland Room, Sunroom, Blunt Room, Seiver Room, Old Grill, Terrace), all perfectly positioned and interconnected for service functionality.

EXECUTIVE CHEF JOB DESCRIPTION

The Executive Chef (EC) is a key leader on an experienced food and beverage team who is responsible for the execution of cuisine to the well-traveled club membership. This role demands the ability to set high standards, hold the team accountable to those standards, and be a visible presence amongst the membership. The next EC will continue a great culinary history, securing wisdom in leadership and defining an authentic style of a strong culinary vision and culture for both clubs. In the club's classic style of succession planning the current Executive Chef will continue with the club in the Executive Sous Chef role, assisting the new EC.

Responsible for all food and pastry production, including that sold in restaurants, banquet functions, and other outlets. Develop menus, food purchase specifications, and recipes. Supervises production, pastry, purchasing, and stewarding staff.

LEADERSHIP

- Be a collaborative team player who is willing to work with and train the team each day doing whatever it takes to deliver the best Member experience.
- Empower the culinary team and delegate appropriately, so they can focus on growth; be confident that the operation can run well in EC's absence.
- Be an active recruiter of team members 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.
- Maintain existing operating standards for personnel in areas of responsibility and consistently evaluate knowledge, understanding, and execution to these high standards.
- Work closely with the front-of-house food and beverage managers to ensure a cohesive experience that continually exceeds the expectations of Members and guests.
- Engage with, observe, learn, and listen to the Members and staff. Earn Member trust by instilling confidence through continued enhanced operations, interaction, visibility, and consistency.
- Remain current and continue education regarding diverse and new culinary trends and cuisines.
- Maintain physical presence during times of high business volume.
- Create a welcoming, approachable, and inclusive kitchen atmosphere for all club staff based on mutual respect.

OPERATIONS

- Maintain existing standard recipes and techniques for food preparation and presentation that help to assure consistent high-quality food.
- Evaluate food products to ensure that quality standards are always attained.
- Maintain opening and closing cleaning checklists for each area/station within the kitchen and develop a weekly/monthly cleaning checklist.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Maintain safety training programs; manage OSHA-related aspects of kitchen safety and maintain MSDSs in an easily accessible location.
- Assist with the development of a purchasing department including the implementation of software programs for purchasing, inventorying, and requisitioning products.

FINANCIAL

- Plan menus for all food outlets in the Club and special occasions and events. Schedule and coordinate the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economical and technically correct, and within budgeted labor cost goals.
- Consistently monitoring payroll and labor resource allocations to ensure they are in line with financial forecasting and goals, the Club has a strong finance department that provides monthly and bimonthly updates to the EC.
- Prepare necessary data for applicable parts of the budget; project annual food, labor, and other costs and monitor actual financial results; take corrective action as necessary to help assure that financial goals are met.
- Review and approve product purchase specifications.

CANDIDATE QUALIFICATIONS

- Has a proven track record of high-level restaurant, resort, hotel, and/or country club dining expertise.
- 10 plus years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills, and abilities.
- Successful experience in both *a la carte* and banquet operations in previous hotels, clubs, or resorts.
- Is a strong and passionate leader and culinary professional with a proven track record of providing high-level services. The EC must be passionate about their craft and inspire those around him or her.
- Is extremely organized to successfully manage and lead multiple *a la carte* and banquet venues simultaneously as well as prepare for and execute successful banquet events.

- Has a successful track record of controlling costs, standardizing recipes, and planning budgets and has the skills necessary to perform all kitchen tasks and train those to properly execute those tasks.
- Is a visionary and trendsetter yet understanding and respects the club's long-standing culinary traditions and can balance both in creating menus, specials, and banquet offerings.
- Must have computer skills including but not limited to Microsoft, experience with Clubessential POS is a plus.
- A strong relationship builder with a history of collaboration with their GM, Food and Beverage Manager, and other departmental leaders.
- Acutely aware of the delicate menu balance that exists between offering traditional club fare for tenured members and providing innovative options for members that belong to a different demographic.

EDUCATIONAL & CERTIFICATION QUALIFICATIONS

- A culinary arts degree from an accredited school is preferred.
- Certified Executive Chef (ACF) or Pro Chef (CIA) certification is preferred.
- Certification in food safety is mandatory.

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

The 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 Cherokee Country Club, Danielle Flowers, Director of Human Resources 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 CCC and the Knoxville, Tennessee 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 August 5th, 2024. Candidate selections will occur mid-August with first interviews expected at the end of August and second interviews a short time later. The new candidate should assume his/her role in early October.

IMPORTANT: Save your resume and letter in the following manner:

“Last Name, First Name - Resume” &

“Last Name, First Name - Cover Letter - Cherokee”

(These documents should be in Word or PDF format)

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

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