

## CANDIDATE PROFILE

Executive Sous Chef  
The Grove  
College Grove, Tennessee  
[www.groveliving.com](http://www.groveliving.com)

Video Profile Feature



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## Organization

Nestled in the heart of College Grove, TN, The Grove is an epitome of luxury, leisure, and community. With a myriad of amenities and a spectacular setting, The Grove presents itself as a captivating place to live and work. Boasting an 18-hole, par-72 golf course that has earned a reputation as one of the premier private golf courses in Tennessee, The Grove offers a golfing experience unlike any other. Meticulously maintained to tournament standards, the fairways are at tour heights, the greens roll at US Open speeds, and the bunkers mirror those at the Tour Championship, creating an unparalleled golfing haven right in the heart of Nashville.

The heart of The Grove Living experience resides in The Manor House, an exquisite private clubhouse overlooking the Greg Norman Signature golf course. This opulent venue serves as a social hub, where members and their guests come together for exceptional dining experiences, gatherings, and revitalizing visits to The Rosemary Spa and the state-of-the-art fitness center. Whether indulging in fine dining with a rotating menu of seasonally inspired cuisine, enjoying a casual meal at The Bridge Bar in Magnolia Park, or savoring alfresco dining at Trellis Dining near the main pools and tennis courts, The Grove leaves no culinary desire unfulfilled.

Beyond golf and dining, The Grove Living boasts an array of amenities that encompass all aspects of a rich and vibrant lifestyle. The Rosemary Spa offers rejuvenating therapies and nail services, while the resort-style pools provide a luxurious aquatic escape. The fitness center, staffed by certified fitness trainers, caters to members of all ages and fitness levels, ensuring a personalized approach to health and well-being. For racquet sports enthusiasts, The Grove presents an array of opportunities, from tennis to pickleball, with professional instruction and a range of playing options. Furthermore, the community's extensive parks, trails, and equestrian services, in partnership with The Jaeckle Centre, offer a unique opportunity to connect with nature and experience the timeless tradition of horseback riding.

## Organization (cont.)

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In the embrace of The Grove Living's lush surroundings and unmatched amenities, residents and visitors alike find themselves immersed in a world of relaxation, recreation, and connection. Whether teeing off on the pristine golf course, indulging in sumptuous dining experiences, or engaging in an array of wellness and leisure activities, The Grove Living country club presents a distinctive and extraordinary place to work and thrive.

### THE GROVE BY THE NUMBERS:

- Annual Revenue: \$10.5M
- Food and Beverage Revenue: \$2.1M
- Number of Employees: 225
- Golf Rounds Annually: 27,000
- Number of Golf Holes: 18
- Number of Dining Restaurants and Seats: 4 venues / 301 seats
- Number of Lots Sold or Homes Built in the Community to Date: 749 lots sold / 474 homes built
- Number of Members: 673 member accounts = approximately 2,500 members
- Annual Dues: \$3,528 (sports) / \$10,272 (golf)
- Initiation Fee: \$50,000 (sports) / \$100,000 (golf)

[Please control click here for a short video.](#)

## Position Overview

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Operating in tandem with the Executive Chef and our esteemed culinary team, the Executive Sous Chef at The Grove will assume a pivotal role in supervising day-to-day kitchen activities. His or her creativity will shine as you conceive and bring to life menus, crafting a culinary journey that enhances the dining experience for members and guests, all while maintaining the highest standards of excellence.

## Responsibilities and Essential Functions

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- Establishes and maintains professional relationships with members and coworkers.
- Always displays the highest standards of service, greeting and welcoming members in a polite, gracious, and enthusiastic manner.
- Demonstrates professional conduct and proper etiquette.
- Responds quickly and positively to members' questions, requests, problems, and complaints and resolves them effectively and consistently.
- Maintains overall knowledge of the Club and provides proactive assistance to customers when appropriate using clear and concise conversation.
- Assists the Executive Chef in managing all aspects of kitchen operations, ensuring adherence to quality, safety, and sanitation standards.

## Responsibilities and Essential Functions (cont.)

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- Leads and inspires the culinary team, fostering a culture of teamwork, growth, and continuous improvement.
- Oversees the training and development of kitchen staff, encouraging professional growth, and maintaining a cohesive team dynamic.
- Collaborates with the Executive Chef to create seasonal and innovative menus that showcase local, sustainable, and high-quality ingredients.
- Maintains a strong grasp of current culinary trends, striving to present unique and exciting dishes that cater to diverse tastes and dietary preferences.
- Executes menus with precision and consistency, ensuring that every dish meets the Club's standards of excellence.
- Manages day-to-day kitchen operations, including food preparation, cooking, plating, and presentation.
- Monitors inventory levels and ensures proper storage and handling of food items to minimize waste and maintain cost control.
- Oversees kitchen equipment maintenance and ensures all kitchen equipment is in excellent working condition.
- Enforces strict adherence to health and safety regulations, ensuring a clean and hygienic kitchen environment.
- Conducts regular inspections of food preparation areas to maintain the highest standards of cleanliness and sanitation.
- Collaborates with the Executive Chef and event planning team to design and execute culinary offerings for special events, banquets, and private functions.
- Coordinates with service staff to ensure timely and efficient food service during events.
- Develops and maintains strong relationships with suppliers and vendors to ensure the procurement of top-quality ingredients at competitive prices.
- Follows and enforces compliance with applicable health, safety, food handling, and hygiene codes and standards.
- Performs other related duties as assigned.

## Requirements & Preferred Skills

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- Culinary degree or equivalent culinary training.
- Minimum of five years of progressive experience in high-end restaurants, hotels, or private clubs, with at least two years in a supervisory role.
- Strong understanding of various culinary techniques, cuisines, and food presentation.
- Proven ability to lead and mentor a diverse team of culinary professionals.
- Exceptional creativity and passion for delivering unique and exceptional dining experiences.
- Excellent organizational, communication, and problem-solving skills.
- Ability to work flexible hours, including weekends and holidays, to meet the demands of the Club's dining schedule.
- Must be able to stand, sit, or walk for extended periods of time.

## Competitive Compensation and Benefits

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The Club offers an attractive and competitive compensation and benefits package to include:

- Annual salary commensurate with qualifications and experience.
- Annual incentive bonus program.
- Family Health Insurance coverage.
- 401K with up to 4% matching once eligible.
- Continuation Education Allowance.
- Association Dues.

**Professionals who meet or exceed the established criteria are encouraged to contact:**




**Scott McNett**

SENIOR PRINCIPAL

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**Robert Jones, CCM, CCE, ECM**

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*GSI Executive Search has been serving the private club industry for over twenty-five years, providing a wide range of executive search and placement services. In addition to GM searches that have been performed recently, GSI consultants have done over 70 GM searches around the US in the last two years.*