

## Candidate Profile

Executive Chef  
The Club at Olde Stone  
Bowling Green, Kentucky  
Reports to: General Manager  
[www.olde-stone.com](http://www.olde-stone.com)



### Organization

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The Club at Olde Stone is a privately owned, private Country Club and the centerpiece of the Olde Stone Community, a 535-acre showcase residential and recreational community located on the outskirts of Bowling Green, KY. Construction of the community began in 2000, with the Club and acclaimed championship golf course opening in 2006. Bowling Green is a short 54 miles from Nashville, TN. It is home to casual country living with camping, hiking, boating, and kayaking nearby at Banner River Lake, Class A Minor League baseball, historical Railway Museum, and the National Corvette Museum for car buffs.

Olde Stone is an exclusive upscale community. Its owner recognizes the Club as its heart and soul. Upon its inception, the nationally-ranked championship golf course was considered the main focal point of the Club and community. However, the Club has just completed an \$11M clubhouse expansion and upgrades with the expectation of growing its food and beverage amenities to world-class status. Two million dollars of the project was spent on three state-of-the-art kitchens providing the Club with efficient footprints and the best modern equipment.

The Club seeks a talented Executive Chef who will report to the General Manager/COO and work alongside the Food & Beverage Manager and the newly appointed Director of Member Experience as a team. The successful Chef candidate will become the Club's culinary thought leader who will engage with the Club's membership, become familiar with their palates, and develop a relationship with them through their menus. The Chef will understand that the consistency of its offerings, tastes, flavors, presentation, deliciousness, and timeliness of delivery are the critical components of success.

The Club values its Food and Beverage amenity as essential to the Club's success as all other Club amenities. It will provide the necessary resources to fulfill the Club's mission of achieving excellence. It believes the restaurant at The Club at Olde Stone should be considered a dining destination equal in prominence to all other upscale eateries in Bowling Green and surrounding areas. It should achieve Favorite Place Status by its members where consistency, reliability, and value are commonplace.

### By the Numbers

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- Gross Revenue: \$13,522,178.42
- Total Dues Revenue: \$2,996,499.45
- Full Member Dues Annually: \$7,740
- Food & Beverage Revenue:
  - Total - \$1,436,466.77
  - A la Carte – 55%

- Banquet/Catering/Club Special Events – 45%
- Total Membership Count: 573
- Full Membership Initiation Fee: \$25,000
- **Club Amenities**
  - 18-hole championship golf course designed by Arthur Hill - opened in 2006 with 11,988 rounds annually
  - Six har-tru tennis courts – four pickleball courts
  - Resort swimming pool with three splash pads
  - Fitness center
  - Practice range
  - Nine-hole par three course
  - Pro Shop for both golf and tennis
  - Men's and women's locker rooms
  - Three a la carte dining venues with a total combined seating of 208
  - Two special event rooms (Seated/Reception – 148)
  - Wine room with wine cellar/lockers

## Position Summary

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The Club at Olde Stone Executive Chef (EC) candidates must possess a charismatic, coach training, "heart of a teacher" leadership style. Must be proficient and skilled in culinary leadership and production, including setting standards, best practices, standardized recipes, team development, and member and guest customer relations. The EC will be the leader known to the employees and the membership as the responsible party for all culinary offerings at the Club. The EC must be visible and present in all Food and Beverage operations on a regular daily basis. The EC must demonstrate an open-door, approachable demeanor that leads and guides all culinary team members equally and proactively. The EC must be structured and organized to implement defined goals and initiatives to achieve the culinary brand, vision, and standard of offering an unparalleled Club dining experience in the Bowling Green marketplace.

The EC will manage all culinary aspects of the Club's restaurants, bars, private events, special events, cooking demonstrations, and member cooking event instruction. The EC will lead, motivate, and inspire a fun and thriving culinary mentorship culture while overseeing all team members' hiring, onboarding, training, supervision, continuous professional development, and performance. They will have complete responsibility for all back-of-the-house operations, including but not limited to purchasing, inventory, sanitation, and equipment maintenance.

The Club at Olde Stone members are world-traveled, have dined in some of the world's finest restaurants, and expect no-less at their Club. The critical talent characteristics that the General Manager/COO and the Club seek are consistency through training, mentoring, standardized recipes, plating guides, proper food timing, taste, and finish.

The EC's top goal is to develop and maintain a best-of-class culinary and service experience for Olde Stone members and their guest's exclusive use while fostering a working environment keeping with the mission and values of The Club of Olde Stone. "Treating others the way you would like to be treated" for all members, guests, teammates, and vendor partners.

## Education, Experience, and Qualifications

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- 5-10 years of experience as an Executive Chef at a private club, high-end restaurant, resort, or hotel, preferably in the South.
- Culinary Arts Degree from an accredited college/university apprenticeship program (Culinary Institute, Johnson and Wales, European apprentice programs or University preferred).
- Earning the CEC designation from the ACF is a big plus.
- Safe Serv Certified.

- Requires a high degree of administrative and executive ability, especially in problem-solving and decision-making.
- Must have the ability to collaborate with the Club Controller to build and manage a department budget.
- Must have the ability to communicate with excellent oral and written communication skills.
- Must possess computer skills and knowledge of all with The Club at Olde Stone Software: MS - Exchange, Word, Excel, PowerPoint, Recipe and Cost Control software, and POS/Club Software Programs (Olde Stone uses Jonas POS software).
- Excellent human relations skills, with a talent for motivating and mentoring staff.
- Good organizational skills with the ability to work independently and with a team.
- Ability to function under pressure, set priorities, and adjust to changing conditions.
- Has a demonstrated high work ethic, patience, and coach training leadership style, with a sense of responsibility for the EC leadership position.
- Applicants must be passionate about providing high-quality member service and commit to exceeding expectations.

### Competitive Compensation & Benefits

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- This is a full-time salaried position with a complete benefits package.
- Paid time off.
- Health and Dental per The Club at Olde Stone Employee Benefits Package.
- 401k plan.
- Paid holidays per Olde Stone's PTO policy.
- Total compensation will be commensurate with qualifications and experience and range from \$120K to \$135K with bonus potential based on performance to budget and, most importantly, overall member satisfaction with the Club's dining amenities.
- Continuing Professional Education Allowance.
- Relocation Allowance.

Individuals who meet or exceed the criteria detailed in this position profile and posting are encouraged to send a cover letter and a completely updated resume.

**Note:** The preferred method of contact is email. Please send your cover letter and updated resume in PDF format, attached via email, with the subject line: Executive Chef Search, Bowling Green, Kentucky. If sending via regular mail, please mark – Executive Chef, Bowling Green, Kentucky – on the outside of your envelope. Thank you.

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