

## [Executive Chef, Big Canoe POA, Jasper, GA by DZA](#)

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#### [About the Club:](#)

The first known people to inhabit Big Canoe were the Paleo Indians as many as 15,000 years ago. What is Big Canoe as we know it today was once referred to by Native Americans as “The Enchanted Land”. Something magical about this part of the North Georgia Mountains has attracted people to it for Centuries. Today, an unexplained set of rock mounds is all that remains and can still be seen in the 50-acre green area called Indian Rocks Park near Lake Petit. Much later, the Cherokee Indians lived in the region. Their relations suffered with the white settlers after they sided with the British in the War of 1812.

In 1997 the Byrne Corporation joined forces with Greenwood Communities and Resorts, and formed Big Canoe Company, LLC. In the years since, they have shaped and executed the master plan for the community. A key to Big Canoe Company’s financial viability has been its conservative management which includes zero debt. How fortunate it is to be in a community that is still on course with its vision and, most importantly today, financially sound.

Position Specific: Big Canoe is looking for a chef that is trustworthy, has a sense of humor and an extrovert personality and mingles with the property owners. He/she is passionate about food and is someone who understands hospitality and is genuine. This person should have the stamina and determination to continue growing the team and clubhouse. The Executive Chef is accountable for all food purchasing, food quality and staff performance.

The new Executive Chef should be humble with the team, understand that they have been through a lot as they transition. Keeps a keen eye on all the numbers and operates to budget guidelines. Mingles with the property owners and gives them consistency from the kitchen. Creativity is important as is understanding what the property owners like. A Chef who can motivate and develop a team and manage kitchen labor. Big Canoe is a diamond in the rough and the potential is endless.

#### Primary Functions and Duties:

- The Executive Chef will always try new items on the menu but also provide the old-fashioned entrees
- The Club will hire an Executive Chef who is committed to Big Canoe and is passionate about their profession.
- The Executive Chef is able to delegate, train for consistency, establish procedures for departmental cost control and is an amazing cook.
- The membership is looking for seasonality reflected on menus, small plates, and more shareable options.
- The Executive Chef evaluates the job performance of culinary staff; coaches and counsels to ensure staff is on track.
- Rewards and disciplines staff in a fair consistent manner.
- The Executive Chef will work closely with the Senior Food & Beverage Operations to create a budget each fiscal year including capital requirements.

- The Executive Chef is expected to associate with the Owners to provide a culinary update. He/she will listen to feedback and respond to questions accordingly.
- The Executive Chef is visible to the members, walks the dining room, occasional cooking classes and videos.
- A compensation package that will include a competitive base salary and performance bonus based upon agreed upon goals. Benefits include medical insurance, 401K, vacation, and ACF Dues and Chef's Conference. Relocation allowance is available.