



Valley Lo Club is searching for a **Sous Chef** to provide professional leadership and management to the kitchen team. Tucked away on a beautiful 28-acre lake, Valley Lo Club is a year-round vacation retreat with a 30+ year history of offering superior dining and recreational opportunities. The 43,000 square foot club is a second home for the 480-member families.

The Sous Chef would report to Executive Chef and supervise 13 year-round culinary employees who support annual food sales \$1.6M; and total F&B sales of \$2.5M. The Club maintains one A la carte kitchen, renovated in 2017 along with a Banquet kitchen. The Club operates twelve (12) months per year. The majority of members use the club during the months of April-December.

Qualifications

The Sous Chef is entrusted with substantive leadership and management responsibilities, including responsibility daily for planning meals, procurement of food supplies and kitchen equipment, production of meals, supervising and coordinating the work of the kitchen personnel, assuring that food preparation is economical and complying with all of Valley Lo's quality standards. The Sous Chef should have a working knowledge of applicable health, sanitation and licensing ordinances. He/she is also responsible for the profitable operation of the food preparation department. The relationship between the Chef and the Sous Chef is one of shared leadership.

Compensation

Full-time/year-round salaried position. Employees are eligible for the Club's health insurance and 401k plan after 60 days of employment. Employees pay 30% of their healthcare premium. In addition to health and dental, employees receive:

- Christmas bonus
- Short & Long-term disability
- \$50,000 life insurance policy (VLC pays 100% premium)
- 401k plan that matches up to 4% of employee's contribution
- One meal per day

The Club offers a competitive compensation package including an attractive base salary, performance bonus, ACF dues and convention, dining allowance, health, dental & life insurance, 401k and other standard perks. Interested individuals should send resumes, a well-conceived cover letter, and supporting information. (A Personal Portfolio is encouraged) in strict confidence. [Click Here](#) to upload your information:



Bill Schulz, MCM, Senior Culinary Associate
Email: bill@meyersassociates.com
Phone: 713-252-2753

Paul Sorgule, MS, AAC, Culinary Specialist
Email: paul@meyersassociates.com
Phone: 518-524-5906

David Meyers, President
Email: david@meyersassociates.com
Phone: 512-388-4100
Bill Hunt, CEC, AAC, Culinary Specialist
Email: whunt@meyersassociates.com
Phone: 412-770-6886

Dan Hugelier, CMC, Culinary Specialist
Email: dan@meyersassociates.com
Phone: 810-569-1275

Rod Stoner, Regional Specialist
Email: rod@meyersassociates.com
Phone: 304-646-2575