



Executive Sous Chef

Des Moines Golf & Country Club

Des Moines, IA

<https://www.dmgcc.org/>

About the Club & Position:

Des Moines Golf and Country Club stands proud in the community with its rich history of golf and community. The Club is a strong, outstanding organization, loyally supported by its largest membership in history, and enjoying one of the Midwest's largest and most beautiful clubhouses.

DMGCC is looking for a passionate, organized and engaged career professional to work closely with the Club's respected Executive Chef. This person assists the Executive Chef in fulfilling the daily needs of food operations, kitchen operations, staff training and performance, food and labor cost control, sanitation standards and menu development and implementation. Works closely with Assistant Clubhouse Managers and support staff to ensure that proper food and staff levels are coordinated to match club activities and events.

The club is revered in industry, both locally and nationally.

"Boardroom Magazine named Des Moines Golf & CC a Distinguished Club with Elite status"

"Locally recognized as a Top Workplace and Employer in Des Moines, IA"

Business Model Details & Position Specifics:

- Annual food sales \$2.6M; Total F&B Sales \$3.5M+
- Annual combined food cost low 40% with a sales mix of 60% a la carte and 40% banquet.
- There are 22 kitchen employees supported by a sizable labor budget. Note: Club has a history of employee appreciation as evidenced by many long tenured employees and staff stability.
- The Club maintains three (3) Kitchens – The Main Kitchen serves all banquets and the small a la carte dining room. The 3-person kitchen serves a very busy casual dining room and the Cabana Kitchen serves the pool and tennis pavilion seasonally. An annual capital replacement/improvement plan is in place.
- There are two (2) Clubhouses supported by 1,570 members and a youthful average age is 52.
- The Club operates twelve (12) months per year and operates 6 days per week.
- Supervises: A.M. and P.M. Sous Chefs, Line Cooks and Dish Machine Operators.

Timing & Match – The Club will hire the right professional based upon required quality experiences and abilities to collectively partner with EC and advance culinary standards. The position is immediately available.

The Club offers a competitive compensation package including a base salary based on experience and skill, a performance bonus, ACF dues, generous group health insurance and other standard educational perks. Interested individuals should send your portfolio, a well-conceived cover letter, and supporting information, in strict confidence.

[Click Here](#) to upload your information:

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