



Senior Sous Chef - Restaurants SAUCON VALLEY COUNTRY CLUB

Bethlehem, PA

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



Saucon Valley Country Club, Bethlehem, PA, offers world class facilities and family friendly. Saucon Valley is a "Golf-Centric" facility with its golf courses being world renown. The Club is equally family-focused as evidenced by pool complex improvements, the Field House family dining expansion, and the addition of numerous family activities. The Club leadership always strives for excellence in golf, racquet sports, and swimming. Equally, Saucon Valley is recognized as a regarded employer in the Saucon Valley.

Requirements:

- The core goal of the Club is to make its a la carte dining and banquet offerings the best in the area.
- The Club will hire an experience leader (beyond a great culinarian) – preferably a Sous Chef or Chef de Cuisine at a reputable club with multiple restaurant outlets. Hotel and/or Resort experience a plus.
- Accountable, responsible, efficient along with flexibility and the grit to help develop a dynamic new culture.
- Systems and solutions orientated, Proven business and financial acumen.
- The ability to lead the team, coach, counsel and develop staff.
- Able to follow the longstanding traditions of the Club and work with the culinary team, some with longevity; FITTING with the team!
- A la carte experience in refined progressive to casual with Farm-to-Table and freshness in style a plus.
- Able to produce and deliver high volume catering experiences.
- Is detail-orientated and has the ability to develop systems as they relate to banquets/catering and maintain a consistent a la carte operation.
- Has a keen eye and highest regard for cleanliness and sanitation. Take initiative to deep clean and make necessary kitchen repairs as needed.
- Work in harmony with and through team members for the benefit of the membership.
- Is visible to the membership and works to develop relationships.

Position Summary:

The Club's new and regarded Executive Chef, Tim Rios, CEC, AAC, is highly respected in industry for the development and retention of solid and high performing teams making this a true career opportunity for a career-focused professional. This position is being created to work hand-in-hand with the Executive Chef directing and enhancing the Club's multiple kitchens operations. Together they will evaluate and recognize potential areas and opportunities to improve a good program into the best in the Saucon Valley/ Bethlehem, PA market. As such, the right professional must be dedicated to their career/profession and growing as a leader. This individual will assume Executive Chef's responsibilities in the Chef's absence.

Responsible for the effective operation of various kitchens at all levels from food production and service and work effectively with others including peer managers, subordinates and superiors. Promotes a professional atmosphere that ensures total member satisfaction balanced with fiscal responsibility Oversees food production and food related tasks for banquet functions and private parties. Accountable for all food costs for banquet functions and supervises production personnel used for banquet events. Works directly with the Executive Chef to manage the Restaurant Chefs.

Additional Information:

- Annual food sales at \$2.65M; total F&B Sales \$4.19M.
- The food cost is 40% with a sales mix of 51% a la carte and 49% banquet. Budgeted food cost 41%
- There are 45 culinary employees during peak season, 30 permanent employed, supported by a \$954,000 labor budget.
- The Club supports seven (7) kitchens throughout the property. Management rates the kitchens a 4 on a scale of 1-5.

The Club offers a competitive base salary; health & life insurance, 401k and other standard perks. Interested individuals should send resumes, a well-conceived cover letter, and supporting information. [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: meyersdgm@comcast.net
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

www.meyersassociates.com

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