



RCS Hospitality Group
a new generation of hospitality management
2827 Midway Rd SE Ste 106 - #231
Bolivia, NC 28422
www.consultingRCS.com

Position Available:
EXECUTIVE CHEF
Lords Valley Country Club
Lords Valley, PA

Lords Valley Country Club (LVCC), a prestigious, member-owned club nestled within the Hemlock Farms Community in Northeastern Pennsylvania, is seeking a talented and experienced executive chef to lead its renowned culinary operations. Recognized as one of the Platinum Clubs of America and ranked among the top private clubs worldwide, LVCC offers a unique blend of rustic elegance, exceptional recreational facilities, and a vibrant social atmosphere. This is an extraordinary opportunity to join a highly regarded organization that values culinary innovation, impeccable service, and a commitment to creating unforgettable experiences for its members and their families.

POSITION OVERVIEW

The Executive Chef leads all culinary operations, including menu planning, food production, staff supervision, and budget management, while maintaining the highest standards of quality, sanitation, and safety. Reporting directly to the General Manager, this role oversees the Sous Chef, Game House Manager, and all culinary staff, ensuring efficient and cost-effective operations that consistently exceed member and guest expectations.

This position requires exceptional cooking skills, strong leadership, and a proven ability to pair food and wine effectively. The Executive Chef collaborates with the Food and Beverage Director on menu creation and wine selection, develops recipes, and establishes food purchase specifications. Ideal candidates will have a Culinary Arts or Hospitality Management degree with eight years of relevant experience or equivalent qualifications and a demonstrated track record of culinary innovation and team leadership.

RESPONSIBILITIES

- Oversees all food production, including that sold in restaurants, banquet functions, and other outlets.
- Develop menus, food purchase specifications, and recipes.
- Supervises production and staff.
- Develops and monitors food and labor costs and budgets for the department.
- Maintains the highest professional food quality and sanitation standards.

JOB DUTIES

- Hires, trains, supervises, schedules, and evaluates staff work in the food production departments.
- Plans menus with the General Manager for all food outlets in the club and special occasions and events.
- Schedules and coordinates the work of chefs, cooks, and other kitchen employees to ensure that food preparation is economical, technically correct, and within budgeted labor cost goals.
- Approves the requisition of products and other necessary food supplies.
- Ensures that high sanitation, cleanliness, and safety standards are maintained throughout all kitchen areas.
- Establishes controls to minimize food and supply waste and theft.
- Safeguard all food-preparation employees by implementing training to increase their knowledge about safety, sanitation, and accident-prevention principles.
- Develops standard recipes and techniques for food preparation and presentation that help to assure consistently high quality and to minimize food costs; exercises portion control for all items served and assists in establishing menu selling prices.
- Prepares necessary data for applicable parts of the budget; projects annual food, labor, and other costs and monitors actual financial results; takes corrective action as necessary to help assure that financial goals are met.



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- Attends food and beverage staff and management meetings.
- Consult with the House and Social committees about food production for planned special events.
- Cooks or directly supervises the cooking of items that require skillful preparation.
- Evaluate food products to ensure that quality standards are consistently attained.
- Interacts with applicable food and beverage managers to ensure that food production consistently exceeds members' and guests' expectations.
- Plans and manages the employee meal program.
- Develop policies and procedures to enhance and measure quality; continually update written policies and procedures to reflect state-of-the-art techniques, equipment, and terminology.
- Recruits and makes selection decisions; evaluate job performance of kitchen staff; coaches, rewards, and disciplines staff fairly and legally.
- Recommends compensation rates and increases for kitchen staff.
- Establishes and maintains a regular cleaning and maintenance schedule for all kitchen areas and equipment.
- Provides training and professional development opportunities for all kitchen staff.
- Ensures that representatives from the kitchen attend service lineups and meetings.
- Motivates and develops staff, including cross-training and promotion of personnel.
- Regularly visits the dining area to welcome members.
- Hosts taste panels to assess the feasibility of proposed menu items.
- Reviews and approves product purchase specifications.
- Coordinates with accounting to maintain accurate and timely inventory practices.
- Monitors the ordering, receiving, and inventory control program for food products and supplies to ensure proper purchase quantities and prices.
- Establishes buffet presentations.
- Maintains physical presence during times of high business volume.
- Implements safety training programs; manages OSHA-related aspects of kitchen safety.
- Understands and consistently follows proper sanitation practices, including personal hygiene practices.
- Undertakes special projects as assigned by the General Manager.

JOB KNOWLEDGE, CORE COMPETENCIES, AND EXPECTATIONS

- Exceptional cooking skills.
- Plans and monitors all food-production-related costs.
- Plan menus with the Clubhouse Manager.
- Develop food purchase specifications and standard recipes.
- Maintains food quality and sanitation standards.
- Knowledge of and ability to perform required roles during emergencies.

CANDIDATE QUALIFICATIONS

- Bachelor's degree in culinary arts and/or Hospitality Management degree and eight years of food production and management experience; or
- 15 years relevant experience or any equivalent combination of experience and training that provides the required knowledge, skills, and abilities.
- Excellent managerial, leadership, and interpersonal skills. Must have a record of success in building, training, and leading a collaborative and respectful team.
- Has an engaging, friendly, and energetic personal style, allowing him/her to interact with various members.



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- Must possess a sharp eye for detail in the overall management of kitchens, especially in food presentation, consistency, inventory, and food cost.
- Certification from the American Culinary Association or other professional hospitality association.
- Food safety certification.

REPORTS TO

- General Manager

DIRECT REPORTS

- Sous Chef
- Game House Manager
- All Culinary Staff

THE CLUB OFFERS

- Salary is offered at \$110,000-\$120,000 annually, commensurate with experience.
- Annual performance bonus.
- Paid vacation.
- 401k
- Medical, dental, and life insurance.
- Short-term and Long-term disability.
- Continuing education allowance.

CLUB OVERVIEW

Lords Valley Country Club, a private, member-owned club within the Hemlock Farms Community in Northeastern Pennsylvania, offers an unparalleled retreat for members and their families. Designed for those who value quality time with loved ones, LVCC blends rustic elegance with exceptional recreational facilities, fine dining, and a rich social calendar. Recognized as one of the Platinum Clubs of America, ranked 21 out of the top 150 clubs nationwide, and #107 among Platinum Clubs of the World, LVCC stands as a symbol of excellence and distinction.

Known as "a resort for all seasons," LVCC features a USGA-rated championship 18-hole golf course, renowned for its beauty and challenge, complemented by a driving range, putting and chipping greens, and a 19th-hole grill. The club's tennis facilities boast Nine Har-Tru courts and four Pickleball courts, and the heated swimming pool, equipped with a waterslide, provides a perfect summer escape. Members enjoy dock space, club boats, and a well-equipped fitness room for year-round activity. From the vibrant colors of autumn reflecting in the surrounding lakes to cozy winter gatherings by the clubhouse fireplace, LVCC offers an array of seasonal experiences. With over 60 years of tradition and a commitment to excellence, LVCC is more than a club—it's a community that celebrates the best in life.

CLUB DETAILS

- 245 Members
 - \$900,000 Gross F&B Revenues
 - 90% a la carte/10% banquet
 - Three Dining Outlets
 - The Executive Chef collaborates with Social and House Committees
- Website: <https://www.lordsvalleycountryclub.com/>

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