

Sous Chef | Join the Team Preparing for the 2027 U.S. Women's Open

Inverness Club | Toledo, Ohio

Full-Time | Salary: \$45,000–\$55,000, based on experience

Inverness Club is seeking an experienced Sous Chef who leads from the kitchen, takes ownership, and helps others perform at a higher level.

Our culinary operation includes member dining, banquets, private events, golf outings, and major club functions. This is a hands-on leadership position for someone who can organize daily operations, maintain standards, and develop the cooks working beside them.

In 2027, Inverness Club will host the U.S. Women's Open Championship. Joining our team now means helping prepare for and execute one of golf's premier events—an opportunity few culinary professionals receive.

What You'll Do

- Lead daily preparation and service alongside the culinary team
- Direct cooks, assign priorities, and maintain clear communication
- Ensure food is prepared and presented according to established standards
- Support ordering, inventory, waste control, and daily organization
- Maintain food safety, sanitation, and cleanliness standards
- Train, coach, and provide direct feedback to team members
- Assist with menu execution, banquets, and special events
- Step into any station when needed to keep service moving

What We're Looking For

- Previous professional kitchen leadership experience is required
- Strong cooking skills and the ability to work multiple stations
- A hands-on, organized, and accountable leadership style
- Clear and respectful communication
- The ability to teach, coach, and hold standards consistently
- **Open availability to work mornings, evenings, weekends, holidays, and special events**

Why Inverness?

- A diverse culinary operation beyond a traditional restaurant
- Opportunities to lead à la carte, banquet, and championship-level events
- A team culture built on respect, accountability, and continued development
- The chance to help prepare for the 2027 U.S. Women's Open

At Inverness, we lead by example, own our mistakes, and leave things better than we found them.

If you are a working chef who takes pride in developing people, strengthening operations, and delivering high-quality food, we would like to meet you.

To apply for this opportunity, please submit resume to:

Josh Miller

Executive Chef

jmiller@invernessclub.com