

## Vinnie Balducci Bio:

Vinnie Balducci has been professionally cooking for over twenty years and has been connected with nearly all facets of the service industry, most notably his experience with some of the best restaurants and Private Clubs on the East Coast. He is an Active member with the American Culinary Federation and is one of a very small number of 'Certified Executive Chefs' (CEC) in the Tri-State Region.

Born and raised outside of Buffalo, NY, where food brings the traditions of family together over multiple generations, Vinnie developed a love for Food. He wanted to absorb every bit of information that he could about cooking and cultural traditions, from the seeds to the final dish.

While Vinnie was in school full-time, he enrolled in a vocational culinary program and learned very important basic culinary skills, which soon landed him a job at a AAA 4-Diamond restaurant in Buffalo. This position allowed Vinnie entry into the service world and kept him busy and happy as he started his career in service. After a few years honing basic culinary skills, it was time to move forward, so Vinnie enrolled in Le Cordon Bleu College of Culinary Arts in Pittsburgh, PA where he lived and enjoyed the culture for 6 years and met the love of his life, Chandra Balducci.

After finishing culinary school with honors, Vinnie found immediate success with a major restaurant group, Atria's, where he was hired on to be the Executive Chef for three of their very busy locations. During his time with Atrias, he gained a plethora of experience and was mentored by the great Mike Ditka, HOF and Pat McDonnell, a Pittsburgh restaurateur.

After years of the fast-paced lifestyle, Vinnie and his wife travelled to Lake Wylie, SC where they instantly fell in love with the weather, people, and again, the Food. Vinnie accepted the role of General Manager/Executive Chef Role with The City Club of Rock Hill and then Carolina Golf Club of Charlotte. Vinnie really enjoyed the "club life" as it gave him the opportunity to enjoy his love of food and personal connecting with club members.

"I've always loved the interaction with the people I cook for. I am not one of those chefs who like to hide in the kitchen. I want to be able to answer questions, trade recipes and ask about your children."

Joining Sub-Zero Group was the icing on the cake for Vinnie. Vinnie joined the Sub-Zero team in April of 2016 as Corporate Chef. He enjoys getting to work with future and current clients and feels this is the best company he has ever worked for. Chef Vinnie loves engaging with clients during showroom tours, his live-interactive demonstration events, and his post-purchase use and care classes. Vinnie's role affords him a creative outlet allowing him to create new and exciting meal options for clients, specifiers and our network of dealers. He has been instrumental in developing technique guides providing tips and tricks to appliance owners to get the most out of their Sub-Zero, Wolf, and Cove appliances. Chef Vinnie Balducci is our food ambassador for our brands in the Charlotte Showroom and throughout the Carolinas.