



Executive Sous Chef & Pastry Chef

LAKESIDE COUNTRY CLUB

Houston, TX

<http://www.lakesidecc.com>



The Club: Lakeside Country Club was founded in 1951 and is one of three Premier Country Clubs in the Houston metropolitan area. On Saturday August 26th, 2017, Hurricane Harvey made landfall dumping over 50 inches of rain in Houston, Texas and the surrounding area. By Monday August 28th, 2017, reservoirs holding water throughout Harris County experienced 6 inches of run-off water per hour. That evening, the Army Corps of Engineers began a controlled release of the water in an attempt to manage flood levels and reduce the risk of dam structural failure. One of the largest releases happened - and without warning.



Overview of Flood Water at Lakeside CC

Lakeside Country Club is situated along Buffalo Bayou, downstream from the two reservoirs that began releasing water simultaneously. The flood water not only filled the basement of the club; it left up to five feet of water in the main floor of the clubhouse. After the water receded and clean up began; it was apparent that Lakeside was in a serious long-term situation. After a thorough evaluation the Board recommended and the members approved the construction of a new state-of-the-art clubhouse. The new facilities built on higher ground to avoid future flooding will open in the fall 2019.



The Initiative: Shortly after the flood, LCC made the difficult decision to lay-off 100 plus employees. Through the hard work and determination of the clubs HR Department, the club was able to find jobs and relocations for all of the employees laid off who wanted to remain in Houston and work.

The Executive Chef and General Manager are beginning to staff the club in anticipation of the scheduled Fall reopening of the new Lakeside Country Club. In this regard, (DMA) has been retained to help find an Executive Sous Chef and Pastry Chef. This is an exciting time for LCC to develop a new culinary team and to operate in their all new well-equipped kitchens. This is **A GREAT OPPORTUNITY** to get in on the 'Grand Opening' and share in the excitement.



Additional Information: (Based on First Year Projections)

- Annual food sales projected at \$3MM; total F&B sales \$6MM with a sales mix of 44% à la carte, 56% banquets.
- 55/60 total Kitchen employees have been budgeted.
- The Club will have four (4) kitchens: (2) Ala Carte and (2) Banquet.
- There are thirteen (13) Dining Outlets including the LCC Chop House and "Piazza 51"
- The Executive Sous Chef and Pastry Chef report directly to the Executive Chef and will work closely with AGM and Catering Director.
- The Clubhouse is 90,000 sq. ft. with 1,100 members whose average age is 53.
- The Club is open 12 months annually and is busiest September through July.

EXECUTIVE SOUS CHEF

POSITION SUMMARY:

The Executive Chef is highly regarded for development and retaining a solid team making this a highly desirable position. This position is being created to work hand-in-hand with the Executive Chef and open four (4) Kitchens successfully in the new clubhouse facility. Together they will evaluate and recognize potential areas of opportunity. 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 during the EC's absence.

Responsible for the effective operation of the kitchen in regards to food production and service in conjunction with 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.

REQUIREMENTS:

- The goal is to make the Club's a la carte dining and banquet offerings the best in the area.
- The club will hire an experience leader – 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 and counsel and develop staff.
- Able to follow the longstanding traditions of the club and work with culinary team with longevity; fit-in!
- Ala carte experience in fine dining to casual with Farm-to-table 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 maintaining a consistent ala carte operation.
- Has a keen eye for cleanliness and sanitation. Takes initiative to deep clean and/or make necessary kitchen repairs as needed.
- Works in harmony with and through team members for the benefit of the membership.
- Is visible to the membership and works to develop relationships.

PASTRY CHEF

POSITION SUMMARY:

LCC is in search of an engaged, highly motivated and skilled professional that is technically diverse and modern in abilities. Mature and capable of leading the Club's Pastry program as its Pastry Chef. Club foodservice is scratch production, blending traditional and progressive offerings and led by a nationally regarded Executive Chef, Craig Meyer, CEC, AAC. The ideal candidate is self-motivated and a team player; career minded detail-oriented and capable of producing the diversity required in a traditional club with progressive palates.

Responsible for all pastry production for the dining rooms and all other club functions. Develop standardized pastry-related recipes with ingredient purchase specifications. Production of pastry items for special events such as buffets and receptions. Daily - Five (5) Core Tasks; 6-8 Ala carte dessert offerings, 8-10 Banquet dessert offerings, Pizza Dough for pizza bar, Ala carte bread and Breakfast pastries.

REQUIREMENTS:

- Prior experience required, minimally as a pastry sous-chef at a busy, top quality hotel, resort or club is essential. Formal culinary school or apprenticeship education desired.
- Complete understanding of scratch baking and pastry production with proven knowledge of volume banquet production and detailed a la carte dessert service.
- Capable of managing an essential department and producing all required freshly produced a la carte and banquet products.
- Develop, recommend and produce daily/weekly dessert features along with custom designing private events and club produced banquet offerings. Enjoys promoting the craft and the department.
- Manage production of daily breads, breakfast pastries, cookies, candies and a retail pastry case. Plated desserts, event desserts and buffet pieces for themed and holiday events along with other regional and club specialties.
- Works closely with the Executive Chef sourcing, forecasting and managing the purchase of all related foodstuff including dry goods, perishables and specialties items.
- The club anticipates a staff of four (4) in the Pastry/Bake Shop.
- Establishes and maintains professional standards of conduct and appearance at all times and manages by example.
- Presents himself/herself in the most professional manner at all times, showing leadership and self-control and works toward a common goal within the department and club.

The Club offers a very attractive compensation plan including a competitive base salary, based on experience and skill, plus a performance bonus based upon achieving pre-discussed goals. Industry dues and Convention, health & life insurance, 401(k) with matching contribution and other standard perks. Relocation allowance available. A (CEC) and (CEPC) is preferred. Interested individuals should send a personal-portfolio, a well-conceived cover letter and supporting information, which will be held in strict confidence. [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

Patti Stanwood, Recruiter

Email: patti@meyersassociates.com

Phone: 281-686-1382



Lakeside Country Club Floods!

and the show must go on...

Craig Meyer CEC, CCA, AAC
Executive Chef
Lakeside Country Club

On Saturday August 26th, 2017, Hurricane Harvey makes landfall dumping 40 inches of rain in Houston and the surrounding area. By Monday August 28th, 2017 reservoirs holding water throughout Harris County experienced 6-inches of run-off water per hour. That evening, the Army Corps of Engineers began a controlled release of the water in an attempt to manage flood levels and reduce the risk of dam structural failure. One of the largest releases happened that same night and without warning.

Lakeside Country Club is situated along Buffalo Bayou down-stream from the two reservoirs that began releasing water simultaneously. The flood water not only filled the basement of the club; it left up to five (5) feet of water in the main floor of the clubhouse. After the water receded and clean up began; it was apparent, Lakeside was in a serious long-term situation.

After confirming the safety of members and staff, our members immediately rallied to help the club and its staff. Managements first meeting was held outside of our Grounds Maintenance building, one of the very few dry areas on property. Immediately we began a very minimal food and beverage operation on the parking lot of our fitness center. Six weeks after the flood the Grounds Maintenance staff had the golf course ready to play. The clubhouse had been revived in case membership decided to renovate the original structure. The board made the difficult decision to try to operate Lakeside at a break-even which meant laying off 100-plus employees. Through the hard work and determination of our HR department we found jobs and leads for all of those employees let go that wanted to remain in Houston and work.

Food and beverage was moved near our golf cart staging area. While in this location we had a little time to contemplate our next move, the membership decided to scrape and rebuild the clubhouse. The Food and Beverage team decided to use two of Lakesides tennis courts for a two-year dining structure and kitchen operation. We purchased one large enclosed tent for membership family dining and a second tent for a Men's Grill. For the kitchen, I decided a Portable self-sufficient kitchen Unit was not our best option. As attractive as the concept seemed, I felt they limited production and possible large revenue dollars later. Instead, we installed two large event tents that could easily accommodate our equipment needs and provide ventilation. Our intention was to cook under these open tents; however, we had several other factors to consider. One of which was what level of food and service could we do? What did our members expect? What hours of operation would we be open? Was the Easter Buffet, Wine dinners and other major events even possible? Based on the answers to our questions we had to figure out what equipment to purchase; then what equipment was of any value in the new clubhouse after the rebuild?

We already owned the only piece of equipment that survived the flood, a B.B.Q. trailer that sat on high ground, specially built with a smoker, grill, fryers, hand-sink and lights. It got us through the first couple of months but not enough for what we wanted. We decided and the Board approved to have another trailer built by East Texas Smokers. I ordered this new trailer with everything the other trailer didn't have which included four (4) ovens, cast iron cooktop range, griddle, warmers, large eye burners, a pantry and a (3) compartment sink and hand sink. To finish it off we added a 4,000kw generator and blue tooth sound system. *(That item may have slipped in there)*. This is a tandem axel trailer that has value after the rebuild. Farm to table parties, outdoor action stations, theme parties and best of all it is independent with power and water.

The menus changed the day we received this new trailer. Big step forward now, momentum started, we could not only do nice daily ala carte offerings but we could now produce larger events and stage them in the tents. Ben E Keith, a local purveyor, loaned/leased us a large reefer trailer with cooler, freezer and dry storage. We were officially on our way! We Communicated to the membership several new events. There was action and excitement, although not permanent or perfect, the members appreciated our efforts. Everything seemed slightly normal for a change.

We added seven (7) Shipping/Storage Containers on the employee parking lot to hold paper goods, China, soda, liquor and wine etc. The bottom line began to turn-around, though not nearly what it was, it was promising. The only issue left now was how do we get away from disposable and rental plates, rental silverware etc. This seemed to be the most challenging task yet but these daily costs were hitting us hard. After careful thought and input from several plumbing and electrical pros. We were able to convince Ecolab into installing a "low temp" dish machine (yes on a tennis court) that introduces a sanitizer at the final rinse stage using only a normal household electric water heater. After that we brought power in, installed a three-compartment sink with soap and quaternary sanitizer. Lastly, we needed to create drainage at that properly with a grease trap based on the quantities of water we use. We dug and ran those drains to the city grey water sewer.

The day we finished this project was a game changer and the first day we started China, Flatware and Glassware without the daily costs.

The kitchen currently operates from 7 am to 8 pm daily. We still are constantly battling challenges that come our way like wind, rain, heat and cold but my crew does it every day never questioning our determination. Giving our members a chance to gather, eat and drink and be a community. Never complaining, never saying it's too hard. I couldn't be prouder of them.

I'm not sure what I can do with the information I've learned from this but I can say it's not every day you see a fully operating kitchen on a tennis court!

This article was produced by Craig Meyer, CCA, AAC and Bill Schulz, MCM, June 2019

