

# Lakewood Yacht Club

Job Advertisement

## Executive Chef

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### Executive Chef

Lakewood Yacht Club (LYC), a private, member owned club, is accepting applications for the position of Food and Beverage Manager. Located on 38 acres on beautiful Clear Lake in Seabrook TX, the Club's 500+ members enjoy social activities ranging from barbeques and lively events to black tie occasions a few times a year. A la carte service is available in our dining room and bar areas five days a week, all year long. Event rooms offer everything from small intimate settings to a ballroom that will seat up to 280 people.

The right person for this position will have a quantifiable passion for the profession and a track record of leadership. He/she must also possess the attributes to accept and drive our unique brand of Southern Hospitality with elements of fine dining.

We offer a competitive salary and a generous benefits package including health insurance, matching 401k plan, and paid time off. Schedule allows two consecutive days off most weeks.

To apply, please send resume and cover letter to Kelly Holst, Assistant General Manager, at [kholst@lakewoodyachtclub.com](mailto:kholst@lakewoodyachtclub.com).

### Overview

The Executive Chef is the visionary leader of the Club's kitchens, responsible for menu development and deployment at all food service outlets including restaurants, banquets, outdoor grill and other. With the assistance of sous chefs, he/she supervises a staff of up to 20 people and helps develop and monitor food and labor budgets for the department. This is a working chef's position that reports to the Assistant General Manager.

### Description

- Plans menus for all food outlets in the club.
- Stays ahead of local food trends, offering new and exciting dishes regularly.
- Schedules and coordinates the work of all kitchen employees to assure that food preparation is economical, artistic, timely and safe while meeting or exceeding budgeted labor targets.
- Interviews, selects, trains, supervises and disciplines all employees in the department.
- Establishes controls to minimize food waste and theft.
- Fosters a positive and professional working environment where great ideas are celebrated and "bad ones" are heard.
- Maintains a positive attitude and commands the same of everyone in the kitchen.
- Actively develops employees through training and mentorship.
- Considers and adjusts regularly to feedback from members and management.
- Acts as the "face" of the kitchen, periodically interacting with members and guests in the front of the house.
- Understands financial targets and works to meet those targets. Explains deviations from budget and reasonably adjusts business practices regularly to stay on point.
- Actively participates in weekly food and beverage meetings.

- Cooks or directly supervises the cooking of items that require skillful preparation.
- Purchases and evaluates all food products, sourcing the best quality at the best pricing.
- Utilizes local sources as often as possible.
- Conducts monthly inventories with one other person.
- Ensures policies and procedures are in place for a safe and sanitary kitchen.
- Costs menu items and helps set pricing on menus.
- Prepares financial data including food costs on large events when requested.
- At least once annually, attends an educational seminar or class approved by LYC management.
- Maintains a food manager's certification and/or other certifications as required by authorities.
- Other duties as assigned.**

### **Qualifications**

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| <ul style="list-style-type: none"> <li>-Motivated self-starter</li> <li>-Management/Leadership qualities</li> <li>-Proficiency in culinary areas applicable to Lakewood</li> <li>-Capable of managing a multi outlet kitchen.</li> <li>-Ability to perform under pressure</li> <li>-Capacity to work long hours on your feet</li> <li>-Ability to lift up to 50 pounds above your shoulders</li> </ul> | <ul style="list-style-type: none"> <li>-Stalwart positive attitude</li> <li>-Private Club Experience preferred</li> <li>-Intermediate Computer skills including MS Word and Excel proficiency</li> <li>-Organized and detail oriented.</li> </ul> |
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