

## CANDIDATE PROFILE

**Banquet Chef**  
Lakewood Country Club  
Dallas, Texas  
[www.lakewoodcc.com](http://www.lakewoodcc.com)



### Organization

Established in 1912, Lakewood Country Club was Dallas' second 18-hole golf course. Originally designed by Scotsman Tom Bendelow, it is located on 129 acres at the corner of Abrams Road and Gaston Avenue, the perfect location to be enveloped by Dallas residents as it grew into Texas' third-largest city. The Club is very successful today with a waiting list of over three years. It has truly become a second home for over 1,100 member families, 90% of whom live within three miles from the Club.

The Club is so popular year-round that it does not really experience a peak season. Even during the heat of mid-summer, the pool and its surrounding dining and social areas become the epicenter of unprecedented dining and social activity. Golf rounds consistently exceed 30,000 annually.

The position is responsible for delivering the highest possible standard of hospitality and service across all Food and Beverage amenities, the continued development and training of the F&B team. The selected individual will develop and implement programs to enhance the member dining experience and drive revenues through service excellence and increased dining traffic.

### By the Numbers

- Gross Revenue: \$18M
- Food & Beverage: \$5.7M (85% from a la carte dining)
- 58,000-square-foot clubhouse
- Total membership: 1,100+ families
- 3-year wait list for Social membership and 8 years for Golf membership
- Initiation Fee: \$100,000
- Full Member Dues: \$13,800 annually
- Tom Bendelow 18-hole championship golf course; redesigned in the 1950s by Ralph Plummer; redone in 2013 by Coore & Crenshaw

- Practice range
- Golf Pro Shop
- Men's and women's locker rooms
- 5 a la carte dining venues seating a combined total of 400
- Banquet room seating 300 wedding sit-down and 400 cocktail reception
- Wine room with wine cellar
- 3,000-square-foot Fitness Center
- Fitness Center "Kidz Club" for child minding
- 2 massage rooms
- Recreational swimming pool with baby pool and snack bar
- 8 hard-surface, lighted tennis courts
- Tennis Pro Shop
- 1 pickleball court
- 300-plus employees in peak season; 175 full-time, year-round

## Responsibilities

Responsible for food production needed for banquet functions and private parties. Accountable for all food costs for banquet functions. Supervise production personnel used for banquet events. Assist Sous Chef with Executive Chef's responsibilities during the latter's absence.

- Manages food production including menu planning, costing, execution, and employee supervision for banquet functions including holiday buffets, Sunday brunch, and other special occasions.
- When requested, assists with production of daily specials for restaurants.
- Assists in the hiring, training, and ongoing supervision including scheduling of all employees involved with banquet food production.
- Assists or relieves the Sous Chef whenever reduced banquet volume allows.
- Serves on the Banquet Function Committee to assist in the planning of food-related aspects of each special event.
- Establishes and adheres to food cost goals for banquet functions; takes corrective action as necessary to help assure that financial goals are attained.
- Attends departmental staff meetings.
- Assures that food quality standards and pre-determined costs are attained on all banquet functions.
- Sets-up plating line for functions and assists with plating duties.
- Performs other special, ad hoc duties as requested by the Executive Chef.

## Core Competencies

- Responsible for consistent use of safe work practices by all banquet staff.
- Understands and consistently follows food safety practices.
- Establishes and maintains professional standards of conduct and appearance.
- Assists in preparing and interpreting the banquet event order (BEO).
- Possess strong interpersonal, written, and oral communication skills.
- Knowledge of and ability to perform required role during emergency situations.

## Requirements

### Licenses and Special Requirements

- Food safety certification.

### Physical Demands and Work Environment

- Required to stand for long periods and walk, climb stairs, balance, stoop, kneel, crouch, bend, stretch and twist or reach.
- Push, pull, or lift up to 50 pounds.
- Continuous repetitive motions.
- Work in hot, humid, and noisy environment.

### Education and/or Experience

- Degree from a post-secondary culinary arts training program.
- A minimum of three years in a food preparation position encompassing all phases of food preparation and kitchen operation.

## Competitive Compensation

- A full-time salaried position with a full benefits package
- Health, Dental and Vision Insurance per the Lakewood Country Club employee benefits package
- Life and AD&D Insurance
- Long-term and short-term disability
- 401(k) plan with employer match upon completion of eligibility requirements
- Competitive salary commensurate with qualifications and experience, with potential for performance bonus
- Professional association dues

**Individuals who meet or exceed the established criteria detailed in this position profile and posting are encouraged to send both a cover letter and resume.**

**Note: The preferred method of contact is email. Please send your cover letter and resume in PDF format, attached via email with the subject line: Lakewood CC, Dallas, F&B. If sending via regular mail, please mark – Lakewood CC, Dallas, Food and Beverage – on the outside of your envelope. Thank you.**



**Tara Osborne**

**Principal**



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