

# Executive Chef

## Lakelands Golf and Country Club

8760 Chilson Road ~ Brighton, MI 48116 ~ 810-231-3000

**Club Established:** 1922      **Number of Members:** 700      **Average age of Membership:** 55  
**Annual Beverage Sales:** \$380,000      **Annual Food Sales:** \$1,100,000 (65% ala carte 35% event)  
**Food & Beverage Operation:** Approximately 10.5 months per year

Lakelands is a member owned, private club. Our membership is welcoming and embracing of our staff and of one another. We pride ourselves on the "Cheers" model. We know our members and they are very appreciative of our service and commitment. The right candidate will inherit a loyal membership and an outstanding reputation for quality food and presentation. We change menus regularly so our culinary team can be creatively expressive, taking advantage of market fresh, trend dining, pub foods, and classic club selections. The culinary staff is open to restructure, allowing the flexibility needed to build your successful team! Current Executive Chef will be available to consult and assist as candidate through initial transition..

### Dining Facilities

- Mixed Grille seats 120, large horseshoe bar
- Ballroom seats up to 300 and can be divided into (3) separate rooms, 12-15 weddings annually, 5-6 golf outings, and an array of member parties, celebrations and golf related events
- Men's Card Room seats 12, mostly used for beverage service
- Ladies Card Room seats 16
- Patio Dining seats 54, cookouts and patio activity
- Halfway House, snacks and beverages

### Golf Facilities

- 18 holes, Par 72
- Practice Facility includes driving range, short game, short range and putting
- Full Service Golf Shop

### Swimming Facilities

- Private Winans Lake
- Boat Rental
- Beach Club, no food service

**Job Title:** Executive Chef

### Job Description

Plan and manage the kitchen staff in the procurement, production, preparation and presentation of all food for the Club in a safe, sanitary work environment which conforms to all standards and regulations and achieves fresh, innovative, quality products.

- Direct the day to day operations of all areas of the kitchen including banquets, stewarding, and purchasing
- Select and establish a relationship with purveyors
- Manage Human Resources in the kitchen in order to attract, retain and motivate the staff while providing a safe environment. Interview, hire, train, develop, empower, coach and counsel, conduct performance and salary reviews,

resolve problems, provide open communication and discipline or terminate as appropriate

- Plan and manage the procurement, production, preparation and presentation of all food in the Club in a safe, sanitary, cost effective manner
- Maintain and submit a monthly inventory to the accounting department
- Monitor and control the maintenance/sanitation of kitchen, equipment and related areas to ensure a healthy, safe work environment which meets/exceeds federal, state standards and regulations
- Develop, implement and manage the department's budget; continually analyze, forecast, monitor and control the labor and food costs through various methods to meet/exceed management/budget objectives
- Creatively develop and implement menus (ala carte, banquet and daily features) and back-up (use records, production lists, pars, training, etc...) to continually improve revenues and profit margins while maintaining quality
  - Provide Lakelands members and guests with an outstanding product complying with trends, markets, members' desires, traditions and budgeted guidelines.
- Comply with attendance rules and be available to work on a regular basis.
- Perform any other job related duties as assigned including but not limited to monthly column in the club newsletter, attend meetings as directed by the GM.

### **Experience, Skills and Knowledge**

- Post high school education, culinary education is beneficial
- Experience and passion for the broad range of country club culinary demands
- Three+ years of employment in a related position
- Club experience is beneficial
- Requires advanced knowledge of the principles and practices within the food profession. This includes experiential knowledge required for management of people and/or complex problems and food and beverage management
- Knowledge of Club operations, including marketing, security and safety programs, personnel and labor relations, repairs, maintenance, budget forecasting, quality assurance programs, hospitality law, and long-range planning
- Leadership skills to motivate and develop staff
- Ability to work effectively under time constraints and deadlines

This is an exempt position requiring hours of work that extend beyond the traditional work hours, including evenings, holidays, and weekends that meet the demands of the seasonal nature of this position.

The Executive Chef reports to the club General Manager.

### **Compensation & Benefit Package**

The Club offers a competitive total compensation package. This includes a base salary, profit share bonus, gratuity, holiday bonus, family medical, dental and optical, short term/long term/and life insurance coverage, uniform allowance, continued education allowance, association dues.

### **To Apply**

Interested candidates should submit resumes electronically, by mail or in person.

Joanne Dinsler, GM

[joanne@lakelandsgolf.com](mailto:joanne@lakelandsgolf.com)

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Brighton, MI 48116  
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**Accepting resumes:** August 5 through August 15

**Position begins:** September 15 (or sooner)