

CANDIDATE PROFILE

Pastry Chef

Midland Country Club
Midland, TX



<https://www.midlandcc.com/>

The Organization

Midland Country Club (MCC) is a premier destination nestled in the heart of the vibrant community of Midland, Texas. Established in 1927, the Club boasts a rich history and a tradition of excellence in providing unparalleled experiences for members and guests.

Midland Country Club's crown jewel is its 7,483-yard Championship Golf Course, ranked in the Top 50 in Texas. Situated on lush, meticulously manicured grounds spanning over 160 acres, the 18-hole course—designed by renowned architect Ralph Plummer—presents a challenging yet rewarding landscape for players of all levels. With strategic bunkers, undulating fairways, and stunning views of the West Texas horizon, the course promises an unforgettable round every time.

Since its inception nearly a century ago, Midland Country Club has been a cornerstone of the community, fostering connections and creating memories for generations of members. Steeped in tradition, the Club honors its heritage while embracing modern amenities and services to meet the evolving needs of its members.

Beyond the greens, Midland Country Club offers a wealth of amenities designed to enhance the quality of life for MCC members. From the state-of-the-art fitness center to the inviting clubhouse, complete with elegant dining options and spaces for private events, every aspect of the Club is crafted to provide an exceptional experience. The Club's tennis courts, brand new pickleball courts, swimming pool, and various social events throughout the year ensure there's always something for everyone.

The Midland Country Club staff is upholding the legacy of exceptional service and creating unforgettable moments for our valued members and guests. The team is committed to the Club's Mission Statement: Midland Country Club is a traditional private country club offering a family-oriented experience, exceptional facilities, personal service and lifelong relationships.

CLUB FACTS:

- 880 total member families
- 7 dining outlets, including formal and casual spaces
- \$17.6M gross revenues
- \$4.2M annual F&B revenues
- 120 full-time employees
- Open 6 days per week, year-round
- Club Essentials POS/Accounting System

Position Overview

Midland Country Club is seeking a creative and talented Pastry Chef to join its culinary team. This is an excellent opportunity for an experienced pastry professional to lead the Club's dessert and pastry program, delivering innovative, high-quality offerings that enhance the dining experience across seven unique venues.

The Pastry Chef will be responsible for all baked goods, pastries, plated desserts and specialty items, including custom cakes, breads and seasonal features. This individual will play a key role in menu development, production and presentation, while maintaining the highest standards of quality, consistency and creativity.

Responsibilities

- Design, produce and oversee all baked goods, pastries, plated desserts and confections for all dining outlets and events
- Collaborate with the Executive Chef on dessert menu development, seasonal features, and special event offerings
- Ensure consistency, creativity and visual appeal in all dessert presentations
- Maintain high standards of cleanliness and organization in the pastry kitchen, adhering to health and safety regulations
- Manage inventory of pastry ingredients and supplies; monitor cost control and minimize waste
- Lead or assist with training, mentoring and scheduling of pastry staff, if applicable
- Create showpieces and specialty items for holidays, weddings and member events
- Stay current with industry trends and continuously introduce fresh, exciting ideas to the program

Skills, Background & Personality

- Minimum of 3–5 years of pastry or baking experience in a high-end kitchen, preferably in a private club, hotel or fine dining setting
- Formal pastry education or culinary degree preferred
- Expertise in pastry techniques, baking methods, chocolate work, sugar work and cake design

- Creativity in flavor pairing, seasonal menu planning and presentation
- Strong organizational and time management skills
- Ability to work independently and collaboratively within a larger culinary team
- ServSafe Certification or equivalent required

Competitive Compensation

- Competitive salary based on experience
- Health, dental, and vision insurance
- 401(k) plan with club match
- Paid vacation and holidays
- Professional development opportunities
- Complimentary meals and uniforms
- Supportive club culture

To be Considered

PLEASE SUBMIT A COVER LETTER AND RESUME PRIOR TO **MAY 30, 2025**.

Please submit your cover letter, résumé, and a portfolio showcasing your work in **PDF format**, attached via email with the subject line: **Pastry Chef, Midland Country Club** to the contact below:



Tara Osborne
Principal

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