



The Rehoboth Beach Country Club's Talon Tribe is seeking a creative and talented **Banquet Chef!**

The Banquet Chef plays a crucial role in ensuring the success of events by delivering high-quality, creative and well-executed culinary experiences to the membership and their guests.

*This is a unique opportunity to work with accomplished culinary leaders.*

Who you'll be working with:

**Executive Chef Carolyn Torres** has been the Executive Chef at the Peninsula Club and worked previously at landmark properties, The Broadmoor Hotel in Colorado, The Biltmore Estate in North Carolina and The American Club in Wisconsin. Chef Torres is a graduate of The Culinary Institute of America.

**Director of Food and Beverage Jerry Schreck** spent 21 years as the Executive Chef at Merion Golf Club in Ardmore PA and hosted the 2013 U.S. Open Golf Championship among other USGA events. Chef Schreck one of just 100 American chefs inducted into of The Honorable Order of the Golden Toque and served as National Coordinator for The Chef-to-Chef Conference. Schreck is an alum of Johnson and Wales University Division of Culinary.

RBCC's employees are known as the Talon Tribe. We pride ourselves on creating exceptional moments for our Members while also staying true to our core values of Tribework, Respect, Integrity, Innovation and Inclusion. Our team of dedicated professionals creates a welcoming and collaborative environment that fosters creativity and growth.

Benefits:

- Club privileges that include golf, tennis and fitness center.
- 120 hours of paid time off.
- 10 paid holidays.
- Medical, dental and vision insurance.
- 401(k) with 4% company match.
- Free staff meal every shift.
- Opportunity for growth and professional development.
- A supportive and inclusive team culture that values your contribution.

Responsibilities:

- Assists in managing the day-to-day operations of the culinary operation. This includes supervising culinary staff, assigning tasks, and ensuring that all Talon Tribe members adhere to safety and hygiene standards.
- Assists the Executive Chef in training and developing all culinary staff, including providing guidance on culinary techniques, safety procedures, and kitchen protocols.
- Collaborates with the Executive Chef in the development of banquet and other club menus. Suggests new dishes, modifications to existing ones, and ensures that all menu items meet quality standards.
- Collaborates with the Event Manager and other staff to ensure seamless coordination of food service with other aspects of the events.
- Responsible for ensuring that all dishes leaving the kitchen meet the established quality criteria in terms of taste, presentation, and consistency.
- Oversees the performance of the banquet culinary staff.

- Minimizes waste by ensuring proper food preparation and rotation of products daily.
- Monitors the quality of banquet meals during each event.
- Responsible for communicating clearly and respectfully with all culinary staff to provide clear direction and work together collaboratively.
- Resolve unexpected issues that may arise during the shift, problem solving and communicating with the Executive Chef of Director of Food & Beverage as needed.
- Keep all storage areas clean, organized and directs others to do so as well.
- Proactively look for cleaning or prep tasks for the culinary staff during slower periods to stay busy and occupied.
- Assists in a la carte dining when banquet operations are slow.

The Successful Candidate has:

- The ability to handle any menu ranging from breakfast buffets, golf outings, weddings, and formal plated dinners.
- Strong culinary background and expertise in food preparation, cooking techniques, and presentation.
- Strong people skills, including constant communication within department.
- 5+ years of progressive culinary experience.
- The ability to follow oral and written directions.
- High School Diploma or equivalent required, associate degree in culinary arts preferred.
- The ability to organize workloads and meet time deadlines.
- A willingness to learn and adapt to new job tasks.
- Ability to maintain knowledge of standard recipes and proper culinary techniques and procedures while possessing the ability to pass this knowledge on to others.

If you're ready to embark on a rewarding journey with us and contribute to the success of our club, we'd love to hear from you!

To apply: <https://recruiting.paylocity.com/recruiting/jobs/Details/2204907/Rehoboth-Beach-Country-Club-Inc/Banquet-Chef>