

Culinary and Baking and Pastry Externship

Summary

Kiawah Island, South Carolina is a barrier island on the Atlantic coast renowned as an elite golf destination and host to one of the top beaches in the world. The Kiawah Island Club is a luxury private club located just 21 miles south of downtown Charleston. Known as one of the best employers in the coastal region of the Carolinas, the Kiawah Island Club is your destination for dedication, diligence, operational excellence and hands on expertise.

Kiawah Island Club's Culinary and Baking and Pastry Externships are designed to provide qualified culinary students with the tools necessary to succeed in this very competitive industry. By working alongside Kiawah Island Club chefs, managers and staff, student externs gain practical experience and insight into all aspects of Club operations, from lavish weddings and private parties to state-of-the-art restaurants. The five restaurant concepts within the Club range from casual dining to a sushi restaurant to the finest restaurants in the region. Ultimately, student externships at the Kiawah Island Club are a fantastic way for career-minded hospitality students to satisfy academic requirements while gaining valuable, resume-building work experience, building professional relationships and enhancing their interpersonal and professional skills.

In return, the Kiawah Island Club benefits from the energy, vitality, and fresh perspective externs bring to our operation. And, because many of our best employees started their careers as externs, it is an ideal way to include more students and recent graduates into our growing professional network!

About the Externships

Culinary and Baking and Pastry Externs are assigned to one of the following popular Club facilities:

- Beach Club
- Cassique
- River Course
- Marsh House

Venue assignments depend on business requirements as well as previous work experience, qualifications, and externship objectives. Because each venue has its own distinctive style and traditions, no two externships will be exactly alike. All students may reasonably expect to participate in every aspect of Club operations during their externship experience.

All externs will contribute individually and as a team to support goals and objectives assigned by experienced culinary mentors and each student will benefit from on the job training and continued mentoring in their specialized field of study. Externs must be passionate about the culinary industry, have a positive attitude and a love for learning. Kiawah Island Club is an exciting and fast paced environment where initiative and enthusiasm are rewarded!

Learning Objectives

- Play a vital role in tracking trends, working in state-of-the-art kitchens, and assisting established chefs.
- Gain specific technical skills and knowledge necessary to excel in a fine-dining, private club environment
- Contribute to recipe development, test and experiment with new ideas and concepts, and understand the effect of menu training on the overall quality of service
- Discover effective tactics to motivate staff and inspire teamwork and cooperation.
- Gain practical, resume-building work experience at a top tier private club
- Build strong relationships with Kiawah Island Club staff and managers and expand your professional network by connecting with leaders in the culinary and hospitality industry.

About the Restaurants

Located within the Cassique Clubhouse, **Voysey's** is one of the two Lowcountry restaurants conceptualized by world-renowned Executive Chef, Tom Colicchio, of New York's famous Gramercy Tavern and Craft eateries.

Overlooking the Atlantic Ocean, **B-Liner** at the Beach Club features a constantly evolving menu of seafood-oriented dishes and classic American favorites. B-Liner is overseen by James Beard Award winner Consulting Chef Mike Lata and has spectacular views of the Atlantic Ocean and the pristine beaches that have made Kiawah famous. Not to be overlooked, **The Shack** hosts casual diners for outdoor pool and beachfront dining.

At the mid-point of Kiawah Island, the **River Room** at the River Course draws a regular crowd through the entire year, while its versatile layout, luxury banquet hall, oyster bar, wine cellar, and tap room solidify its position as the Club's premier special event venue.

For a truly unique dining experience, the **Marsh House**, located at the eastern tip of Kiawah, is the place to be. Aptly named, the Marsh House features a small menu of light Southern favorites and Members and their guests enjoy some of the most beautiful views on the entire island.

Schedules

Externs work full time schedules (35-40+ hours per week 5-6 days per week). Extern start dates can be somewhat flexible but are generally mid-January for Spring externs, mid-May for Summer externs, and mid-September for Fall externs. Externships last 14-20 consecutive weeks.

Pay Rates

ALL externships are **PAID**. Total compensation per hour is \$15. The Club also provides daily, chef-prepared meals for all employees!

Housing and Transportation

Modern, high-end apartments are available for all externs should they require housing. The location is 20 minutes from the Club in an excellent spot on Johns Island just between Charleston and Kiawah Island. The cost of housing is \$350/month which includes all utilities and is deducted from paychecks biweekly (\$175 deducted per paycheck). Transportation to and from work is also available if needed and parking is complimentary.

Requirements

- Externs must be currently enrolled in an accredited culinary school or a recent graduate of one
- Strong knife skills and basic kitchen knowledge are essential
- At least one year of BOH experience is strongly preferred
- Ability to work 12-20 consecutive weeks
- Applications will be accepted on a rolling basis until all positions are filled
- Must be able to meet the physical requirements of the job (as outlined in the job description)

The Charleston area offers many exciting and interesting things to enjoy during non-working hours including nationally acclaimed restaurants, the best beaches on the East Coast, fishing, shopping, and more. If you want to build your resume, learn from award-winning chefs, work hard AND have fun, apply for a Kiawah Island Club Externship today by emailing your resume!

Contact Information

If you have any questions or would like to apply, please contact:

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