



## **Shelter Harbor Golf Club Food and Beverage Intern**

### **Contact:**

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Shelter Harbor Golf Club is a seasonal club that operates from the beginning of May through the end of October. This six month period is fast paced and exhibits a high level of member usage. SHGC is a premium club with high caliber standards that are achievable by those who are looking to grow professionally. SHGC was founded in 2004 and is ranked 57th on *Golfweek's* Best Modern Courses in the U.S. Located in Charlestown, Rhode Island, the Club is 15 minutes from local beaches and 45 minutes from Providence, RI.

**The Food and Beverage Interns will concentrate on learning about the fine dining operations within the private club industry and how it affects a club operation.**

### **This position provides opportunities for the intern to be exposed to:**

- Service styles, such as, a la carte, fine dining, banquets, buffets, etc.
- Events, such as, club events, weddings, rehearsal dinners, golf outings, business meetings, etc.
- An extensive wine program where wine and spirits education is taught by our Certified Sommelier.
- Working as a team member where the emphasis is respect and consideration for our members and each other.
- Learning through experience and actively participating in a hands-on work environment.

SHGC offers a competitive hourly wage with the opportunity to earn overtime.  
SHGC is a non-tipping facility.

### **Candidate Qualifications**

- Food and Beverage Intern candidates should be currently enrolled in a hospitality management program at their respective school.
- Previous experience working within the service industry is not required, but is preferred. Training is provided to all employees, regardless of their work history.
- Candidates should be hospitality oriented team players who are looking to contribute to a work environment focused on respect for the membership and one another.

### **Date Position Available**

April/May/June 2021 – August/September/October 2021

*Application Deadline:* April 2021

### **Other Benefits**

- Work directly with the Food and Beverage Manager and Assistant Food and Beverage Manager and have access to the Certified Sommelier, General Manager and Executive Chef.
- The opportunity to work on a hospitality oriented team of professionals.
- Competitive hourly wage with opportunity to earn overtime.
- Employee meals during shifts worked.
- Housing available at a reduced cost to employee.
- Holiday bonus at end of season.