



The Beach Club

Internship 2018/2019

Purpose: To work in the club to gain hands-on line staff and management experience in hospitality, while being provided with a mentored work experience of exceeding service expectations.

Requirements: Students of any hospitality school may participate in The Beach Club internship programming. There are no requirements for the student to have a required internship in their curriculum. Those that do have an academic need may get preference to the opportunities. Official Club Management Association of



America (CMAA) student chapter involvement will enhance the applicants' eligibility. The internships are designed for hospitality students while in college who want to learn about the private club industry. Previous hospitality experience is preferred. Also highly valued are "soft science" skills, good attitude, bright disposition and the right-fit when it comes to being a Beach Club employee. The applicant needs to be

available when scheduled including nights, weekends and various shifts and they must be able to meet the physical requirements as well. We are an EOE employer and look forward to accepting applications from everyone who applies. Email cover letters and resumes as directed.

School Credit: All administrative issues relating to the program are the sole responsibility of the student. The general manager, of course, will fully cooperate with the faculty representative to ensure that credit is received when earned.

Working Interns: This rigorous program, designed for committed "professionals in training" is an internship wherein one works at jobs described on the intern listings and participates in the guidance programming set forth by the general manager. Each position is specific and purposeful with a real need. Interns are required to attend classroom sessions each week when provided, and follow extensive readings both within and outside the industry.

Extra assignments: Management will challenge you to help create programming, events, policies, procedures and help the “Team” at The Beach Club exceed our members’ expectations. Interns should be ready to live the general manager’s motto: “The what-ever-it-takes spirit!”

Pay: Students will be paid on an hourly basis with overtime as applicable. Students can anticipate working between thirty and fifty hours per week, as required by business. Clarity in expectations will be important to understand before accepting any positions. While on property and on work assignment, the intern is on-the-clock. Offsite education, whether part of the club tours, an education conference or a CMAA event, are voluntary and unpaid.



Mentoring: In addition to the formal and informal training described above, the management team is eager to make sure you succeed in this profession. Feel free to ask for extra help; one-on-one mentoring, and assistance as needed. The networking connections you make in your career are lasting and forever. Make the most of them.

Positions currently open:

3 Manager In Training positions:

Manager oriented interns should have experience in hospitality with a strong desire to be in private club leadership. Typically, they are in their 2nd, 3rd or 4th year of college with an internship or similar work experience on their resume. They will be working closely with a set of and/or specific manager(s) to assist and learn his or her job while assisting the general workforce and serving the members. Interns are required to participate in the extracurricular learnings that include weekly meetings with the operations team in food and beverage; monthly supervisors meetings and periodically with the general manager who may speak about a wide variety of club management best-practices; invite guest speakers and take the intern team on local club tours. These are added as enhancements are for the educational and experiential benefit of the interns.



- **Sous Chef in training** — cooking experience required — working closely with the culinary team to produce events and learn how to order, prepare and execute ala carte and banquet management.

- **Assistant Manager in training** — works as a host person, front server or banquet staff person to help lead the shift and help out as needed. Learn scheduling; training and follow-up procedures every manager must provide daily.
- **Beverage/Banquet management:** learn through the eyes and job of the bartending staff in banquet, ala carte and private party settings. Help prepare pre-shift trainings; event execution planning and party booking practices.

2-3 Leaders in training: This level is for “*newbies*” or the inexperienced applicants who need to get hands-on knowledge by trying out a job in private clubs. These interns will also be able to participate in the extracurricular learning programming, if so desired.

- Servers in the dining areas and banquets
- Bartenders
- Cooks and Stewards

*All positions require hours of standing, walking, lifting 50 lbs. or more, repetitive motions and excellent written, oral and in-person communication skills.

All interested students please apply by sending a brief cover letter describing *why* The Beach Club would be a good experience for you; and a current resume to:

Christopher Boettcher, CCM, CCE - General Manager/COO
The Beach Club 201 Palisades Beach Road
Santa Monica, CA 90402
christopher@TheBC.org



Christopher A Boettcher, CCM, CCE ~ Christopher began his career in the hospitality industry in northern and southern California at fine dining restaurants and hotels. He worked for 18 years in top quality hospitality restaurants and hotels including the Sonoma Mission Inn; the Sheraton Hotel Corporation; the Four Seasons in Newport Beach, California; the Hotel Bel-Air in Los Angeles and Fairmont at the San Jose and Chicago properties. In his tenure he opened 2 hotels, earned culinary awards and was part of the team that attained the Mobil 5 Star award for 3 years straight at the Hotel Bel-Air.

For the last 24 years, Christopher has worked in the private club industry and an active member of the Club Management Association of America (CMAA). He has worked at fine properties like Twin Orchard Country Club in Long Grove, Illinois, Broadmoor Golf Club in Seattle Washington; Brynwood Country Club in Milwaukee; Milwaukee Country Club in River Hills Wisconsin; Burlingame Country Club in the San Francisco bay area, and now The Beach Club, a world famous private club on the beach in Santa Monica, California.

Association service is an important part of Christopher's focus. He has served as a local chapter director and on several nation committees for CMAA. Christopher gained his certification designation of Certified Club Manager (CCM) in 2002 and his Certified Club Executive (CCE) designation in 2009 after rigorous training and testing programs. He is a member of the prestigious Honor Society with CMAA and a member if the CMAA Wine Society.

Christopher's focus is on servant leadership and top quality hospitality services. His background with four and five star hotels, coupled with extensive experience in deluxe club operations, exemplifies his passion for great service in high expectation settings. He enjoys running, hiking, biking and yoga. He has been an anchor contributor for over 20 years to the industry publication, BoardRoom, developed specifically of private club board members. Christopher has mentored over 100 hospitality students in his career. Continued education, training interns and furthering the development of fellow associates in the club and hospitality field are goals Christopher holds dear.