

# ***Benjamin Newcomb***

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Cranston, RI

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## **Summary**

Motivated and enterprising hospitality manager with over twenty-five years of experience; seeking to ally with a business partner in the greater Providence region. Solid, well rounded skill set; spanning many different facets of the industry, and beyond.

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## **Experience**

### **Potash Hill**

June 2022 - Present - Potash Hill, Marlboro VT

Executive Chef

- Seasonal business from April-November, all private catering events, supporting a renowned annual music festival, including a 225 seat venue with exclusive rights to operate a full service catering operation.
- Intense collaboration with guests and respective clients, leading culinary and support staff, supervising visiting culinary teams, and leading overall dining operations.

### **REDFIN**

2020-2022

Realtor, Associate Agent

- Team composed of local RI and MA agents, role consisted of performing all aspects of residential real estate business in their absence.
- Independent contractor position- must be a self starter, highly motivated, and work well with a diverse array of clients and needs.

### **Marlboro College**

June 2007 - November 2019 - Potash Hill, Marlboro VT

- Dining Services Director/Executive Chef/Travelling Chef Manager @ Marlboro College via Metz Culinary Management
- The college dining operations consisted of board operations/dining hall, and a student operated cafe' & bistro, as well as all on and off site catering events.
- Supervision and training of all staff which included many students, to include prep and utility, servers, and cooks assistants.
- Chef Manager for VIP events at various accounts along the Eastern Seaboard including FAMU, and other large and complex venues.
- Travelling Support Manager for emergent needs at many locations including franchise restaurants (Wolfgang Puck/Ruth Chris Steakhouse/TGI Fridays), higher education contract foodservice, entertainment venues (Mohegan Sun @ Pocono Downs) and often traveled with District Manager, or Vice President/President.
- Exemplary Service Award

## **Deerhill Inn, Wine Spectator Award Winning Restaurant**

August 2004 - January 2007, West Dover, VT

Chef Michael Allen

- Fine Dining
- Wine Spectator Award Winning Cellar and Restaurant
- Cross trained as Waiter, Wine Steward and Line Cook/Prep

## **Education**

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### **St. Mary's University of MN / Bachelor of Science**

Business Management

1996 - 2000 Winona, MN

Full-time student and full time employee in the catering and food services on campus to include the Cardinal Pub, Board, and Catering Operations.

Minor in Theater Performance and Stagecraft

### **Small Business Administration**

2001 - Springfield, MA

SBA Certification Program

## **Awards**

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**Exemplary Service Award / Metz Culinary Management**

**Small Business Administration / Next Level Award**

## **References**

Max Barksdale  
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Brian Durand  
401-239- 8483

Brian Mooney / Director / Potash Hill  
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Karen Kloster / Operations Manager / Marlboro Music  
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