

# Byron Bondoc

## Executive Chef



To say that **Executive Chef Byron Bondoc** has come full circle during his 20+ years in the culinary field is an understatement! He has held several positions such as executive chef, food and beverage director, personal chef and even a Naval Officer Culinary Specialist! He has experience at a variety of restaurants, private clubs and resorts and in the United States Navy experiencing several cooking styles, methods and cuisines. His wealth of knowledge and experience is a tremendous asset in his role as Executive Chef here at the award winning, four diamond **Marina Inn at Grande Dunes**!

Chef Bondoc was professionally trained at the **Culinary Institute of America** in Hyde Park, NY where he earned a Bachelor of Professional Studies Degree in Culinary and Food Business Management in 2009. While studying, Chef Bondoc honed his culinary skills at the renowned **Le Cirque in New York City**. Here he took on various roles and was selected to represent Le Cirque at the **Taste of New York** for 3 consecutive years. He also completed an externship at the historic **Pluckemin Inn** in New Jersey – a modern American restaurant and top culinary destination for well over 10 years.

Prior to attending the **Culinary Institute of America**, Chef Bondoc served our country as **3rd Class Petty Officer Culinary Specialist in the United States Navy on the USS Nimitz in San Diego, CA** from 2001 to 2005. Producing 18,000 meals per day for 6,000 crew members was a tremendous yet welcome responsibility. During this time, Chef Bondoc also served as Watch Captain and oversaw 45 crew members for breakfast, lunch and dinner. His talents got him nominated and selected as an **Assist to the personal chef of Admiral Malone, Commander of the Naval Air Forces**. He was also awarded the **Culinary Specialist of the Month in September 2003 at the USS Nimitz**.

Following graduation from the Culinary Institute of America, Chef Bondoc landed as the **Executive Chef for Hilton Worldwide- Embassy Suites** in Secaucus, NJ from 2010 to 2014 where he oversaw operations for the restaurant, bar, room service and banquets. Here he produced a variety of menu options and managed overall preparation and production of menu items.

Feeling the need to branch out of the kitchen and experience the sales side of the culinary industry, Chef Bondoc served as **Territory Manager serving Greater New York City for US Foods** for three years where he developed relationships with 27 hotels and restaurants in Manhattan, NY. Due to his success, he was awarded **“Rookie of the Year”** for successfully exceeding quota in his first quarter as Territory Manager.

However, after three successful, productive years as Territory Manager at US Foods where he learned the sales side of the food industry; Chef Bondoc was anxious to return to his creative culinary roots so he settled here in Myrtle Beach, SC at the prestigious **Members Club at Grande Dunes and Ocean Club at Grande Dunes** from 2016 to 2019 where he assisted the Executive Chef with training staff and menu planning/ execution for both clubs for breakfast, lunch and dinner as well as major banquet events held at the clubs.

Chef Bondoc’s native Filipino cooking style blends Classical French with Asian and Hawaiian Fusion with minimal ingredients. Visit **Executive Chef Bondoc** & the culinary team at the **Marina Inn at Grande Dunes** for a truly unique dining experience!

*WaterScapes*

