



Trainee/Internship Program Offer

(10234) Culinary Training Program – Oyster Bay, NY



Start Date: March 15, 2021

End Date: December 31, 2021

Compensation: \$14.00 per hour

Number of Position Offered: 2

Housing: free on-site housing, dorm style

Host Company Description:

The host company is a private golf and country club, which prides itself with a history of dedicated to golf, clubhouse, and grounds staff. It is located 30 miles away from NYC Manhattan. The country club is member-supported, closed to public. In addition to golf, the club the club is a popular designation for weddings and special events.

Position Description:

- Learn all aspects of high volume food service
- Assist in preparing food for service (e.g. chop vegetables, butcher meat, or prepare sauces)
- Assist in preparing menu items under supervision
- Advance management skills and supervisory duties

Applicant Qualifications:

- To apply for the **Internship** program, applicants must be **restaurant management or culinary arts** undergraduate/graduate students OR a be recent graduates who begin program within 12 months of the graduation date
- To apply for the **Trainee** program, applicants must hold **restaurant management or culinary arts** degrees and have least 1 year of professional work experience related to the degree, OR be career professionals of 5 or more years of professional experience in this field
- Some culinary work experience is required
- Advanced English is required
- Must be able to work within a team, have a passion for cooking and serving customers, have a positive attitude, willing to continue to learn new recipes and methods

How to Apply:

1. Submit a professional resume with a professional photograph
2. Indicate availability dates (start and end dates)
3. Indicate this offer number and title