



Trainee/Internship Program Offer

(10254) Culinary Internship Program – San Francisco, CA



Start Date: September – November 2021

Training Duration: 12 months

Compensation: \$16.00 per hour

Housing: not provided

Number of Position Offered: 3

Host Company Description:

This fine dining restaurant is located in the heart of San Francisco. It is classified as an upscale New American eatery with an extensive wine list, banquet seating & Embarcadero views and above average menu price. The restaurant offers a seasonal menu inspired by fresh ingredients sourced from the weekly Farmer's Market. The restaurant is a popular destination for business people and corporate events. The participant selected for this program will receive a skills assessment and be rotated through various kitchen stations to gain a greater understanding of the kitchen management at a fine dining restaurant.

Position Description:

- Learn all aspects of high volume food service in a fine dining environment
- 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 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