



Trainee/Internship Program Offer

(10412) Culinary Program – Louisville, KY



Start Date: March – April 2022
Program Duration: 12 months
Compensation: \$12.75 per hour
Housing: not provided
Number of Position Offered: 2

Host Company Description:

The host company is a world-renowned hotel brand, located in Louisville, Kentucky which is best known to the tourists from around the world as the Bourbon City. This four-star hotel has stylishly decorated Bourbon-inspired rooms and a restaurant that offers over 200 varieties of bourbon and southern, flavorful dishes made with local and regional ingredients. Located in the heart of the East End, this hotel demonstrates a mix of the style and substance. The location is in close proximity to such attractions such as Louisville Zoo and Louisville Nature Center.

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 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