

## **Trainee/Internship Program Offer**

### **(10408) Culinary Program – Atlanta, GA**



**Start Date:** August 1<sup>st</sup>, 2022  
**Program Duration:** 12 months  
**Compensation:** \$16.00 per hour  
**Housing:** not provided  
**Number of Position Offered:** 3

#### **Host Company Description:**

This luxury hotel is located in Atlanta, GA and is inspired by the city, its history, and its vibrant culture. Beautifully designed and placed in a lively neighborhood, the hotel offers calming and tasteful amenities that are sure to provide rest and relaxation to guests after buzzing city adventures. The hotel also includes a full restaurant and bar, where guests can dine and experience Atlanta-inspired cuisine.

#### **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 at least 1 year of professional work experience related to the degree, OR be career professionals with 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