



Trainee/Internship Program Offer

(10436) Culinary Arts Program – Wilmington, DE



Start Date: Fall 2022

Program Duration: 12 months

Compensation: \$16.00 per hour

Housing: not provided

Number of Position Offered: 3

Host Company Description:

Located in downtown Wilmington, this restaurant and hotel is serving modern eats in a historic neighborhood. Celebrating the architecture of the 1800s, the hotel offers rooms that have been updated, but keep the spirit of the original architecture of the building. The restaurant's menu focuses on simplicity, accenting American flavors with a Mediterranean flourish.

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 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