

# **Trainee/Internship Program Offer**

# (10334) Culinary Arts Program – Savannah, GA





Start Date: Fall 2022 Program Duration: 12 months Compensation: \$16.00 per hour Housing: not provided, temporary stay upon arrival Number of Position Offered: 4

### **Host Company Description:**

The host company is a luxury, 4-star modern hotel located in the center of Savannah. The hotel has 150 rooms and three dining outlets managed by an experienced team in accordance with luxury hotel service standards. The hotel enjoys hosting international intern program and providing opportunities for program participants to learn its signature dishes at their restaurant which showcases locally sourced, quality menu items.

## **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