

## **Trainee/Internship Program Offer**

### **(10458) Culinary Program – Nashville, TN**



**Program Duration:** 12 months

**Compensation:** \$17.00 per hour

**Housing:** 30-day temporary stay

**Number of Position Offered:** 3

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

In the heart of downtown Nashville, this hotel offers extended stays featuring spacious suites that offer a relaxing stay away from home. The hotel is in proximity to all sorts of attractions including Bridgestone Arena, Centennial Park, and high-end shopping and dining locations. The city's rich music history and other big city attractions will keep guests entertained for their entire stay.

#### **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
- **One year of culinary experience 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