

## **Trainee/Internship Program Offer**

### **(10463) Culinary Program – Eugene, OR**



**Program Duration:** 12 months

**Compensation:** \$17.00 per hour

**Housing:** 2-week temporary stay upon arrival

**Number of Position Offered:** 3

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

Located in the scenic college town of Eugene, this modern hotel combines classic 70's style décor with an upscale, contemporary twist. Guests can take a swing at their Top Golf Suite, grab a bite at the hotel's restaurant, or go watch some local college sports—the hotel and city has something for everyone. The in-house restaurant features American cuisine that is enhanced by local quality produce, ingredients, and craft beer.

#### **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