Trainee/Internship Program Offer

(10365) Culinary Program – Atlanta, GA

Program Duration: 12 months
Compensation: $15 per hour
Housing: not provided
Number of Position Offered: 2

Host Company Description:

Located in the vibrant city of Atlanta, this hotel prides itself on providing high quality service and stays in the heart of this city teeming with culture and heritage. The hotel offers modern and warm guest rooms and also has spaces available for business meetings, events, and more. The kitchen and bar have been inspired by the history of the neighborhood in which the hotel is placed; classic flavors of the South are mixed with tastes that are unique to Atlanta. Moreover, they are located near many of Atlanta's major attractions—making this hotel the perfect city getaway.

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