

Trainee/Internship Program Offer

(10475) Culinary Arts Program - Savannah, GA





Program Duration: 12 months Compensation: \$17.00 per hour Housing: 7–10-day temporary stay Number of Position Offered: 2

Host Company Description:

This 4-star hotel and spa offers beautifully updated stays that honor the legacy of its historic building and the city of Savannah. The hotel not only features luxurious rooms, but also a spa and one of the top restaurants in the city featuring cuisine inspired by coastal Georgia. The hotel also offers live music, handcrafted cocktails, and even cooking classes to its guests.

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