

Trainee/Internship Program Offer

(10851) Desert Resort Culinary Arts – Palm Springs, CA



Start Date: November 2023

Program Duration: 6 months

Compensation: \$16.00 per hour

Housing: \$600 per month, shared housing, fully-furnished

Number of Position Offered: 3

Host Company Description:

In the beautiful deserts of California, participants will gain culinary training at a unique and prestigious golf resort location owned by the PGA (Professional Golf Association). Participants will learn kitchen, management, and operation skills at a top-tier location. The unique location of this host provides participants with an opportunity to experience the beautiful natural surroundings of the Southwestern United States.

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)
- Practice plating techniques
- Gain regional knowledge of American cuisine, ingredients, and culinary styles
- Assist in preparing menu items under supervision
- Advance management skills and supervisory duties

Applicant Qualifications:

- To apply for the **Internship** program, applicants must be **hospitality management or culinary arts** undergraduate/graduate students OR a be recent graduates who begin program within 12 months of the graduation date
- To apply for the **Trainee** program, applicants must hold **hospitality management or culinary arts** degrees and have least 1 year of professional work experience related to the degree, OR be career professionals of 5 or more years of professional experience in this field
- Applicants must speak **ADVANCED ENGLISH**, have a positive attitude and the ability to communicate with clients and hotel associates

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