

## **Trainee/Internship Program Offer**

### **(10444) Culinary Arts Program – Lake Tahoe, CA**



**Program Duration:** 12 months

**Compensation:** \$20.00 per hour

**Housing:** \$650 - \$800 per month

**Number of Position Offered:** 9

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

In this beautiful mountain resort, scenic views and outdoor adventure and relaxation abound. Skiing in winter and hiking in summer, there is always something to do, and the hotels amenities offer a relaxing return after an exciting day outside. With pools, restaurants, golf courses, and spas all onsite, this resort is the perfect getaway. Trainees and interns will have the opportunity to train at this four-star establishment, while benefitting from the many perks it has to offer.

#### **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