



CETUSA
Council for Educational Travel, USA

Trainee/Internship Program Offer

(10899) Bakery and Pastry Program – St. Louis, MO



Program Duration: 12 months
Compensation: \$14.00 per hour
Housing: None
Number of Position Offered: 1

Host Company Description:

The host company is a renowned pastry shop located in St. Louis, Missouri, known for its exquisite pastries and desserts. Founded by a chef-owner, who was James Beard Award semifinalist, the bakery offers a delightful array of artisanal treats crafted with precision and creativity. The menu features a combination of classic French pastries and innovative creations, all made with high-quality ingredients and meticulous attention to detail. With a commitment to excellence and a passion for pastry artistry, this bakery continues to delight customers with its delectable offerings and impeccable service.

Position Description:

- Assist with various baking tasks like measuring ingredients, mixing batter, shaping dough, and decorating pastries.
- Restocking ingredients, monitoring stock levels, and organizing storage areas.
- Gaining knowledge about baking techniques, recipe development, and food safety practices through hands-on experience and mentorship.
- Participate in quality control procedures, such as inspecting baked goods for freshness, appearance, and taste.

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
- 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