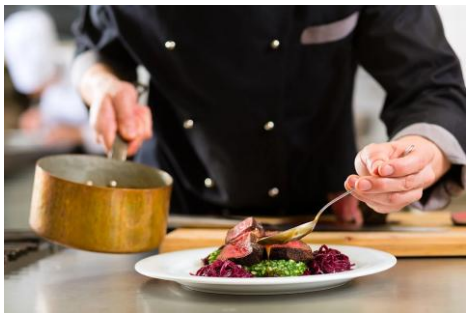
Trainee/Internship Program Offer

(10442) Culinary Arts Program – San Diego





Program Duration: 12 months
Compensation: $22.00 per hour
Housing: 1-week temporary stay

Host Company Description:
Based in sunny San Diego, this hotel is inspired by its surroundings—beautiful beaches, sunsets, and the Pacific. With a variety of dining options, the restaurants within the hotel serve up California-inspired eats that are bound to help guests unwind and experience SoCal hospitality. The hotel also provides stunning event spaces, rooms, and views that can't be beat.

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 have either a degree or professional certificate from a foreign post-secondary academic institution and at least 1 year of prior related work experience in the **restaurant management/culinary arts** field acquired outside the United States OR 5+ years of experience in this field.
- Advanced English is and **one year of culinary experience 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