

## **Trainee/Internship Program Offer** **(10440) Culinary Program – Naples, FL**



**Program Duration:** 12 months

**Compensation:** \$15.00 per hour

**Housing:** provided on-site, \$300 per week

**Number of Position Offered:** 1

### **Host Company Description:**

Beautiful beaches, islands, and state forests make Naples, FL the perfect getaway. Nearby attractions include golf courses, shopping districts, and the famous Naples Pier. The “white sugar” sand beaches offer a scenic place to relax and unwind. The hotel offers warm and inviting rooms and a variety of dining options to its guests who come to vacation in this gorgeous locale.

### **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
- **One year of culinary experience 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