

## **Trainee/Internship Program Offer** **(10881) Culinary Program – Atlanta, GA**



**Program Duration:** 12 months

**Compensation:** \$16 per hour

**Housing:** not provided

**Number of Position Offered:** 2

### **Host Company Description:**

This luxury hotel is located in Atlanta, GA and is on the National Register of Historic Places. Decorated in a classic style mixed with art deco glamour, the hotel is located just steps away from downtown Atlanta in close proximity to the Georgia Aquarium, State Farm Arena, and Mercedes-Benz Stadium. The hotel also includes a full restaurant and bar, where guests can dine and experience Atlanta-inspired cuisine.

### **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 at 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
- Candidate's CV **must** include a link to a short video of the candidate showing basic knife skills

### **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