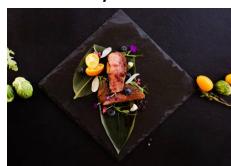


# <u>Trainee/Internship Program Offer</u>

(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 <u>must</u> 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