

Council for Educational Travel USA

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

(10340) Resort Hotel Culinary Arts Program – Key West, FL





Program Duration: 12 months **Compensation:** \$16 per hour

Housing: \$340 per month, \$120 security deposit

Number of Position Offered: 2

Host Company Description:

Located on Florida's beautiful eastern coast, this hotel and resort brand hosts invites guests to discover the scenery and life of Key West. Outdoor activities such as fishing, scuba diving, and kayaking highlight the gorgeous city's natural splendor, while the city itself offers museums, shopping centers, and various tours. This hotel and resort prides itself on providing its guests with world-class relaxation, comfort, and cuisine as they explore beautiful Key West. They are seeking motivated and skilled individuals who can make the most of a culinary training opportunity.

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 the program within 12 months of their 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 or culinary arts** field acquired outside
 the United States <u>OR</u> 5+ years of 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, and be 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