

## **Trainee/Internship Program Offer** **(10448) Culinary Arts Program – Tampa, FL**



**Program Duration:** 12 months

**Compensation:** \$18.00 per hour

**Housing:** 30-day temporary stay upon arrival

**Number of Position Offered:** 3

### **Host Company Description:**

Situated in downtown Tampa, this hotel has its finger on the pulse of the city. With many attractions nearby, shopping, dinner at the hotel's rooftop restaurant, and catching a football game can be fit into one night. With a modern and sleek design, the hotel offers contemporary stays and city-inspired menus that are bound to help guests relax and enjoy Tampa.

### **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 or culinary arts** field acquired outside the United States OR 5+ years of experience in this field.
- 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