

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 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.
- 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