

Council for Educational Travel USA

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

(10948) Culinary Arts Program – San Diego, CA





Program Duration: 12 months **Compensation:** \$21.61 per hour

Housing: not provided

Number of Position Offered: 10

Host Company Description:

Nestled in a luxurious coastal setting, this 5-star resort offers a blend of elegant accommodations, world-class dining, and exceptional service. The property has a stunning golf course, a state-of-the-art spa, and multiple swimming pools, providing guests with a serene escape. The hotel is renowned for its attention to detail and commitment to delivering a personalized experience to every guest.

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
- Must have advanced knife skills.
- 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