

Trainee/Internship Program Offer **(11088) Culinary Arts Program – Ogunquit, ME**



Program Duration: 12 months

Compensation: \$16.00 per hour

Housing: \$150 per week

Number of Position Offered: 1

Host Company Description:

The host company is an oceanfront resort, offering stunning views of the Atlantic Ocean and close to the scenic Marginal Way coastal walk. It combines classic New England charm with modern amenities. The town of Ogunquit offers many outdoor recreation opportunities (Ogunquit Beach, lobster cruises, scenic sails, kayaking, paddleboarding, etc.), unique shopping experiences at Perkins Cove, and cultural immersion at the Ogunquit Museum of American Art and the Ogunquit Playhouse.

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 OR 5+ years of experience in this field.
- Applicants must speak **ADVANCED ENGLISH**, have a positive attitude, and the ability to communicate with clients and hotel associates

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