Council for Educational Travel USA

Trainee/Internship Program Offer

(11108) Culinary Arts Program – Ogunquit, ME

Hours: 32-40 hours per week
Compensation: $19.00 per hour
Number of Position Offered: 2
Housing: $150 per week

Host Company Description:
This host company is a 4-star hotel within walking distance of Ogunquit Beach, art galleries, boutiques, and the scenic Marginal Way, a paved cliff walk that runs along the rocky coastline, offering amazing ocean views. The nearby Perkins Cove is a popular area with shops, galleries, seafood restaurants, and scenic spots. The town of Ogunquit is even home to a local theater, art and history museums, and unending opportunities to enjoy the outdoors!

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 a 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.
- Applicants must have prior kitchen work experience
- Advanced English is required

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