

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

(11112) Culinary Arts Program – Ogunquit, ME





Hours: 32-40 hours per week

Compensation: \$16.00-\$17.00 per hour

Number of Position Offered: 4

Housing: \$150 per week

Host Company Description:

The host company is a beachfront retreat situated in the charming town of Ogunquit, Maine. With its prime location along the pristine shores of the Atlantic Ocean, this hotel offers a delightful coastal escape. The hotel features comfortable and inviting accommodations, many of which offer scenic ocean views, providing a tranquil haven for guests. Guests come from all over the world to explore the vibrant town of Ogunquit with its art galleries, shops, and renowned dining options, all just a short stroll away. The hotel also offers a range of amenities, including an outdoor pool, fitness center, and on-site restaurant, ensuring a relaxing and enjoyable stay.

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