



Council for Educational Travel USA

Trainee/Internship Program Offer

(11130) Baking & Pastry Program – St. Clair, MI



Training Duration: 12 months

Compensation: \$13.75 per hour

Housing: not provided- will assist to find

Number of Positions Offered: 1

Host Company Description:

This host company is a charming, European-inspired bakery and café known for its artisanal breads, freshly-baked pastries, and crafted sandwiches in a cozy setting that evokes old-world charm. They take pride in their company culture and learning environment. St. Clair, Michigan is known for its beautiful setting along the St. Clair River, its close proximity to Canada, and its small-town charm. Its crystal-clear water make it a popular stop for boating, kayaking, and watersports; with scenic parks, and a downtown with unique shops, cafes, and dining spots.

Program Description:

- Bread-making: weighing, kneading, dividing, shaping, and proofing dough. Make bread inclusions and learn about different flours and how to use
- Bread-baking: Cut, weigh, shape, and bake different kinds of bread and pastries
- Croissant-making: make and sheet dough, and shape and bake different pastries
- Dessert-making: make custards, sponges, and mousses from scratch, and decorate for display
- Chocolate work: practice tempering, and make filling for bonbons and ganaches

Applicant Qualifications:

- To apply for the **Internship** program, you must be **baking/pastry or culinary arts** undergraduate student OR a recent graduate starting the program within 12 months of graduation.
- To apply for the **Trainee** program, applicants must hold **baking/pastry or culinary arts** degrees and have least 1 year of professional work experience related to the degree, OR be career professionals of 5 or more years of professional experience in this field
- Prior practice of bread mixing, shaping and baking preferred
- Excellent English with a passion for working with customers

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