

## **Trainee/Internship Program Offer** **(10934) Culinary Arts Program – Islamorada, FL**



**Training Duration:** 12 months  
**Compensation:** \$18.00 per hour  
**Housing:** \$400 per month stipend

### **Host Company Description:**

The host company is beachfront resort that offers a serene and luxurious escape in the heart of the Florida Keys. Nestled amidst tropical landscapes and overlooking the azure waters of the Gulf of Mexico, this resort embodies the essence of island living with its blend of modern amenities and natural beauty. The resort is opening new restaurants, and will have opportunities to learn the arts of tropical cuisine.

### **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 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