

## Trainee/Internship Program Offer (11149) Culinary Arts Program – Fort Lauderdale, FL



**Hours:** 32-40 hours per week  
**Compensation:** \$20.00 per hour  
**Housing:** none provided

### **Host Company Description:**

This host company is a 4-star luxury oceanfront escape known for its private beach, lagoon-style pool, updated rooms, and full-service spa, making it one of Fort Lauderdale's most popular upscale beachfront resorts. Known as "The Venice of America," Fort Lauderdale is a beach-centric, water-loving city packed with outdoor adventures, cultural attractions, and scenic waterways!

### **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