

## Trainee/Internship Program Offer (11187) Culinary Arts Program – North Augusta, SC



**Duration:** 12 months

**Hours:** 32-40 hours per week

**Compensation:** \$15.00 per hour

**Housing:** details to be provided

### **Host Company Description:**

This upscale hotel is located along the Savannah River, just across the bridge from downtown Augusta, Georgia. It's a prime riverfront location featuring modern accommodations and leisure amenities. North Augusta, South Carolina is located just outside of the bustling city of Augusta, Georgia, so participants can enjoy small-town living while embracing the city's cultural experiences. Augusta is known for its beautiful nature parks, river walk, festivals, and museums.

### **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