



Council for Educational Travel USA

Trainee/Internship Program Offer

(10813) Culinary Arts Program – Nashville, TN



Program Duration: 12 months

Compensation: \$20.00 per hour

Housing: 2-week temporary stay

Host Company Description:

Located in downtown Nashville, this hotel highlights the refined side of the city. The on-site restaurant is home to a James Beard Award-winning and Michelin-starred chef serving Italian food in a fine-dining setting. The hotel also features rooftop pools, luxurious rooms, and a beautiful view. Guests at this hotel are invited to experience Nashville, and be treated to an upscale stay, while doing so.

Position Description:

- Learn all aspects of high-volume food service in a fine dining environment.
- 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 **hospitality or restaurant management** undergraduate/graduate students OR be recent graduates who begin the program within 12 months of their 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 **hospitality or restaurant management** 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