



Council for Educational Travel USA

## **Trainee/Internship Program Offer** **(10466) Culinary Arts Program – Albuquerque, NM**



**Training Duration:** 12 months

**Compensation:** \$15.00 per hour

**Housing:** \$700 per month, transportation to hotel included

### **Host Company Description:**

Located just north of Albuquerque, New Mexico, this beautiful resort is influenced by the natural world around it. Paying homage to the prevalent Native American culture in the area, the resort's architecture, dining, and activities are locally inspired by the land and people who call it home. Horseback riding, relaxing at the spa, or hitting the golf course are all options for guests at this all-inclusive New Mexico resort.

### **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 **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.
- Some culinary work experience and advanced English are required
- Must be able to work within a team, have a passion for cooking and serving customers, have a positive attitude, willing to continue to learn new recipes and methods

### **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