Council for Educational Travel USA

Trainee/Internship Program Offer

(10891) Resort Culinary Arts – Atlanta, GA





Program Duration: 12 months
Compensation: $15.00 per hour
Housing: $300 per month, shared housing, includes utilities

Host Company Description:
This 4-star resort provides an escape from the busy city life of Atlanta, GA. Offering scenic views, world-class golf, and amenities with long and storied history. The grounds offer beautiful gardens, a shooting range, a pool and fitness center, and more! They are seeking culinary interns and trainees who are eager to learn garden to table growing and cooking methods and gain experience in their field.

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)
- Practice plating techniques
- Gain regional knowledge of American cuisine, ingredients, and culinary styles
- 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 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 **hospitality 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