Council for Educational Travel USA

Trainee/Internship Program Offer

(11111) Culinary Arts Program – St. Petersburg, FL





Hours: 32-40 hours per week
Compensation: $19.00 per hour
Housing: none provided

Host Company Description:
The host company is a historic, luxury beachfront resort on St. Petersburg Beach. St. "Pete" is known for its diverse art scene, and is home to the Chihuly Collection and the Salvador Dali Museum. Many of its sites are walkable or bikeable, including the St. Pete Pier which shows off beautiful views of the Gulf of Mexico. The city also has ample outdoor recreation opportunities like sunbathing or exploring the beach, strolling through the Sunken Gardens botanical garden, and picnicking at Fort De Soto Park.

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