

Trainee/Internship Program Offer

(10919) F&B and Culinary Arts Program - Lutsen, MN





Program Duration: 10 months (possible extension to 12 months)

Compensation: \$18.00 - \$25.00 per hour

Housing: \$161.10 every 2 weeks **Number of Position Offered:** 4

Host Company Description:

Located within the Superior National Forest, this ski resort offers family skiing, snowboarding, and sightseeing excursions. The surrounding lands offer opportunities for hiking, mountain biking, camping, fishing, and wildlife watching. If you're a nature-lover and looking to gain professional experience in a front office setting, this position is for you!

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.
- Aid in upholding the highest quality standards for the food and beverage operation
- Understand menu content, seasonal offerings, etc.
- Advance management skills and supervisory duties

Applicant Qualifications:

- To apply for the **Internship** program, applicants must be **culinary arts 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 hold culinary arts or restaurant management degrees and have at least 1 year of professional work experience related to the degree, OR have 5 or more years of professional experience in this field
- Applicants must speak <u>ADVANCED ENGLISH</u>, 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