

# **Trainee/Internship Program Offer**

# (11052) Culinary Arts Program - New York, NY







**Training Duration:** 12 months **Compensation:** \$18.00 per hour **Housing:** not provided- will assist to find

Number of Positions Offered: 1

## **Host Company Description:**

This host company is in the Queens neighborhood of New York City. They are a small team of bakers who focus on daily production of small-batch baking goods using high quality, organic ingredients without preservatives or chemicals. Based on the bakery's French roots, they bake croissants and other French pastries and cook stocks from scratch while paying great attention to detail.

#### **Program 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, you must be **restaurant management or culinary arts** undergraduate student <u>OR</u> a recent graduate starting the program within 12 months of graduation.
- To apply for the Trainee program, applicants must hold restaurant management or culinary arts
  degrees and have least 1 year of professional work experience related to the degree, OR be career
  professionals of 5 or more years of professional experience in this field
- Applicants must have prior kitchen work experience, with a strong sense of teamwork, and the ability to communicate effectively
- 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