



Trainee/Internship Program Offer

(10231) Culinary and French Pastry, Baking Training– New York, NY



Start Date: January - February 2016
Training Duration: 12 months
Hours: 40 hours per week
Compensation: \$11.00 per hour
Housing: not provided
Number of Positions Offered: 2

Host Company Description:

This host company has more than eighty locations around the world, including six American stores. The first New York boulangerie/patisserie/cafe opened three years ago and has been a huge success. This French brand is known for the best bakers and famous for its unique sourdough breads which they create.

Applicant Qualifications:

- To apply for the **Internship** program, you must be **hospitality or restaurant management** undergraduate student OR 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 at least 1 year of European pastry or bread making experience**
- Advanced English is required, knowledge of Spanish or French is a plus
- Applicant must have a positive attitude and the ability to communicate with clients and co-workers, be able to lift of up to 75 lbs
- 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

