



## Trainee/Internship Program Offer

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



**Location:** Manhattan, NY (various locations)  
**Start Date:** March – May 2015  
**Training Duration:** 12 months  
**Hours:** 40 hours per week  
**Compensation:** \$8.00/hour  
**Housing:** not provided  
**Number of Positions Offered:** 3

### **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

