



## **Trainee/Internship Program Offer**

**(10254) Culinary Internship Program – San Francisco, CA**



**Start Date:** January – May 2020

**Hours:** 32-40 hours per week

**Training Duration:** 12 months

**Compensation:** \$16.00 per hour

**Housing:** not provided

**Number of Position Offered:** 3

### **Host Company Description:**

This fine dining restaurant is located in the heart of San Francisco. It is classified as an upscale New American eatery with an extensive wine list, banquette seating & Embarcadero views and above average menu price. The restaurant offers a seasonal menu inspired by fresh ingredients sourced from the weekly Farmer's Market. The restaurant is a popular destination for business people and corporate events. The participant selected for this program will receive a skills assessment and be rotated through various kitchen operations to gain a greater understanding of efficient kitchen management at a fine dining restaurant.

### **Applicant Qualifications:**

- To apply for the **Internship** program, you must be **culinary, hospitality or restaurant management** undergraduate student OR a recent graduate starting the program within 12 months of graduation.
- To apply for the **Trainee** program, you must hold a **culinary, hospitality or restaurant management** degree and have at least 1 year of work experience in a related field OR be a career professional of 5 or more years of experience
- Good English is required
- Must have some prior culinary work experience

### **How to Apply:**

1. Submit a professional resume with a professional photograph
2. Indicate availability dates (start and end date)
3. Indicate this offer number and title

