Trainee/Internship Program Offer

公司描述:

这家精致的餐厅坐落在旧金山的中心。它被归类为一个高档的新美国餐馆与影响力酒窖, 宴会 座位是巴克德罗的设计, 高于当地平均菜单价格。这家餐厅提供季节性菜单, 灵感来自于每周农 贸市场的新鲜配料。这家餐厅是商务人士和企业活动的热门目的地。为这个项目选择的参与者 将接受技能评估, 并通过各种厨房操作旋转, 以更好地了解在一家精致的餐厅的高效厨房管理。

工作安排

开始日期: 2018 年 5 月

工作时间: 每周 32-40 小时

培训时间:12月

薪水 每小时 14.00 美 元:

提供的职位数量:3

申请人资质:

•申请实习计划,申请人必须是好客或餐馆管理本科生/研究生或是最近的毕业生谁开始计划在

12月的毕业日期

•申请实习计划,申请人必须持有酒店或餐厅管理学位,并有至少1年的专业工作经验相关的学

位,或从事职业生涯的专业人士5年以上的专业经验在这个领域

•高级英语口语要求

•一个理想的申请人应该有一些以前的餐饮工作经验



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(10254) Culinary Internship Program – San Francisco, CA



Start Date: January – May 2018 Hours: 32-40 hours per week Training Duration: 12 months Compensation: \$14.00 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 <u>OR</u> 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