Trainee/Internship Program Offer

(10226) Culinary Arts Fine Dining at a Hotel – New Orleans, LA







Start Dates: January – May 2018 Hours: 35-40 hours per week Training Duration: 12 months Compensation: \$12.00 per hour

Housing: 2 weeks of complementary hotel stay upon arrival

Number of Positions Offered: 4

Host Company Description:

The host company is a luxury hotel located in the heart of New Orleans with four diamond restaurant serving European Cuisine with the European flair with a focus on farm-to-table dining concept.

Applicant Qualifications:

- To apply for the Internship program, applicants must be restaurant management or culinary arts undergraduate/graduate students OR a be recent graduates who begin program within 12 months of the graduation date
- 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
- Some culinary work experience is required
- Advanced English is required
- 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



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公司描述:

这家公司是位于新奥尔良中心的一家豪华酒店,拥有四间钻石餐厅,供应欧洲风味的欧洲美食, 专注于农场到餐桌的餐饮理念。

工作安排

开始日期: 1月至5月

工作时间: 每周 35-40 小时

工作周期:12月

薪酬: 每小时 12.00 美元

住房: 2 人的互补酒店入住后提供

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

