



Culinary Intern

Overview

As we grow, we are looking for Kitchen/Culinary Interns to train under an Executive Chef. Intern(s) will learn how to prep, create salads, work the fry station, create menus and set up banquets. This position is a great fit for anyone who enjoys cooking and providing a high standard of service and quality for our guests!

Responsibilities

- Set up and stock stations with all necessary supplies
- Prepare food for service (e.g. chopping vegetables, preparing sauces)
- Prep, salad, center position, cook.
- Cook menu items in cooperation with the rest of the kitchen staff
- Communicate effectively with fellow staff members, answer, report and follow Executive Chef's direction.
- Clean up station and take care of leftover food
- Stock inventory appropriately
- Ensure that food comes out simultaneously, in high quality and in a timely fashion
- Comply with nutrition and sanitation regulations and safety standards
- Maintain a positive and professional approach with coworkers and customers

Requirements

- Must be able to work flexible hours including nights, evenings, weekends and holidays
- Stand, sit or walk for an extended period of time or for an entire shift
- Move, lift, carry, push, pull, and place objects weighing less than or equal to 25 pounds without assistance
- High school diploma or equivalent

No experience necessary.

Full-time/seasonal.

Must be 18 years-of-age or older.