



Currently Available Internship Position in the USA

The position listed below is currently accepting applications. If you prefer, you can request to have a **Custom Internship in New York City** and we will shop your CV/ Resume around to different companies and organizations until we find one that offers you a position. Internships are almost always unpaid.

To apply for this open position, follow this link and click on APPLY NOW:

<https://www.international-internships.com/?go=USAFieldSpecificPlacements>

FOOD SERVICE OPERATIONS

LOCATION: WINTER PARK, COLORADO

Phase 1 – Orientation – April 01 to April 15

Objective:

Orientation will serve as the foundation for the participant to begin to gain knowledge in departments ranging from the kitchen to the dining room to catering. The participant will become familiar with the Property which services up to 2100 guests/staff per day during the busy seasons. The Food Service Department manages three different venues. The department operates year-round and strives to ensure serving excellence to both guests and staff.

Task:

The first weeks of participant's training will be spent covering the following: COMPANY Orientation, COMPANY Policies, Service Essentials and Procedures; Kitchen Orientation, location of kitchens, tools, china, etc.; Introductions to personnel and facilities, teaching of basic culinary skills, sanitation and safety rules.

Phase 2 - Kitchen Operations – April 16 to October 01

Objective:

The objective of this phase is to provide the participant an understanding of the general policies, standards and procedures of the kitchen facilities and equipment, including the overall functioning of the facility, as well as safety procedures for equipment in order to set the foundation for success in future phases.

Task:

Through practical training and shadowing, the participant will perform the following tasks: plan and prepare a menu for an entire week, make estimates of ingredient amounts needed for that menu without being wasteful, place food orders, conduct inventories, manage the preparation of the food, organize storage areas and food stock management, and create and organize the preparations for the cold buffet lines. These tasks will be under the supervision and guidance of the Food Service Manager.

Phase 3 – Front of House Management: Grill – October 02 to January 01

Objective:

The participant will learn how to supervise and train up to 15 employees, prepare and organize the schedules and job assignments, perform inventory, supervise cashiering procedures and money management.

Task:

Through practical training, the participant will manage the organization of activities in the Grill including supervising a crew to set up refreshment orders, fill sack lunch requests and attend to guests. The participant will prepare and organize the employee schedules and job assignments. The participant will supervise cash management procedures, take inventory of supplies and food and place orders as needed.

Phase 4 – Front of House Management II: Café – January 02 to April 01

Objective:

Building upon previous kitchen, dining room management and employee management skills, the participant will learn and independently manage overall operations of the Cafe.

Task:

The participant will be given illustrative tasks to learn how to supervise and train the staff at the Cafe underneath the guidance of the Food Service Director. The participant will take key learnings and independently plan, develop and implement a daily menu for the Cafe that caters to the needs of this specialized clientele.

COMPENSATION

This is a seasonal, hourly (based on 40 hours/week) position, paying \$220/week, with employee perks including:

- Room (shared room in our staff dormitory with free Wi-Fi and no bills!)

- Board (3 buffet-style meals per day, 7 days per week)
- Other employee perks and discounts, including:
 - Access to the Property facilities, which include: an indoor pool, basketball gymnasium, fitness classes, hiking/biking/skiing trails, climbing wall, library, and craft shop
 - Free Resort Passes for skiing, rock climbing, mountain biking, and golf (dependent on season and resort - limited number available, first come first served basis)
 - Free gear rentals for sports and outdoor activities
 - Employee programming, including free or discounted staff trips, provided by the Human Resources Office
 - Discounted nights at the Property (with some date restrictions based on season/occupancy)