



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: ESTES PARK, COLORADO

Phase 1 - Introduction– April 01 to April 15

Objective:

At our 860 acre resort conference center, the Food Service Department serves over 4,000 guests and prepares up to 8,000 meals per day during the peak season. The participant will have the role of Food Service International Intern, being introduced to the company mission, policies and procedures as well as learning how the Food Service Department delivers great meals and customer service to our guests.

Task:

- The participant will attend the Company Orientation.
- The participant will attend the International Training Orientation to learn about training program regulations and American culture.
- The participant will attend a Food Service Orientation, learning the different Food Service dining areas as well as the kitchen.
- The Food Service Manager will deliver the training called "Service Essentials and Procedures".
- The Food Service Manager will introduce the participant to the Food Service personnel to learn the structure of the department.
- The Food Service Manager will train the participant in Sanitation and Safety rules.

Phase 2 – Front of the House Operations – April 16 to July 15

Objective:

The Resort has four dining rooms in order to serve over 4,000 guests at peak times. The participant's role will be to observe and learn how we manage the Front of the House Operations.

Task:

The participant will observe specific supervision and training activities of employees in different areas of the dining room. The participant will learn the preparation and organization of employee schedules and job assignments by shadowing the Food Service Manager as he/she prepares them. The participant will learn all money management procedures through training by Food Service managers. Through shadowing the Banquet Captain, the participant will learn methods for special event preparation including menu set-ups and planning, room preparation, serving banquets and billing of groups.

Phase 3 – Kitchen Management– April 17 to October 16

Objective:

The Kitchen has a staff of 8 chefs in order to serve meals up to 4,000 guests. The participant will develop skills and knowledge in the various facets of Kitchen Management observing these chefs.

Task:

The participant will learn the following skills and knowledge under the guidance of the Food Service Manager who will assign specific projects to illustrate how to:

- Make a weekly menu preparation, delegate responsibilities, and organize the presentation of the menu.
- Make estimates of ingredient amounts needed for that menu without being wasteful.
- Place food orders.
- Conduct inventories.
- Manage the preparation of food, organize storage areas and food stock management.
- Operation of baking equipment.
- Understand the safety procedures for baking equipment.
- Bake a variety of breads, desserts, and cakes.
- Learn the basics of Food Decoration.

Phase 4 – Café – October 17 to January 15

Objective:

Our Cafe is a perfect place to grab a fresh sandwich, salad, or a cup of soup before heading out for a hike. Wake up early and sip a cup of coffee or espresso from the Coffee Cart. It serves a wide variety of breakfast options and to-go meals for lunch or dinner. In this phase, the participant will have the chance to put all of their management and leadership skills into practice.

Task:

The participant will begin this phase by developing an understanding of the daily operations of a family lodging center cafe by receiving training on organizing and preparing cafe services. The participant will be given illustrative tasks to learn how to supervise and train employees. The participant will also learn specific skills for operating our outdoor food shelter. The participant will organize schedules and job assignments under the supervision of the Food Service Manager. The participant will perform inventory and learn ordering and pricing procedures. The participant will also train staff to operate our outdoor food service shelter. The participant will learn all of the Health Department Rules and Regulations.

Phase 5 – Banquets and Catering– January 16 to April 01

Objective:

The participant will be learning how the Resort delivers and manages special events including weddings.

Task:

The participant will focus on 3 main areas during this phase, planning and preparation, set up and execution, and professionalism and guest services. They will learn to follow these tasks by working with both the Chefs and the Banquet Captain. In the kitchen, the participant will learn how to plan a menu, follow banquet event orders and delivery reports, follow health and safety regulations, as well as how to prepare and store food. The participant will shadow the Banquet Captain working with the conference office and clients to plan and successfully run events. The participant will learn to use Maestro as well as learn how to maintain contact through email or phone with clients. The participant will learn how to read a banquet event order for event set up information and set events based off those banquet event orders. The participant will learn how to work a special event, proper cake cutting technique and special event adequate.

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)