



CA72I INTERNSHIP 2019

Starts at: 2019-08-30 - 2019-08-30

Ends at: 2020-08-30 - 2020-08-30

(Dates are flexible)

Total number of Full time employees: 349;

Annual Revenue: 25 000 000;

Position: Commis Chef, Pantry Cook, Line Cook

Number of students needed: 8-10

Open spots left at the moment: 8 to 10 Culinary Interns

Job rotation: Yes. Yes, Interns will be rotating from the Restaurant / s Kitchen, Banquet Kitchen and Pastry Kitchen

Responsibilities and daily duties: Commis Chef (Full-Time): ESSENTIAL PURPOSE: To provide pantry and line cooks with specified amounts of pre-prepared foods. ESSENTIAL DUTIES: □ To follow all specifications to safely and properly prepare vegetables for cooking and serving, including washing, peeling, paring, and chopping. □ To follow all specifications and recipes in the preparation and presentation of food items for restaurants, employee meals, banquets and special functions. □ To retrieve needed stores from Purchasing, as directed. □ To assist Line Cooks and supervisors, as directed. □ To communicate all guest requests to an appropriate supervisor in a timely and professional manner. □ To ensure that the pantry and ice boxes are kept clean and sanitary at all times in accordance with Company and USPH standards. □ To oversee the proper and efficient preparation of food for their station functions, ensuring that quality and quantity standards are being met. □ To follow all policies and procedures of JC Resorts LLC. □ To immediately report all suspicious occurrences and hazardous conditions. □ To maintain the cleanliness and safety of work areas at all times. □ To practice safe work habits at all times, to avoid injury to self and others. □ To comply with company and departmental safety rules and regulations, including the proper handling of all relevant equipment. □ To attend all mandatory meetings as directed. □ To perform other tasks, including cross-training, as directed. ESSENTIAL PURPOSE: To prepare food for restaurants, employee meals, banquets, and special functions, meeting hotel standards of production quality and quantity. Line Cook (Full-Time): ESSENTIAL DUTIES: › To follow all specifications to properly and efficiently prepare and present all food items to be served, including accommodating special guest requests. › To follow all specifications to properly and efficiently prepare hot foods, side dishes, and specialty items for employee meals, using left-over food from special functions as much as possible. › To follow all specifications to properly handle all product used in hotel cooking, including trimming and cutting; marinating; and covering, labeling, and storing pre-prepared foods. › To assist, as directed, to prepare food for banquet functions. › To ensure that proper portions of meats, fish, and poultry, as specified, are served to each restaurant and banquet function. › To personally ensure the quality and quantity, as ordered, of all meats, fish, and poultry delivered to the hotel. › To take daily inventory of all items in the meat walk-in and fish storage reach-in, and assist, as directed, to order stock. › To rotate food in refrigerator to minimize waste and spoilage. › To promptly notify supervisor of product spoilage. › To maintain internal cleanliness of iceboxes. › To assist, as directed, to order food supplies. › To follow all specifications to properly set up hot or cold line stations. › To communicate all guest requests to an appropriate supervisor in a timely and professional manner. › To follow all policies and procedures of JC Resorts LLC. › To immediately report all suspicious occurrences and hazardous conditions. › To maintain the cleanliness and safety of work areas at all times. › To practice safe work habits at all times, to avoid injury to self and others. › To comply with company and departmental safety rules and regulations, including the proper handling of all relevant equipment. › To attend all mandatory meetings as directed. › To perform other tasks, including cross-training, as directed. Pantry Cook (Full-Time) ESSENTIAL DUTIES: › To follow all specifications to properly and efficiently prepare, present, and store cold foods and beverages, including salad items, dressings, juices, fruits, and appetizers. › To maintain all Kitchen equipment in clean, working order, at all times. › To ensure that the salad pantry and ice boxes are kept clean and sanitary at all times, in accordance with company standards and local health department guidelines. › To ensure the consistent availability of a sufficient amount of food items. › To communicate all guest requests to an appropriate supervisor in a timely and professional manner. › To follow all policies and procedures of JC Resorts LLC. › To immediately report all suspicious occurrences and hazardous conditions. › To maintain the cleanliness and safety of work areas at all times. › To practice safe work habits at all times, to avoid injury to self and others. › To comply with company and departmental safety rules and regulations, including the proper handling of all relevant equipment. › To attend all mandatory meetings as directed. › To perform other tasks, including cross-training, as directed.

Estimated h/week: 32-40

Compensation type: Wage per hour, compensation will be determine by Corporate Executive Chef base on position and culinary experience

English rate: 8

Objectives: Trainees / Interns will learn about Restaurant Kitchen Cooking skills. Intern will rotate within two different kitchens to get exposed to different types of savory / Pastry dishes. Trainee / Intern essential purpose is to learn how to prepare foods for restaurants, banquets, special functions and pastry, meeting hotel standards of production quality and quantity. Trainees / Interns, will train under the Corporate Executive Chef, he study at the respected Johnson & Wales University in the Culinary Arts Program. Time spent at Philadelphia's most famous restaurant, Le Bec-Fin proved instrumental for Chef Ron. Considered an institution in Philadelphia, the restaurant was rated America's finest French restaurant, and the Mobil Travel Guide consistently awarded it five stars for 40 years. During his nearly seven year tenure, Chef R was mentored by renowned owner and French Chef, Georges Perrier, and worked his way up to Chef de Cuisine. Georges left an indelible impression on Chef Ron, teaching him to expect only the highest standards for his menu, staff and cooking equipment. Chef Georges continues to be a mentor and personal friend. In 2009, Chef transitioned to Bibou BYOB, where he worked side-by-side with owner and chef, Pierre Calmels. He started off as Chef de Cuisine and worked his way up to Executive Chef in 2013. Bibou garnered a variety of accolades during his tenure. GQ Magazine named it one of "The Top 10 New Restaurants" and it was voted the top restaurant in Philadelphia on NBC.com. It was also named a James Beard Finalist for Best New Restaurant and received four bells (highest rating) from the Philadelphia Inquirer. There were only four restaurants in the entire city to be awarded that distinction. Having learned from such respected culinarians, Chef is passionate about making everything from scratch and sourcing the finest possible ingredients. A keen appreciation for food history plays a large role in the style and flavors that he displays at Splashes. "Culinary arts is a revolving wheel. It helps to remember the ideas and techniques of those that came before us, while putting a modern twist on flavors and presentation." While in the kitchen, Chef stresses teamwork to elevate the performance of the entire staff. Everyone being in sync is critical to achieving the ultimate goal – smiles from guests. Chef the Cuisine, over 19 years of experience in the culinary field his experience excel his success and guest expectations. Banquet Chef, with more than 30 years experience in the Culinary field, he is one of the most qualify Chefs that will provide great leaning tools to interns / trainees to succeed. He supervise on daily basis the operations of the Banquet Kitchen. Executive Sous Chef, Sous Chef and Pastry Chef Chef with over 10 years of experience in Culinary will reinforce the Corporate Executive Chef, Chef the Cuisine and Banquet Chef on the daily supervision and operations at Splashes Kitchen, Banquets and Pastry Kitchen.

Requirements (skills, experience, qualifications, etc.): English level: 60 to 100 %, experience: a minimum of 1-3 years working in a kitchen is required, qualifications: please view attached job descriptions.

OTHER INFORMATION

Benefits: Medical, Dental, and Vision Insurance, Life Insurance, 401K Plans, Paid Time Off, Complimentary Meals, Uniforms, Discount Programs

Accommodation: Is not provided

Recommendations/contacts: n / a. may help upon arrival temporarily.