



CA70I INTERNSHIP 2019

Starts at: 2019-08-30 - 2019-09-30

Ends at: 2020-08-30 - 2020-09-30

(Dates are flexible)

Total number of Full time employees: 70;

INTERNSHIP DESCRIPTION

Position: Culinary, inn operations, inn service

Number of students needed: 1-4

Responsibilities and daily duties: Variable based on position. Culinary would likely be primarily prep / knifework. Inn could include cleaning, organization, ordering, checking in / out guests, bellhop service, room service

Estimated h/week: 40-60

Compensation type: Wage per hour, \$12 / hour (or local minimum wage)

Sponsors preferences: ciec - worked in the past.

REQUIREMENTS

English rate: 9

Objectives: Culinary interns would learn more elevated techniques and gain familiarity with Japanese ingredients. Hospitality / inn interns would learn more about guest relations. All would gain a better understanding of American culture, specifically that of northern California.

Requirements (skills, experience, qualifications, etc.): .) Fluency in English required - verbal and written. Must be comfortable with using computers. Associate's degree and / or 2+ experience in fine dining for culinary. No experience required for inn.

OTHER INFORMATION

Benefits: All full time employees are eligible for company-paid insurance after 90 days of full time work

Accommodation: Is not provided

Recommendations/contacts: N / A