



# CA701 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

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**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:** ciee - worked in the past.

## REQUIREMENTS

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**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

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**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