

## **UGA Culinary Internship Position**

### **Purpose**

UGA Marine Extension Cafeteria is hiring for a Culinary Intern to join our team. As a Culinary Intern, you will prepare food at the property and learn about the importance of wellness and nutrition when creating and cooking recipes. Our ideal Culinary Intern is eager to learn and ready to start their professional cooking career in hospitality.

### **Project Description**

Under the direction of the Chef Manager and his assistant, The Culinary Intern is responsible for the preparation of high-quality food in a timely, efficient, sanitary and consistent manner. You must be prepared to work in a fast-paced, high-pressure work environment, while maintaining the organizational ability to identify and act on job duties quickly and effectively. The Culinary Intern must be prepared to work as a team member in a dynamic workplace, follow all safety procedures, and have a high threshold for heat in a kitchen environment.

### **Job Duties and Responsibilities**

- Prepare food to recipe specifications in a timely manner.
- Perform opening, closing, and side work duties as instructed.
- Keep workstation and cooking equipment clean, organized, and sanitized.
- Make sure food temperatures are maintained and food is stored properly.
- Ensure compliance with food safety standards.
- Follow and uphold all health codes and sanitation regulations.
- All other duties assigned.

### **Minimum Requirements**

- Must be at least 18 years of age
- Intern must be currently enrolled in accredited college/university
- United States citizen or possess a valid U.S. work visa
- Pre and post internship assessments, progress and summary reports, and exit interview

### **Preferred Requirements**

- Ability to lift and carry large pans, weighing up to 50 lbs.
- Currently enrolled in a Culinary Arts program or related Food Services Management program
- Minimum 1 year of kitchen experience is preferred
- Effective communication skills.
- Highly flexible, with solid interpersonal skills that allow one to work effectively in a diverse working environment.
- Highly effective teamwork skills.
- Superior time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision.
- Strong work ethic and positive team attitude.
- Able to work flexible hours to accommodate business requirements, will require evening and weekend work schedules

### **Hourly Rate:**

\$13

### **Supervisor**

Chef Earl Jones

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