**Culinary Internship – Old Trail Tavern**

Join the team at Old Trail Tavern for a fun, face-paced summer and expand your hands-on experience within the Restaurant Industry as a Culinary Intern. Old Trail Tavern features a scratch kitchen and we pride ourselves in rejecting the typical “freezer to fryer” mentality. A significant amount of our time is spent in Prep as we prepare our own produce, hand cut our steaks, hand batter and bread our fried items, and much more! Every one of our kitchen team members are expected to become proficient in each station including Prep, Dish, Sautee, Grill, Fry, and Expo. The Culinary Intern student will be trained in each station and will rotate through stations as seen appropriate by the Kitchen Manager.

**Program Length and Schedule**

The internship will begin May 2021 and conclude August/September 2021 with dates being loosely defined as Memorial Day through Labor Day. Schedule will consist of approximately 30-40 hours per week with most of the time being concentrated around nights and weekends as is the norm in our industry. Housing is not provided.

**Basic Qualifications**

* Must be 18 years of age or older
* Valid driver’s license
* Currently enrolled as a Culinary student
* Ability to communicate professionally and effectively
* **Positive attitude and a desire to learn-** This is incredibly important. We have a ZERO EGO POLICY. FOH and BOH work together as one unit and we are known as one of the most polite kitchens around.

**Working Conditions**

* Housing and Transportation are not included. Candidates are expected to have housing secured and reliable transportation before beginning the program.
* Physical requirements include but are not limited to: standing, sitting, hearing, speaking, reaching, lifting/pushing/carrying (up to 75lbs), bending, and walking
* Exposure to extreme heat, cold, noise, and various weather conditions

**Please be advised, management reserves the right to assign or reassign duties at any time.**