



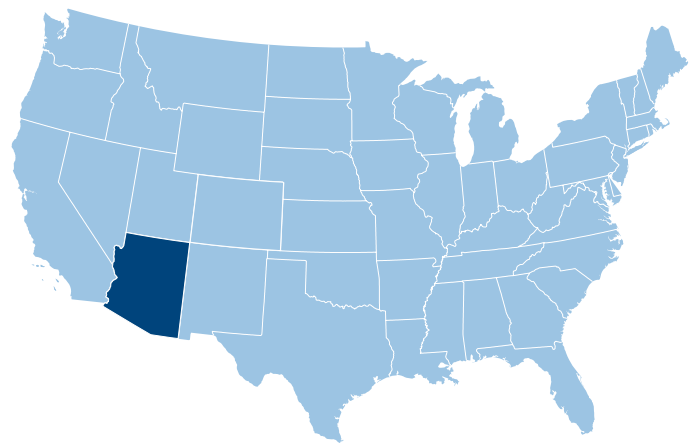
Hospitality Internship USA Opportunity!

Lake Powell Resorts & Marina

Page, Arizona

This is a great opportunity to train with an experienced, classically-trained executive chef. The goal of the training is to learn culinary skills to assist in future career success. Focus will include traditional restaurant settings. If you are looking for a hands-on, practical training experience in a professional but fun environment, this is the place for you!

Visit us at www.lakepowelljobs.com.



Company Description

Aramark is a leader in professional services, providing award-winning food services and facilities management to institutions, universities, stadiums and arenas, and businesses around the world. Headquartered in Philadelphia, Aramark has over 255,000 employees worldwide and was ranked number one in its industry in FORTUNE magazine's 2011 list of "World's Most Admired Companies".

Part of Aramark's national parks division, Lake Powell Resorts & Marinas, located on America's second largest manmade lake, is famous for outdoor activities from water sports and boating to fishing and hiking – a playground like no place on earth. Lake Powell is arguably the most scenic lake in America, situated in Southern Utah's finest red-rock desert country.

Do you want to have the best summer internship experience & make some great new friends? If you said "YES!", then Lake Powell Resorts & Marinas is the place for you!

Position Details

Training Position: Culinary

Training Length: 6-7 months

Training Details: Learn culinary skills in a professional and fast-paced environment. Participant will receive a detailed overview of the food preparation standards of the company and learn how to prepare food successfully and efficiently. Rotations will include: food preparation, sauté skills and grilling and cooking techniques. Also learn operational procedures and service standards as related to the food and beverage department.

Start Date: April 2012

Required Qualifications: Must have an educational background in culinary field; culinary work experience preferred. Ability to learn new dishes. Strong English skills. Positive attitude a must!

Pay: \$8.35 to 10.35 per hour

Hours: : Average 50-55 hours per week, will vary throughout the season.

Benefits: Dorm-style housing is available for \$80 per month and a \$125 security deposit. A free shuttle will take you the short distance to the training site. Discounted meals and activities. Employee trips and parties.

J-1 participants should bring at least \$800 with them upon arrival.