

## Culinary Intern

### Purpose

Biltmore Forest Country Club has positions open for Culinary Interns. Ideal candidates will possess an interest in food and a positive attitude towards work, coworkers and members. Must be able to work as part of a team. A Culinary Intern is a cook in training and will work under the Chef, Sous Chef and Lead Line Cooks. The responsibilities of the Intern will grow as Culinary Technique and knowledge improve.

### Summary

As an Intern you will be exposed to preparation and service of casual and upscale a la carte outlets, plated banquets, buffets and action stations.

### Responsibilities

- Work in a manner that is safe for you and surrounding coworkers
- The ability to complete assigned tasks correctly and on time
- Communicates unfinished work to the Chef or Sous Chef in a timely manner
- Properly follow standard recipes
- Properly store, label and date unused food after service
- Keep work area neat and clean at all times

### Expectations

- Work Schedule – Must be flexible and able to work weekends, nights, holidays, occasional AM shifts
- Desire to learn and grow as a cook

### Physical Demands

- Lift 30-40 pounds regularly
- Occasionally lift 50 pounds
- Stand for extended periods of time
- Reaching
- Carrying
- Exposure to various chemicals, fumes, noise and heat
- Working in Hot/Cold/Wet locations
- Hand Coordination/Dexterity

### Performance Standards

- Comply with all rules and regulations stated in the Employee Handbook
- Work to ensure overall quality and efficiency of kitchen production