

POSITION: T2112

POSITION TITLE: FOOD & BEVERAGE/HOSPITALITY INTERN

Will train in fine dining, kitchen (e.g., prep chef, baking), banquet service, and prep and front of the house duties (e.g., waiter/waitress, bartender)

COMPANY TYPE: Golf course with fine dining restaurant and banquet facilities

QUALIFICATIONS: Must have or be pursuing a hospitality degree. Must have excellent communication skills. Must have prior work experience in the food service industry. Must be familiar with food service and food preparation techniques. Must be comfortable in a kitchen. Must be willing to be flexible with diverse job responsibilities.

WAGE: \$8 per hour

AVERAGE HOURS: 32-40 hours per week

FREQUENCY OF PAY: Bi-weekly

SCHEDULES: Various shifts, including nights and weekends

APPEARANCE POLICY: Semi-formal. Black pants, hard-toed black dress shoes. Men: white shirt and tie (company shirt for day shifts). Women: company shirt.

SICK/VACATION DAYS: None paid

MEAL CONDITIONS: Sunday brunch / on their own

LOCALE INFORMATION

LOCATION: Green Lake, Wisconsin

TYPE OF AREA: Rural/resort area. Access to large cities by car.

WEBSITES: <http://visitgreenlake.com/>

INTERNET AVAILABILITY: Yes

PUBLIC TRANSPORT: Limited

TRAVEL TO WORK: Walk (live on property)

HOUSING INFORMATION

DOES EMPLOYER ARRANGE/ASSIST? Yes. Students may live in the employer's family-owned and occupied housing complex on property. Furnished, including bed linens, pots/pans, and dishes/utensils. Laundry on-site. Bath linens not included.

HOUSING COSTS: **FREE!**
Students are expected to do light housekeeping (e.g., laundry, dishes) at home in exchange for free housing.

HOUSING DEPOSIT: -

ARRIVAL INFORMATION

AIRPORT: Milwaukee International or Chicago O'Hare

EMPLOYER PICK-UP: Yes, with advance notice.