



Job Title: Culinary Intern

FLSA status: Nonexempt, Hourly

Compensation: Paid Internship

Duration: Flexible, dependent upon Internship Program and/or School requirements

Reports to: Regional Executive Chef/R&D Chef

The goal of the Culinary Intern Program is to provide the Intern the ability to refine their culinary skills and kitchen operational understanding through daily coaching and work experience.

Position Summary:

The Culinary Intern position will work directly under Guckenheimer Culinary leadership roles of Regional Executive Chefs, Commissary Executive Chefs and other culinary members of the Guckenheimer team in our test kitchen. Interns will be exposed to all areas of kitchen operations, primarily focused on recipe formulation and testing.

Position Responsibilities:

- Review your job assignments with your supervisor when you start your work shift each day.
- Aptitude in recipe development and testing
- Accurately formulate, test and document all recipes and formulations using standard forms and procedures
- Assure all dishes are prepared and presented on time and at a high quality in accordance with standard recipes and requirements established by the Executive Chef utilizing standard forms and procedures
- Assure assigned work station has proper level of par stocks and supplies according to daily recipes, menus and events
- Maintain a clean, sanitary, and safe culinary environment, assuring best practices, standards, and policies are being followed
- Identify and report any safety concerns immediately to a supervisor on duty
- Work collaboratively with all kitchen staff and supervisors
- Perform other duties as assigned

Qualifications:

- Fundamental knowledge of the food service industry: i.e. basic terminology; identify standards of personal hygiene, sanitation, and safety; proper knife technique; identify liquid and dry measurements; identify ingredients used for cooking and baking; ability to read and follow a standard recipe
- Must be 18 years of age or older (compliance with FLSA in operating commercial equipment)
- Strong written and verbal communication effectively communicating and reading the English Language
- Passionate about food, cooking, trends and dining
- Possess a flexible spirited professional demeanor; demonstrates a strong work ethic, and embrace a team environment
- Organized, detailed, ability to multi-task.



- Self-motivated, demonstrates the ability to work independently with minimal supervision
- Ability to exhibit proper food handling procedures in accordance with local and state food codes
- Possess 1-3 years of culinary experience demonstrating necessary speed to complete tasks
- Actively enrolled in a culinary arts program, preferably an accredited program
- Commitment to Internship schedule and hours
- Foodservice certified (CA Food Handlers Card and/or ServSafe Certified)

Physical Demands and Work Environment:

- Must be able to lift a minimum of 25#
- Employee must be able to work on their feet 7.5 hour per day excluding breaks
- Exposure to kitchen heat and humidity, handling hot pots and pans
- Safe handling of kitchen equipment, including sharp knives and equipment with sharp edges

Hours:

Flexible with an average work day of 6 hours and work week of 2 and/or 3 days, Monday through Friday

I have read and understand this explanation and job description.

Employee Signature: _____ Date: _____