

Seaport Culinary Intern



Target Majors:	Hospitality majors
Intern Assignment:	Aura Culinary Intern
Job Address:	200 Seaport Blvd, Boston
Is Location MBTA Accessible?	Yes
Hours Per Week:	25 Hours / Week
Preferred Days of Week:	Negotiable
Work Hours:	Under the discretion of the hiring manager
Pay Rate and Travel Stipend:	\$15.00 / Hr

Company Overview:

Seaport is a mid-size company that employs just fewer than 600 employees to help create a unique experience for transient and conference guests. We are a 428 rooms, AAA 4 diamond hotel and conference center. Our campus includes not only the hotel, but the World Trade Center across the street where a number of our conferences take place.

Internship Position Summary (please include any training provided):

Our superb culinary team continues to receive numerous accolades for outstanding food quality and creativity. Your creative cooking ideas and abilities will contribute to continuing culinary experiences for our guests, and insure they will return again and again. In your position, you will work with talented supervisors and chefs in the preparation of creative and exciting food items, and contribute the development of more menu offerings that excite our guests.

As a cook here at Seaport, you will have contact with all other members of the kitchen staff, and the members of the Banquet Kitchen and Stewarding staff. This position reports directly to the Aura Executive Chef/Sous Chef. Cooks will take direction from a Culinary Supervisor.

Job Description:

- Work with cooks and chefs on the execution of daily menu production.
- Prepare food by following established recipes and instructions from the chef.
- Prepare dishes by according to approved and tested methods of preparation and quality of product by viewing color, taste, texture, portion size and appearance.
- Works to maintain a clean and safe environment by implementing all sanitation codes and appropriate food handling procedures.
- Accurate “mis en place” and clean up station for appropriate meal period.

- Contribute to the overall team effort by accomplishing related results as needed and displaying respect and courtesy to all employees.
- Perform any other duties assigned

As the weeks unfold there will be challenges including working through each station and learning all the prep for both am and pm. There will be learning and working both am and pm.

A cook's diary with recipes and techniques that have been shown and demonstrated will be expected so the chef can review it weekly with the intern and go through expectations and mentor progress.

Basic Qualifications

- 1-2 years experience in food production or culinary experience.
- Experience in a large volume kitchen preferred; Culinary degree a plus.
- Previous experience with operation of cutlery and kitchen equipment.
- Strong knowledge of all basic cooking methods.
- Some knowledge of meat and fish fabrication required.
- Requires long periods of standing.
- Schedule will vary; working weekends and evenings will be necessary
- Ability to lift up to 50 lbs.