

Interesados enviar e-mail con el curriculum vitae a valencia@fsl.es



**Deer Valley Resort-Park City Utah
International Internship Opportunities
Dates: Mid-November to the second week of April**

6 month opportunities in the following Programs:

- Hospitality and Lodging
- Restaurant Management
- Baking and Pastry

Culinary can be 6 months with Deer Valley and we have opportunities for 6 months with Roche harbor Resort in Washington State on San Juan Island.

All Internships are paid with wages ranging from \$10.50 an hour to \$12.00 per hour depending on experience. We give a bonus at the completion of the season of \$1.00 an hour for every hour worked and \$1.50 an hour for every overtime hour worked.

We have Dorm style housing available with 2-3 roommates, which are located in Park City and are on a free bus line. The resort is within 2 miles of the resort. There is a deposit of \$350.00 which \$300.00 will be returned at the end of the season if the room is cleaned and acceptable upon departure. The cost is \$12-\$14 dollars a day, depending on the number of roommates and is a payroll deduction.

All uniforms are provided, if a Culinary or Baking and Pastry Intern we recommend bringing your own knives and tools. We have a uniform department and we have clean uniforms for the staff daily.

We provide a 4 phase rotation for each program and have had students in these programs for the last 3 years. We have an Inter Welcome so that they meet other Interns from around the United States and around the world. We have an Intern Farewell Meeting were our President and General Manager Presents each participant a certificate of completion. Refreshments are provided.

We have a mid-season party and an end of season Party with food, drinks, prizes and a DJ for music and dancing. We also have monthly drawings for prizes for all staff.

Perks and Benefits; Free skiing and snowboarding at local resorts. 5 coupons to give to friends and family for skiing. 2 for 1 restaurant coupons at all of our Deer Valley Restaurants, Lodging discounts, sunglasses and many other discounts with an employee ID.

Phase 1

Orientation

Brief Description of Trainee/Intern's Role for this Program of this Phase: Participants will learn all the necessary history and policies of Deer Valley Resort. This orientation is presented by the Human Resources department.

Specific Tasks and Activities to be completed: Participants will attend an orientation where they will learn the company history, culture, policies and procedures. They will also learn Deer Valley Resort's philosophy on guest service and how it is central to the daily operation.

Specific Goals and Objectives for this program or for this phase: Participants will learn how Deer Valley Resort was founded and how it has evolved in the last 32 years.

Knowledge, Skills or Techniques to be Imparted During this Program or During this Phase: Participants will receive an overview of Deer Valley Resort, the company history and the policies and procedures specific to the company. The orientation will cover guest service, safety, grooming standards and other relevant topics that will make participants successful in their jobs.

Methods of Performance Evaluation and Methods or Supervision for this Program or for this Phase: Participants are expected to complete a self-evaluation mid-season to assess their skills and knowledge and evaluating the program and if it is meeting their expectations. The supervisors of the participants also complete a 45 day review assessing the participants' skills and knowledge and guiding for areas that need improvement.

Phase 2

Day Bakery & Pastry Kitchen Operations

Brief Description of Trainee/Intern's Role for this Program of this Phase: The participant will learn all the necessary skills required to operate the bakery & pastry kitchen during the day.

Specific Tasks and Activities to be completed: Use of baking equipment, decision making, communication, organizational skills and building their relationship with their supervisors.

Specific Goals and Objectives for this program or for this phase: The goals for the participants is to enhance the techniques and skills, build their confidence level, produce at a large volume, bake in a fast paced, high-level stress environment, while producing the high-quality food that Deer Valley Resort is known for.

Knowledge, Skills or Techniques to be Imparted During this Program or During this Phase: Participants will assist in the production of delicacies such as velvety cakes, flakey pies, creamy cheesecakes, chewy cookies, fresh baked bread for our breakfast operations, pizza dough and much more. Additionally, participants will be exposed to private buffet functions. All of our foods are made from scratch.

Methods of Performance Evaluation and Methods or Supervision for this Program or for this Phase: Participants are expected to complete a self-evaluation mid-season to assess their skills and knowledge and evaluating the program and if it is meeting their expectations. The supervisors of the participants

also complete a 45 day review assessing the participants' skills and knowledge and guiding for areas that need improvement.

Phase3

Night Bakery & Pastry Kitchen Operations

Brief Description of Trainee/Intern's Role for this Program of this Phase: The participant will learn all the necessary skills required to operate the bakery & pastry kitchen during the evening.

Specific Tasks and Activities to be completed: Use of baking equipment, decision making, communication, organizational skills and building their relationship with their supervisors.

Specific Goals and Objectives for this program or for this phase: The goals for the participants is to enhance the techniques and skills, build their confidence level, produce at a large volume, bake in a fast paced, high-level stress environment, while producing the high-quality food that Deer Valley Resort is known for.

Knowledge, Skills or Techniques to be Imparted During this Program or During this Phase:

Participants will prepare standardized recipes from scratch and assist in plating desserts including fresh baked breads and dessert fondues.

Methods of Performance Evaluation and Methods of Supervision for this Program or for this Phase:

Participants are expected to complete a self-evaluation mid-season to assess their skills and knowledge and evaluating the program and if it is meeting their expectations. The supervisors of the participants also complete a 45 day review assessing the participants' skills and knowledge and guiding for areas that need improvement.