

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.

Deer Valley Resort Training Plan

Phase 1- Deer Valley Orientation, Kitchen Safety & Cleanliness Orientation

Brief Description of Trainee/Intern's Role for this Program of this Phase: Firstly, the Participants will learn all the necessary history and policies of Deer Valley Resort. This orientation is presented by the Human Resources department. This will be followed by a kitchen specific orientation that will cover a variety of subjects including safety, store room procedure, cleanliness, sanitation, proper storage of foods, and machinery usage.

Specific Tasks and Activities to be completed: The Deer Valley Orientation will cover a History of the Resort, our customer service policy, anti-bullying policy, harassment policy, grooming standards, the employee handbook. The Kitchen Orientation will cover Restaurant Operations, cleanliness of premises, safety in the kitchen, proper usage of the machines, proper cleaning of machines, chemical safety training, basic food handling skills, sanitation, personal hygiene, styles of service, presentation, managerial tools, and guest interaction.

Specific Goals and Objectives for this program or for this phase: The initial phase will give participants a well- rounded knowledge of the ski resort, so they can properly answer questions our guests may have. It will also cover many of the basic safety measures used in our kitchens so they are able to become acquainted with a fast paced environment while practicing safety and keeping their prep space clean. It will also provide them with enough knowledge to train entry level chefs on proper kitchen safety and cleanliness.

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, managerial tools and know how, and other relevant topics that will make participants successful in their jobs. These items are detailed in Deer Valley's employee handbook, and will be covered in their initial new hire orientation. They will go through several trainings including a food handlers training, a chemical handling training, food handling overview, safety and cleanliness, and proper use of all kitchen machinery.

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 Restaurant 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 all aspects of the day restaurant.

Deer Valley Resort Training Plan

Specific Tasks and Activities to be completed: Use of equipment in restaurant, decision making, communication, organizational skills and building their relationship with their supervisors, and managerial techniques utilized while running a kitchen. Chef's will be managing measurements, use of product, and timing for a variety of recipes.

Specific Goals and Objectives for this program or for this phase: The goal for the participants is to enhance the techniques and skills, provide guidance to entry level chefs, build their confidence level, learn to produce at a large volume- fast paced operation, 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 be exposed to a scramble service including upscale gourmet buffet setup with soups, stews, chilies, salad composes, specialty grilled sandwiches and hot entrees, deli sandwiches, pizzas, Panini's, and calzones. Additionally, participants will be exposed to private buffet functions. Depending on the location, some participants may also be exposed to morning hot breakfast line and cold breakfast buffet. All of our foods are made from scratch, which means participants will be required to know how to interpret our recipes, and train entry level chefs on how to prepare recipes. Participants will be exposed to all aspects of Day operations including management of the storeroom, management of set up operations, on the spot decision making, guest interaction, as well as training and delegating to entry level chefs.

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 Restaurant 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 all aspects of the fine-dining night restaurant.

Specific Tasks and Activities to be completed: Use of equipment in restaurant line and in cold production kitchen, decision making, communication, organizational skills and building their relationship with their supervisors and entry level chefs. They will be accountable for interpreting recipes, measurements, use of goods, sauce flavors, as well as training and guiding entry level chefs.

Specific Goals and Objectives for this program or for this phase: The goal for the participants is to enhance the techniques and skills, provide guidance to entry level chefs, build their confidence level, learn to produce at a large volume- fast paced operation, 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, setting up each service station. They will learn how to teach and delegate to other chefs on their team. Depending on the location, some participants may also learn the skills of pickling, making stews, mustards, paprika, proper carving techniques.

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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.