

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.

Restaurant Management

Name of Phase

Program Orientation, Phase I

Brief Description of Trainee/Intern's Role for this Phase

The participants will receive an overview of the entire program by being involved in various aspects of training and familiarization of the company from policies and procedures to resort and lodge amenities. The participant will complete required F&B certification.

Specific Goals and Objectives for this Phase

The HR department will provide the resort orientation program.

The F&B department will provide the departmental orientation program.

The participants will be expected to know and understand how the overall resort and F&B department is organized and how it is being run.

Knowledge, Skills, or Techniques to be imparted during this Phase

1. What specific knowledge, skills or techniques will be learned?

The participants will learn the company philosophy, history, business model and policies and procedures. The participants will receive technical training on systems that they will use throughout their program including the Aloha system and menu writing and work order system. The participants will also receive customized training related to the restaurant and lodge where they will be placed. Participants will attend the training for Utah Food Handlers and Alcohol Service and receive certification.

2. What plans are in place for the trainee/intern to participate in American cultural activities?

Deer Valley Resort is located in Park City, Utah, which is a small town with big opportunities for fun. There are more than 100 restaurants and bars, multiple theaters, many arts and culture events, health clubs, spas and outlet stores. Winter activities include the Utah Olympic Park, Sundance Film Festival, ice skating, snowmobiling, snowshoeing, cross-country skiing, tubing and World Cup events. Day and evening entertainment in Salt Lake City includes professional hockey and basketball games, ballet, opera, symphony, dance, theater, museums, historical sites and plenty of shopping. Additionally, company sponsored events such as welcome nights, staff parties and more are all available.

How, specifically, will these knowledge, skills or techniques be taught? Include the Specific Tasks and Activities to be Completed for this Phase (Interns)

Participants will complete the Deer Valley Orientation that all new staff are expected to attend.

Participants will complete the Restaurant Front of House Orientation, Lodge Tour and on the job individual position training.

Participants will complete the required F&B certifications: Utah Food Handlers Permit and Utah Alcohol Serving Certification.

Methods of Supervision. Who will provide daily supervision of the trainee or intern and what are their qualifications to impart the planned learning during this phase?

The participants will be supervised by the Silver Lake, Snow Park and Empire Canyon Restaurant Managers for their overall performance with this program. Daily supervision will also be provided by Snow Park, Silver Lake and Empire Canyon Restaurant Assistant Managers.

Methods of Performance Evaluation. How will the trainee or intern's acquisition of new skills and competencies be measured during this phase?

The participants will be formally evaluated at their 45-day mark and end-of-season mark. Informally, the supervisors of the participants will have the opportunity to check-in regularly to assess progress.

Name of Phase

Restaurant Opening and Closing, Phase 2

Brief Description of Trainee/Intern's Role for this Phase

The participant will have an opportunity to be trained in Restaurant opening and closing, both for a seasonal operation and on a daily operational basis.

Specific Goals and Objectives for this Phase

The participants will be exposed to and work the restaurant opening and closing shift to gain skill and experience in the tasks required to open and close a restaurant.

Knowledge, Skills, or Techniques to be imparted During this Phase

1. What specific knowledge, skills or techniques will be learned?

Participants will become proficient in Aloha, restaurant opening and closing procedures, supervise an opening and closing staff, beverage equipment operation and maintenance, menu writing and presentation, cash handling and reconciliation.

2. What plans are in place for the trainee/intern to participate in American cultural activities?

Deer Valley Resort is located in Park City, Utah, which is a small town with big opportunities for fun. There are more than 100 restaurants and bars, multiple theaters, many arts and culture events, health clubs, spas and outlet stores. Winter activities include the Utah Olympic Park, Sundance Film Festival, ice skating, snowmobiling, snowshoeing, cross-country skiing, tubing and World Cup events. Day and evening entertainment in Salt Lake City includes professional hockey and basketball games, ballet, opera, symphony, dance, theater, museums, historical sites and plenty of shopping. Additionally, company sponsored events such as welcome nights, staff parties and more are all available.

How, specifically, will these knowledge, skills or techniques be taught? Include the Specific Tasks and Activities to be Completed for this Phase (Interns)

This will include exposure to restaurant opening and closing procedures in dining room, beverage bar, espresso coffee, cashier, cabin as well as restaurant staff daily duty assignment.

Methods of Supervision. Who will provide daily supervision of the trainee or intern and what are their qualifications to impart the planned learning during this phase?

The participants will be supervised by the Silver Lake, Snow Park and Empire Canyon Restaurant Managers for their overall performance with this program. Daily supervision will also be provided by Snow Park, Silver Lake and Empire Canyon Restaurant Assistant Managers.

Methods of Performance Evaluation. How will the trainee or intern's acquisition of new skills and competencies be measured during this phase?

The participants will be formally evaluated at their 45-day mark and end-of-season mark. Informally, the supervisors of the participants will have the opportunity to check-in regularly to assess progress.

Name of Phase

Front of House Restaurant Position Rotation Phase 3

Brief Description of Trainee/Intern's Role for this Phase

The participant will have an opportunity to work in each position a Front of House Restaurant Manager oversees. This will give a valuable level of exposure to each position within Food and Beverage Front of House in the following departments: Day Restaurant, Banquets, World Cup Concession, On Mountain Cabins and Employee Dining Room.

Specific Goals and Objectives for this Phase

The participants will be exposed to the range of positions that make up the Food and Beverage Front of House operation at a ski resort.

Knowledge, Skills, or Techniques to be imparted during this Phase**1. What specific knowledge, skills or techniques will be learned?**

The participants will have their Front of House Restaurant Management rotation broken up into different roles within the F&B department. They will work as a (or receive on the job training as a?) restaurant attendant, restaurant cashier, barista, beer bar attendant (21 or over), on mountain cabin attendant, employee dining room attendant, banquet server and banquet busser. Once they have trained in each position, they will then have the opportunity to assist supervising an area within the Day Lodge/Restaurant they are placed at.

2. What plans are in place for the trainee/intern to participate in American cultural activities?

Deer Valley Resort is located in Park City, Utah, which is a small town with big opportunities for fun. There are more than 100 restaurants and bars, multiple theaters, many arts and culture events, health clubs, spas and outlet stores. Winter activities include the Utah Olympic Park, Sundance Film Festival, ice skating, snowmobiling, snowshoeing, cross-country skiing, tubing and World Cup events. Day and evening entertainment in Salt Lake City includes professional hockey and basketball games, ballet, opera, symphony, dance, theater, museums, historical sites and plenty of shopping. Additionally, company sponsored events such as welcome nights, staff parties and more are all available.

How, specifically, will these knowledge, skills or techniques be taught? Include the Specific Tasks and Activities to be completed for this Phase (Interns)

Participants will be involved with set up, operation and break down of an assigned area: dining room and deck area, Beverage Bar, Beer/Espresso bar (if 21), Ski School Lunch banquet, cashier area, Pizza Counter, On Mountain cabin.

Methods of Supervision. Who will provide daily supervision of the trainee or intern and what are their qualifications to impart the planned learning during this phase?

The participants will be supervised by the Silver Lake, Snow Park and Empire Canyon Restaurant Managers for their overall performance with this program. Daily supervision will also be provided by Snow Park, Silver Lake and Empire Canyon Restaurant Assistant Managers.

Methods of Performance Evaluation. How will the trainee or intern's acquisition of new skills and competencies be measured during this phase?

The participants will be formally evaluated at their 45-day mark and end-of-season mark. Informally, the supervisors of the participants will have the opportunity to check-in regularly to assess progress.

Name of Phase

Front of House Restaurant Supervision, Phase 4

Brief Description of Trainee/Intern's Role for this Phase

The participant will have an opportunity to supervise front of house restaurant operations.

Specific Goals and Objectives for this Phase

The participants will be exposed to the tasks and duties involved in supervising a Restaurant, Concession, Banquet and On Mountain Cabins.

Knowledge, Skills, or Techniques to be Imparted During this Phase**1. What specific knowledge, skills or techniques will be learned?**

The participant will have the opportunity to understand and develop skill in front of house restaurant supervision. Skills include guest service, verbal and written communication, staff training, staff motivation and staff performance evaluation.

2. What plans are in place for the trainee/intern to participate in American cultural activities?

Deer Valley Resort is located in Park City, Utah, which is a small town with big opportunities for fun. There are more than 100 restaurants and bars, multiple theaters, many arts and culture events, health clubs, spas and outlet stores. Winter activities include the Utah Olympic Park, Sundance Film Festival, ice skating, snowmobiling, snowshoeing, cross-country skiing, tubing and World Cup events. Day and evening entertainment in Salt Lake City includes professional hockey and basketball games, ballet, opera, symphony, dance, theater, museums, historical sites and plenty of shopping. Additionally, company sponsored events such as welcome nights, staff parties and more are all available.

How, specifically, will these knowledge, skills or techniques be taught? Include the Specific Tasks and Activities to be Completed for this Phase (Interns)

The participant will have the opportunity to work with the Restaurant Manager and other Food and Beverage staff in each operation: Restaurant, Concession, Banquets, On Mountain Cabins. The participant will assist in departmental administrative duties including weekly and daily scheduling, daily staff assignment and organization, food and beverage inventories, storage, communication and more. The participant will complete a special project in staff communication and staff evaluation.

Methods of Supervision. Who will provide daily supervision of the trainee or intern and what are their qualifications to impart the planned learning during this phase?

The participants will be supervised by the Silver Lake, Snow Park and Empire Canyon Restaurant Managers for their overall performance with this program. Daily supervision will also be provided by Snow Park, Silver Lake and Empire Canyon Restaurant Assistant Managers.

Methods of Performance Evaluation. How will the trainee or intern's acquisition of new skills and competencies be measured during this phase?

The participants will be formally evaluated at their 45-day mark and end-of-season mark. Informally, the supervisors of the participants will have the opportunity to check-in regularly to assess progress.