

Culinary & Baking – Internships and Externships

We are looking for 2 culinary interns / externs and 1 baking intern / extern. These are experiential positions where you will learn by doing.

Each person will learn skills applicable to a professional kitchen and demonstrate understanding through repeated production. Along with your institution's requirements, you will be expected to work a posted schedule, be on time, come dressed appropriately and prepared to work, read and write English, and follow the directions of the Sous Chef and Head Chef. These positions report to the Head Chef. Each person will be expected to complete a final project focused on their specific area of study.

This position offers room and board, Wi-Fi access, free laundry supplies and machine, use of our recreational equipment, and a stipend. Some experience in a professional kitchen is required, though ideally this would be suitable for an experienced lead line cook or baker looking to make the leap into greater responsibility.

Ohana Family Camp is part of the Aloha Foundation, a non-profit organization created in 1968. The oldest of our six programs, Aloha Camp, was founded in 1905. Ohana is located on Lake Fairlee in east-central Vermont. Our summer family camp season runs June 17 - August 22. We also cater weddings and events, so longer employment is available for up to 6 months, from May - October.

During the summer, we serve 3 meals a day, buffet style, and cater to several food allergies and preferences. On average, we serve approximately 115 people per meal per day. Spring and fall vary from buffet to family style to formal plated meals and numbers range 50-175. We work with local farms and producers to source our food. 80% of our food comes from New England and 50% of that comes from within 100 miles of our camp, including our herb gardens, vegetable patches, and foraged goods. Our kitchen is bright and open which means we frequently interact with campers who like to watch us cook and prep. This is a fun and pleasant work environment. We work long hours in one of the most beautiful places on earth with incredible people and the opportunity to hop in the lake in the middle of the day. And there are no late nights—we are usually out by 8 pm. This job is unlike any kitchen job you will ever have!

To apply, send your resume to Stephen Trage <u>stephen_trage@alohafoundation.org</u> and complete the Support Staff application posted on our website: https://alohafoundation.org/employment/

Aloha Foundation is an inclusive organization that welcomes people from all backgrounds. It does not discriminate in employment or in its programs or activities on the basis of race, creed, color, place of birth, ancestry, ethnicity, national origin, religion, sex, sexual orientation, gender identity or expression, age, marital status, disability, service in the armed forces of the United States, genetic information, or any other status or characteristic protected by applicable law.

March 11, 2019