

CAREERS

[Browse Open Jobs](#)[Search Open Jobs](#)[Edit Your Profile](#)[View Submitted Applications](#)

Job Details

Requisition Number	17-0357
Post Date	4/24/2017
Title	Culinary Intern
City	Los Angeles
State	CA
Location	Los Angeles Coliseum
Work Schedule	Non-traditional hours (Nights, Weekends & Holidays as necessary)
Description	<u>CULINARY INTERN</u>

PRIMARY FUNCTION:

Under the direction of the Executive Culinary Team, this individual will be responsible for effectively supporting and learning all culinary operations.

PRINCIPLE DUTIES AND RESPONSIBILITIES:

- Must maintain a friendly, positive attitude and a professional demeanor at all times.
- Timely execution of station requirements to specification of Executive Culinary Team.
- Able to follow recipes and cook them to desired specifications.
- Knowledgeable of basic knife skill and production techniques, including pastry production.
- Shows a willingness to learn.
- Maintains and abides by County Health/ Sanitation as well as Legends Hospitality standards.
- Able to multitask in a fast-paced environment.
- Maintains positive guest relations at all times.
- Ensures that only the highest-of-quality product is served to our guests.
- Provides efficient service and quality products by following direction of culinary management.
- Ensures that all equipment is in proper operational condition and is cleaned on a regular basis.
- Shows flexibility by rotating to other service locations when necessary.
- Performs other related duties, tasks, and responsibilities as assigned by management.

KNOWLEDGE, SKILLS, AND ABILITIES:

- Must be able to communicate with co-workers and management
- Strong commitment to delivering a high level of customer and client service with demonstrated initiative and culinary skills
- Customer service oriented with the ability to interact with all levels of management
- Must be flexible to work extended hours due to business requirements including late nights, weekends, and holidays
- Must be able to work in a team environment
- High level of organization and attention to detail
- Must be able to remain calm under stressful situations.
- Must be able to smile, maintain positive body language, and consistently provide positive guest service.

- Must be able to make generalizations, evaluations, and decisions without immediate supervision.
- Must be able to accept and carry out responsibility for directions.

MINIMUM QUALIFICATIONS:

- Must be at least 18 years old
- Must be willing to work hours that vary, according to event schedule
- Must be able to lift and carry up to 40 lbs.

DISCLAIMER: The above is intended to describe the general contents and requirements for performance of this job. It is not intended to be construed as an exhaustive statement of duties, responsibilities, or requirements.

[Apply Online](#)

[Send This Job to a Friend](#)

THE LEGENDS WAY

Built on a system of people, process and execution, The Legends Way has helped to define our culture company-wide. It is woven throughout our DNA and sets the stage to help us provide standard-setting results for our partners.