FOOD & BEVERAGE INTERN

WHO WE ARE

Canoe Brook Country Club is recognized as one of the Top 100 Country Clubs in the US and was recently honored as a Top 150 Platinum Club of the World by the Club Leaders Forum. Founded in 1901, our Club is situated just 20 miles west of New York City, nestled in the historic towns of Summit, Millburn, and Short Hills. With over 3,500 active members, Canoe Brook remains a family-oriented club committed to providing exceptional service and memorable experiences. Our dedicated team of hospitality professionals is passionate about creating unforgettable moments for our members and their guests, whether through fine dining, sports and recreation, hosting special events, or fostering a welcoming community atmosphere.

DESCRIPTION

Are you passionate about hospitality and eager to make your mark in the culinary world? Join our team as a Food and Beverage Intern! This is a fantastic opportunity for individuals looking to gain hands-on experience in a dynamic and fast-paced environment. As a Food and Beverage Intern, you will have the chance to work closely with seasoned professionals in our kitchen and dining area, learning the ins and outs of providing exceptional service and delicious dishes. From understanding menu items to assisting with food preparation and customer service, this internship will provide a comprehensive overview of the hospitality industry. We pride ourselves on creating a supportive and friendly atmosphere where creativity and enthusiasm are welcomed. You'll be part of a team that values hard work, attention to detail, and a genuine commitment to member satisfaction. Whether you're aiming for a career in culinary arts, restaurant management, or hospitality, this internship will set the perfect foundation for your future endeavors. If you thrive in a collaborative environment and are eager to learn the art of hospitality, we would love to hear from you!

RESPONSIBILITIES

- Assist in food preparation and presentation in line with menu specifications
- Provide exceptional customer service by greeting and serving guests
- Learn about various culinary techniques and kitchen operations
- Support front-of-house staff during busy service periods
- Organize and maintain kitchen and dining area cleanliness
- Participate in team meetings and contribute ideas for menu development
- Help with inventory management and restocking supplies as needed

REQUIREMENTS

- Currently pursuing a degree in Hospitality, Culinary Arts, or a related field
- Strong enthusiasm for food and a commitment to hospitality
- Excellent communication and interpersonal skills
- Ability to work effectively in a fast-paced team environment
- Willingness to learn and take direction from experienced staff
- Basic understanding of food safety and hygiene practices
- Availability to work flexible hours, including evenings and weekends

OTHER BENEFITS

- Employee Meals
- Ability to attend local CMAA Chapter Events
- Resume & Cover Letter review with Director of Human Resources
- \$18 \$20 per hour depending on experience. Eligible for holiday pay
- Housing: Canoe Brook Country Club has made accommodations with a local university to provide our

interns with a fully furnished dorm on a space-available basis. A weekly payroll deduction covers each intern's use of the apartment. The local university is 2 miles from the club, you will be responsible for your transportation to and from the club.

Training Program Evaluation: There will be a mid-internship performance review during the internship which will be given halfway through the program. This review is designed to provide constructive feedback on your performance and in conjunction with the scheduled bi-weekly supervisory meetings, to encourage a structured

learning environment.

TO APPLY

Please email your resume to Canoe Brook Country Club HR Director, Alexandra Huezo at ahuezo@canoebrook.org, subject line "Food & Beverage Internship"