

Live the cultures

Argentinean food is famous for its quality. In the course of your internship you will taste, experience, research, create recipes, estimate food requirements, order food supplies, collaborate in event planning and do administrative tasks. Doing an internship in Gastronomy is an important start as a chef or restaurant management. Area Marketing and sales, organization of events, serving, booking, project collaboration, starting project, experiencing, researching, understanding and writing about foods and wines. Analysis of budgets, promotional marketing, acquisition of new clients, elaborate strategies Organization Type Private Practice - Variety of fields in gastronomy. Restaurants City Córdoba – Resorts in rural areas This position requires a minimum time commitment of 20 hours per week. Minimum commitment: 8 weeks. Primary Responsabilities Creating recipes. Estimating food requirements. Ordering food supplies. Collaborating in event planning. Preparing meals. Serving Assisting in the kitchen Administrative tasks. Assisting in restaurant management. This internship is particularly recommendable for students of Gastronomy Management, Cooking School, Event Management. Required Skills Responsible. Creativity and detail orientation. Responsibility and commitment Able to work in team Passion for cooking Good manners Social competences Good interpersonal skills polite and good at dealing with clients Application Requirements Over 18 years old up to 35. Student or graduated.	GASTRONOMY	– RESTAURANTS
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Correlation between your studies and/or work	Application Requirements	· · · · · · · · · · · · · · · · · · ·



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experience and the placement you are requesting.
Level of Spanish: intermediate +.
Adaptable to other cultures, lifestyles and conceptions of work.
Commitment to the Host Organization, its rules and tasks.
Respect start and end dates of the program according on your nationality and legal requirements of the entry country.
Accident, illness and third party liability insurance coverage.

Please note: Responsibilities can vary according to the needs and resources of the Host Organization at the moment of your internship. This position is subject to the Host Organization's decision and depends on availability at the moment that the participant applies.