



### **Culinary Intern Position Description**

Duration: 2026/27 School Year (Semester 1 and/or Semester 2)  
Job Title: Line Cook Intern  
Supervisor: Bri Navarro  
Schedule: 5-15 hours per week flexible Monday-Sunday

#### **Overall purpose and objective of this position:**

Responsible for preparing and providing high quality food standards with consistency throughout.

#### **Scope of Work:**

- Responsible for freshness and quality of all items needed within assigned station.
- Maintains good service times.
- Responsible for product rotation and maintains freshness of product on station.
- Responsible for keeping reach-in and walk-in coolers clean and neat at all times
- Prepare food in accordance with working menus, recipe cards and photos.
- Responsible for having station set up in an orderly and timely fashion.
- Coordinate all food orders between stations and food servers.
- Assists with preparation of employee meals.
- Maintains a clean and safe work area.
- Attend all mandatory meetings.
- Complies with all policies and procedures set forth by The River Lodge & Grill Employee Handbook.

#### **Qualifications:**

- Possession of or ability to obtain a Food Handler's Card.
- Ability to stand and walk entire shift.
- Ability to work with minimum supervision.
- Ability to be a self-starter.
- Professional appearance.
- Ability to work as a team member.
- Good communication skills.

#### **Application Process**

Application portal opens March 2nd, 2026, and application materials are required no later than April 3rd, 2026.

- High School Intern Application
- Resume
- Cover Letter