



2021 Culinary Internship at Anthony's

Program Overview:

We take great pride in the development and growth of our management team and are excited to extend this opportunity to a Manager-in-Training Culinary Intern. As an Intern at Anthony's, you will shadow and train in all aspects of the back-of-house team where you will learn the essential skills to successfully manage a restaurant kitchen. Your responsibilities will include training as a pantry cook, all areas of the line, beverage management, and directly with the Sous Chef in areas of back-of-house management. This internship will include active experience as a kitchen supervisor and extensive training in high-quality seafood preparation.

Candidates:

- ❖ Students of any year who are studying business, hospitality, or any related major.
- ❖ We are looking for passionate individuals who work hard and deliver exceptional energy, leadership, and service to our team members and guests.
 - ❖ Some experience in the kitchen required.
- ❖ Leads with integrity and brings a professional attitude to the workplace.
 - ❖ Patient and even-tempered under stress.

Compensation & Commitment:

40 hours per week for 10-12 weeks depending on academic schedule. Competitive wages, benefits and scholarships available!

To Apply:

Please send your resume and location interested in to: Recruiting@Anthonys.com

Anthony's Restaurants is a family of unique seafood restaurants located throughout the Northwest. We are dedicated to giving our guests a truly Northwest dining experience by using local in-season produce which is expertly paired with regional wines and micro-brews. We are looking for a passionate individual who will uphold and exceed Anthony's reputation for the finest fresh seafood which is expertly served with an uncompromising commitment to quality and value.