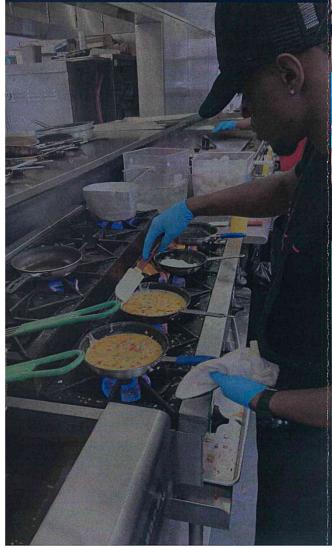
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NTERNSHIP PROVIDES
A FAST-PACED, HIGH
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EXPAND YOUR
HOSPITALITY &
LEADERSHIP SKILLS!



# HANGOUT

HOSPITALITY GROUP

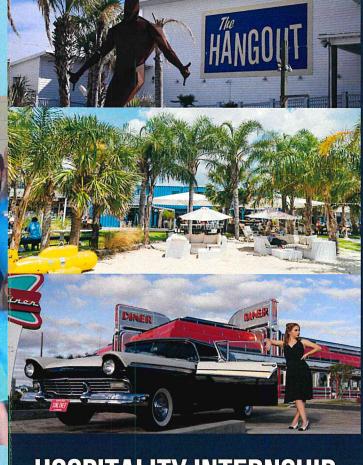


HOSPITALITY INTERNSHIP PROGRAM

**Apply Now** 



hr@thehangout.com



# HOSPITALITY INTERNSHIP PROGRAM













# WE WILL GIVE YOU FIRST HAND, REAL-LIFE HOSPITALITY KNOWLEDGE!

### WHO WE ARE

Hangout Hospitality Group proudly owns some of the hottest restaurant and entertainment venues along the beautiful Gulf Coast of Alabama, Okaloosa Island, FL, Pigeon Forge, TN, and (soon) Myrtle Beach, SC.

Hangout Hospitality Group is all about the experience! We strive to create environments for families and friends to come together to make lasting and magical memories.

## WHY OUR PROGRAM

Our Hospitality Interns have an opportunity to be hands on in our multi-restaurant organization. Interns acquire experiences in the industry that will provide increased qualifications for career choices. Our restaurants include venues that are: fast casual, upscale, and cater events.

You will learn, grow, and feel like family through this program. Reach out today to learn more!

# PROGRAM DETAILS

- 12 week/ 600 hour program
- Paid internship
- Assigned mentors
- Robust learning schedule
  - Skills & Techniques
  - Safety & Certifications
  - Human Resources
  - o Purchasing
  - Scheduling
  - Inventory
  - Accounting
  - o Marketing
  - Leadership
- Weekly progress review
- Lodging available
- Volunteer opportunities
- Student must be currently enrolled in culinary courses
- Student must be 18 years of age



## CULINARY PROGRAM

#### 2021-2022 INTERNSHIP AGENDA

#### WEEK 1 **ORIENTATION**

- Orientation to Hangout Hospitality Group
- Impacts of On/Off Seasons
- Kitchen Safety

#### WEEK 2 **FUNDAMENTALS**

- Daily Mise en Place
- Kitchen Equipment
- Station Organization
- Prep & Prepare

#### WEEK 3 **PURCHASING**

- Culinary Basics
- Create Prep List from Inventory
- Meat & Seafood **Principles**
- Inventory & Purchasing

#### WEEK 4 **TECHNIQUES**

- Kitchen Tools & Crafts
- · Boiling, Grilling, Frying
- Start to Finish Menu Items
- Begin Rotating Stations

#### WEEK 5 **ACCOUNTING**

WEEK 6

**PROCESS** 

- Accounting Basics
- Identifying Costs
- Developing **Budgets**
- Forecasting
- Culinary Process
- Timelines
- Teamwork
- Speed
- Quality

#### WEEK 7 SOFTWARE

- Purchasing & **Inventory Software**
- Scheduling Software
- Payroll Software

#### WEEK 8 LEGAL

- The Laws of Hospitality
- Guest Issues
- Potential Legal **Problems**

#### WEEK 9 HUMAN **RESOURCES**

- Worker's Compensation Claims
- Title VII
- Recruitment
- Training Employees
- Effective Communication

#### **WEEK 10 CREATE**

- ServeSafe Certification
- Special Events/ Catering
- Menu Creation
- Culinary Marketing

#### **WEEK 11** HHG

- Tour of Hangout Hospitality Group Restaurants
- Overview of Kitchen **Execution for Multiple** Concepts

#### **WEEK 12 OWN IT**

- Meet CEO/Founder
- Owning a Business
- Leadership

#### FOR INQUIRIES

# HOSPITALITY PROGRAM

#### 2021-2022 INTERNSHIP AGENDA

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OR	IEN'	TAT	ION

- Orientation to Hangout Hospitality Group
- Impacts of On/Off Seasons
- Retail Focus

#### WEEK 2 **FUNDAMENTALS** • Seating Charts

- Host/Hostess
- Large Party & Teams

#### WEEK 3 **PURCHASING**

- Server Basics
- SMART Guest Service
- Menu Knowledge
- Inventory & Purchasing

#### WEEK 4 **BARTENDING**

- Bartending 101
- Responsible Vendor
- Liquor Liability
- Liquor Purchasing

#### WEEK 5 **ACCOUNTING**

- Accounting Basics
- Identifying Costs
- Developing **Budgets**
- Forecasting

#### WEEK 6 **PROCESS**

- Managing Labor
- Timelines
- Teamwork
- Speed
- Quality

#### WEEK 7 SOFTWARE

- Purchasing & **Inventory Software**
- Scheduling Software
- Payroll Software

#### WEEK 8 LEGAL

- The Laws of Hospitality
- Guest Issues
- Potential Legal **Problems**

#### WEEK 9 HUMAN **RESOURCES**

- Worker's Compensation Claims
- Title VII
- Recruitment
- Training Employees
- Effective Communication

#### **WEEK 10** CREATE

- Special Events/ Catering
- Menu Design
- Restaurant Marketing

#### **WEEK 11** HHG

- Tour of Hangout Hospitality Group Restaurants
- Overview of Restaurant **Execution for Multiple** Concepts

#### **WEEK 12 OWN IT**

- Meet CEO/Founder
- Owning a Business
- Leadership

#### FOR INQUIRIES