



Keeping families close

## Atlanta Ronald McDonald House Charities Culinary Internship Program

Under the direction of the Culinary Manager and Assistant Culinary Manager, the Culinary Intern plays a supportive role in providing accessible meals for families staying at Atlanta RMHC. Culinary Interns will prepare meals alongside our Chefs while integrating meal options for those with dietary restrictions and limiting food waste. As menus vary every day, this is a perfect opportunity for an intern to learn diversity in food styles and food preparation.

Our culinary team will teach students how to adapt on their feet, shift menus based on current family needs as well as time management, communication, problem solving, and team collaboration.

Being a non-clinical facility, our internships do not provide students with medical related or counseling opportunities. The mission of Atlanta RMHC is to transform pediatric healthcare access and experiences for families with ill, injured or recovering children through a network of Houses, Family Rooms, Care Mobiles, and community resources. We are able to fulfill this mission through other forms of support, comfort, and activities.

**Primary Location and Work Hours will be scheduled with the Culinary Manager.** *This position should be flexible and able to work weeknights and weekends.*

### Compensation:

- This paid internship is designed for current culinary students. Individuals outside of a culinary program may be considered based on their experience.
- School credit may be applied, if needed.
- Full time commitment is preferred; Part-time interests will be considered.

### Minimum Qualifications:

- Minimum of 15-20 hours per week, 20 hours is preferred.
- Currently enrolled in a Culinary Arts program or related Food Services Management program.
- Knowledge of food and catering trends, quality, production, and sanitation controls. Including procedures for serving food and principles of safe food handling required.
- Strong time management skills, multitasking skills, and the ability to prioritize tasks with minimal supervision. Must be pro-active, self-directed, detail-oriented and organized.
- General knowledge of Atlanta Ronald McDonald House Charities and/ Ronald McDonald House Charities.
- Strong problem identification and problem resolution skills.
- Strong work ethic and positive team attitude; Professional and responsible demeanor.

- Able to work flexible hours to accommodate business requirements, will require evening and weekend work schedules.
- Excellent communication skills (both verbal and written).
- Strong computer skills, including proficiency and experience with Microsoft Word, Excel and Power Point.
- Helping in the preparation of dishes; making sure dishes are well balanced.
- Simple kitchen tasks: peeling, chopping, cutting, storing, cleaning, preparing, etc.
- Learning how to Roast, Braise, sauté, grill, bake and present dishes.
- Helping in the preparation of desserts.
- Receiving and storing provisions.
- Sorting and cleaning the kitchen: floors, work surfaces, tools & dishes.
- Maintaining proper food storage and labeling and proper cleanliness of the kitchen including equipment.
- Understanding how to build flavors.
- Utilizing and processing donated foods to maximize the resources provided by community donors.
- Responsible for the daily preparation of food items in the pantry, fry and/or stations or other areas of the kitchen.
- Prepares all food items as directed in a sanitary and timely manner.
- Follows recipes, portion controls, and presentation specifications as set by the restaurant.
- Restocks all items as needed throughout shift.
- Cleans and maintains station in practicing good safety, sanitation, organizational skills.
- Has understanding and knowledge to properly use and maintain all equipment in station.
- Assists with the cleaning, sanitation, and organization of kitchen, walk-in coolers, and all storage areas. Make sure food temperatures are maintained and food is stored properly.
- Ensure timely preparation of all meals and correct quantities needs to feed Guests.
- Follow proper reporting procedures for accidents and incidents to ensure follow-up and prevention.
- Adhere to all regulations including blood borne pathogens, infection control, use of hazardous materials and fire safety.
- Serve food in the proper portion size and at the proper temperature.
- Perform other related duties as required.

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**To Apply:**

Send a cover letter, resume, and three culinary references with contact information (including at least two of your managers or supervisors) to Chef Jeff Freehof, Culinary Manager at [jeff.freehof@armhc.org](mailto:jeff.freehof@armhc.org).