

Pastry Internships

Hershey Culinary

An Internship in Culinary/Pastry at Hershey Entertainment & Resorts is focused on developing a strong operational capability in the student. Our students will work in the various kitchens, be coached by Sous Chefs and senior line staff and be challenged to execute at a professional production level. The Culinary/Pastry Intern/extern is expected to bring a passion and focus on learning, maintain a professional demeanor and be committed to the full term of the Intern/Externship.

Inside Scoop:

The positions are located at various locations within Hershey Entertainment & Resorts.

Some positions are union and the work schedule will be based on union seniority. Candidates must be able to meet scheduled requirements, which will most likely require evening and weekend hours.

Internship/Externship timeline is flexible to fit specific program needs.

Housing may be available through our housing partner depending on start date.

Application Process:

Apply Here:

<https://careers.hersheyjobs.com/?keyword=culinary%20internship>

Applications will be accepted on a rolling basis until the internships are filled.

Best. Perks. Ever.

Free Admission to Hersheypark

Free Parking to all Hersheypark & Giant Center Events

Sweet Discounts across town

Employee Appreciation Events

And more!

Job Functions:

Maintain a clean and organized work area using ServSafe training and State Food Safety regulations.

Demonstrate safe handling of tools, knives and equipment in carrying out assigned tasks.

Prepare all assigned baking and pastry processes following recipe and presentation guidelines.

Maintain clean and sanitary work environment and station on a daily basis; maintain standards of good personal hygiene and proper uniform guidelines and checks quality of food items needed for daily mise en place, practicing proper rotation (FIFO) and prep levels.

Complete designated prep levels with consistency and without sacrificing food quality; maintain a high standard of food quality with demonstrated efficiency in the utilization of products to control food products.

Exhibit safe food handling practices.

Exhibit basic knowledge and understanding of cooking techniques; strive to advance knowledge and skills.

Follow verbal direction and written recipes quickly and accurately; asking appropriate questions for clarification.

Develop proficiency in operating assigned stations.

Performs all job related duties as required.

Job Requirement:

Basic Qualifications:

18 years of age or older.

Must be a student currently enrolled in a Culinary Arts program OR a recent Culinary Arts graduate within 6 months of applying

Additional Qualifications:

ServSafe certification preferred

Access to reliable transportation must be available

Students must wear proper school uniform for work, if uniforms are provided by the school

Must be proficient in speaking, reading and writing in English

Must demonstrate fundamental culinary knowledge and a passion for the craft

Must be knowledgeable of weights, measures and math used in kitchen applications

Ability to work in a fast-paced, high volume environment

Elbow motions for chopping, repetitive wrist motions for stirring and chopping.

Must have ability of taste buds to distinguish between and among flavors, spices, temperature, and mouth feel (smoothness, pungency, etc.) of food, and beverage.

Must have ability of olfactory nerves to distinguish between and among odors and scents as to their appeal and level of intensity and

Must be able to work in extreme temperatures.