



FORT WORTH MUSEUM
SCIENCE AND HISTORY

Stars Café

Position: Culinary Intern

Job type: Seasonal / Unpaid

Position Summary:

The goal of the Culinary Intern Opportunity is to provide the intern the ability to refine their culinary skills and kitchen operational understanding through daily coaching and work experience. Interns will be exposed to all areas of kitchen operations.

Position Responsibilities:

- Review your job assignments with your supervisor when you start your work shift each day
- Maintain a clean, sanitary, and safe culinary environment, assuring best practices, standards, and policies are being followed
- Identify and report any safety concerns immediately to a supervisor on duty
- Work collaboratively with all kitchen staff and supervisors
- Provide exemplary guest service and embodying the SQS Principles of Safety, Quality, Show and Efficiency
- Skills learned and practiced while on the job will include but not be limited to; food safety, food preparation, food service, guest service, cleaning all facets of a restaurant operation and team work
- Perform other duties as assigned

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