

# **FOOD & BEVERAGE** INTERNSHIP

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Our mission is to serve simple but delicious menu options with friendly Wisconsin service that comes with a smile. Our guests can dine indoors or outdoors under the Wisconsin sky, where cold beverages await after a long day on the links. With more than 400 dining seats on the property, employees can connect with guests found worldwide.

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## **GUEST DINING SERVICES**

Sand Valley boasts dining options to suit all culinary desires. Aldo's Farm & Table offers a contemporary, farm-to-table experience and includes a three-season porch and indoor fireplace. Mammoth Bar provides a rustic dining experience with indoor seating and outdoor options on the Warbler Terrace, which overlooks the Mammoth Dunes course. Craig's Porch, positioned at the highest point on the property, overlooks the Sand Valley course while serving delicious food, cold beverages, and stunning views. At the Sandbox, our Food Truck offers an assortment of street food and a signature cocktail for laid-back dining enjoyment. In fall 2022, the Lido Lodge opened its doors to Lido members and guests, complete with casual dining options.

In Spring 2022, Sand Valley announced its resort-wide expansion that includes a new pool house and tennis center, complete with an Italian Bistro expected to open in 2023.



## **GUEST DINING RESPONSIBILITIES**

- Strong attention to detail
- Customer service experience
- Friendly, warm, outgoing personality
- Quality interpersonal communication skills
- Ability to analyze and solve problems
- Handle multiple duties under pressure

## **GUEST DINING EXPERIENCE**

- Runner/Busser
- Host
- Server – AM or PM
- Lead Server
- Bartender
- Cottage Dining Attendant
- Food & Beverage Intern
- Outlet Attendant
- Food & Beverage Supervisor
- Food & Beverage Manager
- On Course Manager



## FRESH INGREDIENTS

Harvested right from Sand Valley's on-site community garden or acquired from area purveyors, our ingredients come from local and sustainable sources.

## MODERN EQUIPMENT & TECHNIQUES

Our kitchen features rational combi ovens, immersion circulators, a vacuum sealer, pasta roller/extruder, and so much more.

## CULINARY RESPONSIBILITIES

- Culinary experience
- Work collaboratively within a team environment
- Menu evaluation and the creativity to adjust menu offerings to suit guests' needs
- State certified and/or Serv Safe certified
- Minimize food and supply waste
- Excellent sense of urgency, handling multiple duties under pressure, and strong attention to detail

## CULINARY EXPERIENCE

- Steward
- Culinary Intern
- Cook One
- Cook Two
- Culinarian
- Pastry Chef
- Sous Chef
- Executive Sous Chef



LEARN MORE

## CONTACT LIST

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As a member of the Food & Beverage Team at Sand Valley, you will become part of a growing, evolving, and dynamic operation. Sand Valley provides an environment where you will learn to thrive in all situations, embrace challenges, and succeed in a fast-paced environment.