



The Congress Lake Club ~ Est. 1896



Congress Lake Club Culinary Internship Learn & Pay Program

Position Overview

Each Culinary Student will learn all aspects of the Kitchen / Front of House.

Club Facilities

Congress Lake is an exclusive private country club located in the greater Akron/Cleveland metropolitan area. The Club, one of the oldest in Ohio, has about 350 members and features a 900-acre property with 87 upscale residences; a Donald Ross designed golf course; a 300 acre private lake for boating, sailing, and fishing; a resort style swimming pool, racquet sports including 6 Har-tru courts, 2 platform courts, and tennis facility; and a 50,000 square foot clubhouse with indoor and outdoor dining, banquet facilities, 10 overnight guest rooms, 2 kitchens, and other F & B outlets.

Our Core Values

- The Congress Lake Club is thoroughly committed to its employees first by providing a **positive, fun, and hospitable work environment.**
- We are **part of the Congress Lake Club**, not an employee of a department.
- We have uncompromising standards of **Integrity, Respect, & Honesty.**
- We are disciplined in our adherence to **details, standards, procedures, & policies.**
- We understand we are in the **Hospitality Business** First & Foremost.
- We understand Hospitality is about HOW the **Service** we provide makes our members feel.

Club Employment Culture

Congress Lake's Core Values reflect our true culture and managing by these values maintains the culture. The Club's leadership is committed to these values and to a healthy work/life balance with a five- day work week, being typical for the management team.



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By End of Term, Each Student Should Be Able To Complete....

- Cut MirePoix
- Standard Mise en Place
- Chicken Stock
- Veal Stock
- Demi Glaze
- Beurre Blanc
- Hollandaise
- Red Sauce
- Bechamel
- Veloute
- Soups
- Make Prep Lists
- Flow Recipes
- Set up Buffets
- Decorate Buffets
- Work A Lunch Station
- Work A Dinner Station
- Set A Table
- Serve A Table
- Break Down Meats
- Break Down Fish
- Portion Portion Control
- Clean a Station
- Clean A Kitchen
- Set And Work A Dish Pit
- Make Bread
- Make A Cake

Internship Requirements

- Personal traits: integrity, positivity, creativity, extroverted, detail oriented, & team oriented
- Willingness to learn and grow professionally
- Flexible availability (days, evenings, weekends, holidays)
- Allowed 2 absences during program
- Be professional at all times
- Follow all procedures, requirements, rules and policies of Congress Lake Club

Compensation & Benefits

- Starting salary of \$12 per hour
- Free housing accommodations: a private bedroom in furnished apartment shared with other interns, located within biking distance of clubhouse, security/damage deposit require but is refundable
- Complimentary meals on duty and uniforms provided at no cost
- Regular performance reviews and critiques from Executive Chef
- Future career opportunities

Application Instructions

Email resume, cover letter, and professional references to:

- John Hammack, Executive Chef
- Application information will be accepted via Email
 - Email application to: executivechef@congresslakeclub.com
 - No phone calls

P.O. Box 370, Hartville, Ohio 44632 www.congresslakeclub.com ph: 330.877.9318