

INTERNSHIP OFFER FORM

If you are interested in this internship offer, please contact the ELAN team at the email addresses indicated. The team will forward your application to the host organization if it meets the requirements of the position.

YOUR ORGANISATION

Activity	Company specialized in catering. Participation in regional and European fairs and professional cooking training. We are specialized in crêpes and Creole gastronomy (ambassador of the Academy of Culinary Arts) since 1998. Original products and multilingual team (French and St-Lucian), with expertise in different sales techniques. Experience in all areas of event planning. Local and national recognition.
Country	Martinique, France

DETAILS OF THE OFFER

Reference	MQ210121		
Date of publication	January 21st, 2021.		
Title of the internship	Training in the catering business, with specialization in crêpes cooking		
Field of activity	Catering		
Proposed hosting period	March 1st-April 1st (flexible)	Duration	1 month (renewable)
Stipend (if applicable)	Yes	Disabilities facilities	<input type="checkbox"/> Yes <input type="checkbox"/> No
Placement location	Rotation around our selling points (Schoelcher, Fort-de-France and le François) and punctual business trips on the territory.		
Possibility to work remotely?	No		
Deadline to send your application	March 1st		

INTERNSHIP AND MISSIONS

Objectives of the internship	<ol style="list-style-type: none"> 1. Professional training as a chief specialized in crêpes, cooking tasks, pastry making, and chocolate factory 2. Teaching the bases of management, catering and specific sales techniques <p>At the end of the mission, the intern should gain autonomy in manufacturing, garnishing, baking, and have new skills in sales and management.</p>
Missions <i>[Enumérer les tâches confiées]</i>	Preparation of the crêpe batter, cooking, ensuring the sale, the rotation and good maintenance of the selling point, applying the hygiene rules, and respect the hospitality and confidentiality rules.

REQUIRED PROFILE

Level of education	No specific requirements, having already worked in a restaurant is an asset
Diplomas/Degrees required	X
Required Language Proficiency	No specific requirements, our team is bilingual French/English.
Other Skills / qualities required	<p>Preliminary experience in the catering industry is an asset</p> <p>Drivers' license (international and or/French) is an asset but not mandatory</p> <p>Good presentation, positive attitude, communication skills</p> <p>Ability to work under pressure</p>

⇒ This form should be emailed to: elan.interreg@gmail.com;

⇒ cc: elan@campusfrance.org/

Information regarding the processing of your personal data

The ELAN project partners, the Académie de Martinique and Campus France: ("We") request and collect personal data in order to process your internship offer. This information is conserved for the time necessary to respect our commitments and our rights under the ELAN project. The company's information will only be transferred to our authorized technical service providers. Companies have the right to access their data or request their removal. They also have a right to oppose, a right to rectify and a right to limit the processing of their data. If you wish to exercise any of these rights, feel free to contact us at elan.interreg@gmail.com or at elan@campusfrance.org. For more information on these procedures, you can consult our Privacy policy (<http://www.elan-interreg.org/politique-de-confidentialite>) or contact us at the following email address: elan.interreg@gmail.com or elan@campusfrance.org.

Do not hesitate to contact us for more information:

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