

Food Service

Through this unpaid internship, you will gain solid, real-life experience and become actively involved in many aspects of the food service industry including catering, management and dietetics.

Responsibilities:

Cafe:

- Day to day management - ordering food, quantities, labeling, food presentation, closing and opening responsibilities
- Customer service
- Assist with cooking
- Budgeting
- Food waste elimination
- Ordering food, prepping large quantities, menu planning for meetings and events

Eat It Up Exhibition:

- Provide food demonstrations to teach kids how to make healthy and simple snacks
- Develop new nutrition-related activities for our visitors, and offer healthy, easy snack options
- Create health and nutrition-related educational curriculum

Requirements:

- 15 – 20 hours weekly
- Minimum of a 3 month commitment
- Kitchen supervisory experience
- Be able to pass a background check and drug test

Benefits:

- Earn credit towards completion of your degree
- Gain solid work experience and quality references
- Network with other professionals in the industry
- Understanding of what it takes to be successful in the current business environment
- Working in a fun and fast paced environment

Applications available online at imaginationstationtoledo.org. For more information please contact the Volunteer Coordinator at volunteer@istscience.org.



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