ALTEREDU Srl is an Innovative Start-Up, which started at the end of 2017 from the long-term experience of the founders of Social Promotion "Digital Future", a member of the Digital Skills and Jobs Coalition of the European Commission. ALTEREDU, recently adorned with the brand of "Italian Excellence", he created the Network "The Italian Market" - Excellence Italian Food Selection, to promote the food of excellence of Italian and Calabrian companies.

https://www.alteredu.it/traineeship/

https://www.alteredu.it/traineeship/erasmus-for-young-entrepreneurs/

https://www.alteredu.it/traineeship/internship-with-vet-program/

https://www.alteredu.it/traineeship/erasmus-traineeships/

We are looking for students with Erasmus Grant or young people who want to access the Erasmus for Young Entrepreneurs Program (this program offers young people the opportunity to have an entrepreneurial experience with a grant of € 900 per month)

The trainee or the young aspiring entrepreneur can choose 2 positions:

1) CHEF: will work in the room under the authority of the manager in the kitchen. The trainee will be responsible for preparing food, organizing the kitchen, cleaning and choosing the products. The trainee must have an understanding of the basic rules of cooking, cooking and training experience in hotels, knowledge of the products and food and drink menus, ability to make suggestions to guests, refrigerators and shelves. At the end of the course, the trainee will be improved in terms of timeliness, organization, communication with clients and colleagues, speed and efficiency in serving the customer, ability to perform multiple tasks. In addition to learning a new language and new terms to include in your dictionary.

2) WAITER: The trainee will be responsible for table preparation, reception, customer service and cleaning. This way you can improve your skills by serving and explaining dishes to customers, as well as answering any questions he is asked. The figure is important because it is he who acts as an intermediary between the customer and the kitchen, to improve his ability to relate to customers. In addition to learning a new language and new terms to include in your dictionary.

The internship will take place at the "Hostaria Antico Borgo" in Terranova da Sibari (http://www.hostarianticoborgo.it/), a very popular restaurant and pizzeria in the area for the quality of cuisine and service. In business for more than 10 years, Hostaria Antico Borgo can boast national and international awards, precisely because it has been chosen by Italian and foreign guests staying in the village.

The quantity and type of activities performed by each of his interns, knowledge, performance, experience and attitude. We try to involve our performance and achievements.

Length of Internship: Minimal internship is 3 months, but can be extended up to 6 months depending on intern performance.

What we offer:
If required, assisting you with relocation in Italy

**Workplan**

**Final report**

Provision of documents such as the Euro Pass, evaluation of job performance, certificates of participation in training

Constant monitoring of activities with weekly reports

Provides documents certifying the Internship Training, job performance evaluation and a letter of recommendation from a tutor

**Salary:** Alteredu Innovative Startup and Hostaria Antico Borgo doesn't offer any financial compensation.

**Preferred qualifications:**

Verbal and interpersonal communication skills

Excellent organization, time management, and priority skills

Ability to manage multiple tasks with attention to detail and follow up

Ability to navigate corporate structures to identify decision makers and determine decision-making processes

Hospitality attitude

Fast and critical thinking;

Team working

Basic knowledge of cooking and food

... don't forget your smile;)

Send CV and motivation letter to recruiting@alteredu.it