



**Sanctuary Kitchen at CitySeed in New Haven is seeking a Culinary Operations Intern for our Catering Program.**

Sanctuary Kitchen, a program of CitySeed, partners with immigrant and refugee chefs to build economic opportunity and authentic connections through food. Our vision is to enhance the culinary skills of refugees and immigrants in a supportive environment that honors story and diverse cultural traditions, fosters community and understanding, offers professional development, and generates economic success in the most delicious way possible. We do this through refugee and immigrant-led cooking classes, supper clubs and other culinary events. Sanctuary Kitchen Catering, our social enterprise, provides authentic, multicultural catering and food products that support employment, professional training and integration of refugees and immigrants in Greater New Haven.

Prior to March 2020, our Catering Program fulfilled customer orders almost daily, from small, private dinner gatherings all the way to large public events serving hundreds of guests. The talented chefs are from Afghanistan, Syria, Iraq and Sudan, and prepare authentic, traditional cuisine featuring their own recipes. The chefs also prepare wholesale and Direct-to-Consumer products that are sold in local retail locations and at CitySeed Farmers Markets in New Haven.

Sanctuary Kitchen is seeking a Culinary Operations Intern who would be integral to the overall Catering Program, and gain hands-on work experience and mentorship in all aspects of our service. This includes working alongside the Catering Manager in customer service, menu preparation, cost analysis, food procurement, multicultural food preparation, set up and delivery of orders, inventory and service management, and program evaluation.

**Supervision:**

Students participating in the internship would be supervised by:

Carol Byer-Alcorace - Catering Manager, Culinary Coordinator

Weekly Duties to include:

Procurement and Administrative duties - 1 ½ hrs

Culinary Staff Supervision - 3 ½ hrs

Food Preparation, Cooking and Packaging - 6 hrs

Farmer's Market Participation - 3 hrs

Sumiya Khan, MS, RD – Kitchens Programs Manager

Weekly Duties To Include:

Event Production and Coordination – 1-2 hrs

Marketing – 1-2 hr

This position is unpaid and part-time for Spring, Summer or Fall semesters. Expected hours are approximately 10-15 hours/week (flexible).

**Requirements:**

- Candidate should be enrolled in college level Culinary Arts Program or have related training.
- Candidate should understand and implement the maintenance required for safe and sanitary food service operation
- Candidate must have good communication skills
- Knowledge of Arabic or Dari/Farsi a plus
- Candidate must have the ability to work individually and in a team environment
- Candidate must be able to perform in a positive and professional manner
- This position requires an individual who desires to take initiative.
- Candidate must have excellent organizational skills.
- Candidate must be punctual.
- Desired : A reliable, personal vehicle & car insurance

This internship experience at Sanctuary Kitchen's Catering Program is an excellent opportunity to further the education and training, as well as professional development, of students who are interested in a professional career in the culinary field. College credits or course requirements may be fulfilled.

**To learn more about Sanctuary Kitchen and CitySeed visit:**

[www.sanctuarykitchen.org](http://www.sanctuarykitchen.org)

[www.cityseed.org](http://www.cityseed.org)

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