

Chef's Apprentice Position Open at Chef Mario's Inc
Posted April 27, 2009

If you have been trying to work in the real world of the culinary arts but don't want to work in fast food and want to COOK FROM SCRATCH, NOW'S YOUR CHANCE!

Chef Mario's Inc has an opening for a Chef's Apprentice!

GET PAID WHILE YOU LEARN! We'll start with the basics and we will teach you everything you need to know- **NO EXPERIENCE NECESSARY- just dedication, reliability and the drive to excel!** We don't take on more than 4 students at a time, so you'll be in direct daily contact with Chef Mario in a learning environment with a **student teacher ratio of 4:1 or less-** there is NO other educational program out there that can offer that and an hourly wage while you learn!

Hourly wage of \$8.00 per hour and the program is a **18-24 month commitment**, depending on how fast you pick things up.

Full Time Position with varied schedule.

Learn the lost art of how to cook from scratch without paying \$20,000-30,000 to attend culinary school. Certificate of completion awarded at the end of the program plus our personal recommendation and access to our resources in job placement assistance should you choose to leave Chef Mario's upon completion of the program. If you're good though, don't be surprised if we make a move to keep you!! To learn more about the program, visit our website at: <http://www.chefmario.com/Apprentice.html> Position available immediately and be ready to work hard and play hard. We're a fun loving group that loves the rush of a job well done!

Apprentices must have

- **valid drivers license,**
- **Good client face**
- **reliable transportation,**
- **be dependable,**
- **have passion for the culinary arts**
- **and a desire to learn.**

We're conveniently located just down the street from Rex Hospital in Raleigh.

Duties include but are not limited to: expanded knife skills and kitchen prep, Assistance in running the Wycliff Café, Deliveries, Customer Interactions And More!

If you're dying for a job where you can be creative and have a sincere sense of daily pride in what you do, submit your resume/contact information to us at <mailto:chefmario@bellsouth.net> or give us a call at 919-781-4141 and ask for Darcy.

We look forward to meeting you!