



Culinary and Hospitality Internship

Celebrating over 20 years, Black Star Farms is Michigan's premier wine & culinary destination with two wine processing facilities/tasting rooms, a luxury Inn, a farmstead café, and numerous venues for weddings, corporate groups, and special events.

Objective: An opportunity for current college students to gain professional culinary and hospitality experience at a multifunction property

Qualifications: Declared major or minor in Culinary Arts, Hospitality, or Food & Beverage Management. Prior culinary or hospitality experience preferred.

Focal Points

- Cooking techniques, knife skills, plate presentation
- Catering, event coordination, café, Inn
- Sustainability, local sourcing
- Sanitation
- Wine pairing
- Food and beverage inventory and tracking
- Plate development

Desired Skills

- Strong written and verbal communication
- Professional demeanor
- Able to manage stress in high-volume situations, prioritize well, and meet deadlines
- Resourceful problem solver
- Able to lift 40lbs
- Able to work on feet for 8 hours a day





Available Career Emphasis

- Baking
- Line chef skill set
- Event chef
- Inn chef
- FOH operations
- FOH events
- Winery

Compensation: Hourly rate and discounted shift meals

Contact: Dorothy DeBlasio, *Director of Event and Culinary Operations*,
dorothyd@blackstarfarms.com, or 231-944-1258

