

# Stâge Program Overview

To foster growth and education among talent in the culinary industry, Culintro has developed a first-ever *Stâge Program*. Culintro facilitates the placement of passionate, hard-working culinary students with chefs in New York and Chicago's renowned restaurants. After completing an application, *Stagières* are evaluated by Culintro and placed in kitchens or front of house according to their experience level, ability to enhance the environment, and interest in culinary specialties. The *Stagières* will come away with hands-on experience and a network of contacts. Chefs will have the opportunity to offer a permanent position to the *Stagières* or release them after the internship.

## Why Stâge?

Are you a student looking to becoming the next Alain Ducasse, Wolfgang puck, Jean Georges, among others? Do you aspire to own restaurants one day? Stâging for some of the nation's top chefs will provide you with the experience, knowledge, and tools to fulfill your dream of working and owning a restaurant. Culintro's Stâge Program works to place young aspiring talent with NYC's prestigious chefs and restaurants. Students who participate in this program cultivate new relationships and further their networking prowess in a fast-growing metropolis.

## Admission Process

The admission process at Culintro is conducted as a comprehensive review, treating each application personally and individually. We aim to provide Chefs and *Stagières* with the opportunity to convey the broadest sense possible of the student, the student's goals and intentions, and what the student hopes to gain through the Culintro Stâge Program. Our primary consideration in the evaluation is previous experience and recommendations. Culintro and our mentoring Chefs are interested in students who demonstrate ability and interest in achieving at the highest levels of skill and service; who will engage deeply and substantively with the kitchen and front of house; and who are intent on growing deeply both intellectually and personally.

Each mentoring chef requires various degrees of experience from their selected *Stagières*. Interviews and applications will be individually assessed based on requirements and expectations provided by Culintro's chefs.

Students will be reviewed and placed on a first come, first serve basis.

Culintro will work with Chefs directly to schedule *Stagières* in kitchens. Under no circumstance should an applicant contact the chef via email or phone directly-- as they will be advised to contact Culintro.

# How To Apply

1. Download Stâge application and waiver form on Culintro website
2. Complete and return application to Culintro (6-8weeks before anticipated Stâge program start date) at [info@culintro.com](mailto:info@culintro.com).
3. Culintro will conduct phone or in-person interviews, depending on proximity of applicant.
4. The first day, students will trail the chef.
5. Chef will determine if they will keep the Stagièr on for the end of the Stâge period.
6. At the end of the Stâge period, Chef and Stagièr will report to Culintro with comments.
7. Chef will either release Stâge or hire permanently.
8. Stagièr has the opportunity to trail a different chef with Culintro, depending on previous assessment.

# Participation Requirements

In exchange for the opportunity to apprentice with an extraordinary chef, interns are expected to adhere to the rules, guidelines, policies and standards of the program. Interns at all times must conduct themselves in a manner that reflects positively on them and on the program.

Interns are expected to be appropriately dressed in a chef uniform.

Students are expected to pay respect to the chef by arriving and leaving on time; following directions and behavior regulations provided by the chef and the program.

Culintro is not responsible for transportation, insurance, or housing related fees.

# Waiver

Culintro provides this Stâge Program for the sole purpose of matching deserving culinary students with established chefs and restaurants. In order to participate in the Internship Program, you must agree to all of the following terms and conditions:

1. Culintro shall not be liable to any intern, chef, person or restaurant for any claims, demands, causes of action or damages whatsoever resulting from, arising out of or connected with the Stâge Program or website, or Culintro's maintenance of them, or Culintro's use of information provided in connection with or related to the Stâge Program.
2. Any understanding or arrangement between chefs/restaurants and interns shall be determined and agreed to between the parties, independently of Culintro. Culintro shall not have any liability of any kind resulting from a failure of a party to comply with its representations.
3. I release Culintro and each of their respective officers, directors, agents, representatives, and employees (referred to collectively as "Releasees") from any and all claims, actions, damages and liabilities, injury or loss that in any way are caused by, arise out of or result from my participation in Culintro's Stâge Program, including, without limitation, any and all claims, actions, damages, liabilities, injury or loss that in any way are caused by, arise out of, or result from the negligence, gross negligence, or recklessness of the Releasees or any of them. I will defend, indemnify and hold harmless the Releasees from any and all such claims, actions, damages, liabilities, injury or loss.
4. I understand that the responsibilities and circumstances of the Internship Program require a standard of professional decorum. Therefore, I indicate my willingness to understand and conform to the professional standards of the Internship Program as well as to the core values of Culintro and to conduct myself with integrity, fairness, respect, and responsibility. I further understand that it is important to the success of the present internship and the continuance of future internships that interns observe standards of conduct that would not compromise Culintro in the eyes of individuals and organizations with which it has dealings. I agree that should the Culintro Stâge Coordinator decide that I must terminate my internship because of conduct that might bring the program into disrepute, or the internship into jeopardy, that decision will be final.
5. I understand that Culintro reserves the right to make cancellations, changes or substitutions in cases of emergency or changed conditions or in the general interest of the Internship Program. I understand that the Culintro Internship Coordinator may take any actions he or she considers to be warranted under the circumstances to protect my health and safety and/or to guard the integrity of the Internship Program, including termination of the internship experience
6. I understand that my participation in Culintro's Stâge Program shall not be deemed to create an employer/employee relationship between myself and Culintro. I shall receive no monetary compen-

sation.

7. I understand that Culintro will not provide medical or health insurance coverage to me during any aspect of my participation in the program.
8. I also understand that Culintro will not provide me with uniforms, equipment, materials, or other items that may be required to participate in the Internship Program.
9. I agree to provide Culintro with feed-back and information regarding the Internship Program as Culintro, from time to time, may reasonably request. I consent to the use of any information supplied and any statistics derived there from in any manner determined to be appropriate by Culintro, in its sole reasonable discretion.
10. I understand and agree that Culintro reserves the right to use photograph and video negatives and/or reproductions for display, publication and other purposes. Images remain the exclusive property of Culintro and shall not be reproduced without written permission. I understand my image may be used in displays, publications or other purposes for which I will not receive any financial or other compensation or reimbursement.
11. I agree that this Waiver, Release and Indemnification Agreement is to be construed under the laws of the State of New York and that if any portion hereof is held invalid, the balance hereof shall, notwithstanding, continue in full legal force and effect.
12. I understand and agree that any and all disputes arising out of or in connection with my participation in the Stâge Internship Program shall be litigated only in the courts of the state of New York and in no other court, and I hereby consent to the jurisdiction of this court.
13. I certify the information provided on the application form is true and accurate.

\_\_\_\_\_  
Name of Applicant

\_\_\_\_\_  
Signature of Applicant

\_\_\_\_\_  
Date

# Application Form

## *Personal information*

name \_\_\_\_\_ male  female

street address \_\_\_\_\_

city/borough \_\_\_\_\_ state \_\_\_\_\_ zip code \_\_\_\_\_ country \_\_\_\_\_

home telephone ( \_\_\_\_\_ ) \_\_\_\_\_ work phone ( \_\_\_\_\_ ) \_\_\_\_\_

email \_\_\_\_\_ fax \_\_\_\_\_

social security number \_\_\_\_\_ date of birth \_\_\_\_\_

please identify a person the Culintro might contact in case of an emergency: \_\_\_\_\_

telephone ( \_\_\_\_\_ ) \_\_\_\_\_

is the address provided a permanent address?

if not, please provide your permanent address below:

street address \_\_\_\_\_

city/borough \_\_\_\_\_ state \_\_\_\_\_ zip code \_\_\_\_\_ country \_\_\_\_\_

were you referred to us by a chef or former Stâge? if so, please tell us their name:

please indicate citizen status:

united states citizen       permanent resident with alien reg. no.       other

if "other," please indicate country of birth and country of current citizenship \_\_\_\_\_

are you presently in the U.S. and New York?  yes  no

if you are in the u.s. and not a u.s. citizen or permanent resident, please indicate the type of visa you currently hold: \_\_\_\_\_

are you applying for a student visa?  yes  no

how would you describe yourself?

- black/african amer.
- amer. indian
- asian/pacific islander
- hispanic
- white (not hispanic )
- i respectfully decline to furnish this information

marital status (optional):

- single
- married
- divorced
- separated
- widowed

when do you anticipate beginning a Stâge term with Culintro?

Month\_\_\_\_\_Date\_\_\_\_\_Year\_\_\_\_\_

## *Educational information*

High School graduation, or the equivalent, is required for admission to Culintro.

Check the box below that best corresponds to your highest level of education:

currently in high school \_\_\_\_\_  
*Expected Date of Graduation*

high school diploma \_\_\_\_\_  
*Year of Graduation      School Name      City      State*

associate's degree \_\_\_\_\_  
*Year of Graduation      School Name      City      State*

bachelor's degree \_\_\_\_\_  
*Year of Graduation      School Name      City      State*

graduate degree \_\_\_\_\_  
*Year of Graduation      School Name      City      State*

Please include all Culinary, Restaurant Management, and/or Hospitality Schools you have attended:

\_\_\_\_\_  
*School Name      Year of Graduation      Degree      City      State*

\_\_\_\_\_  
*School Name      Year of Graduation      Degree      City      State*

\_\_\_\_\_  
*School Name      Year of Graduation      Degree      City      State*

\_\_\_\_\_  
*School Name      Year of Graduation      Degree      City      State*

## Work experience

if you have worked in the food service industry, please complete the following (or submit your resume):

<u>Company</u> _____	<u>Date of Employment</u> _____	<u>Position(s) Held</u> _____
_____	_____	_____
_____	_____	_____
_____	_____	_____

if your most recent employment was NOT in the food service industry, please complete the following (or submit your resume):

<u>Company</u> _____	<u>Date of Employment</u> _____	<u>Position(s) Held</u> _____
_____	_____	_____
_____	_____	_____
_____	_____	_____



## *Essays*

Culintro's priority is developing an understanding of applicants' passion and desire to work in a the culinary industry. These personal essays will be of high importance when evaluating each applicant.

Please use the space provided, or a separate page, to describe your reason(s) to enter or advance in the food service industry: Approx 150 words in length.

## *Essays Cont.*

Please use the space provided, or a separate page, to explain your interest to study under a Culintro Chef, as well as your reason(s). Your essay should be approximately 150 words in length.

I certify that this information is true and complete to the best of my knowledge. Falsification of information on this application could jeopardize consideration and acceptance into Culintro's Stâge Program.

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Name (Printed)

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Date

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Signature