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Bonefish Grill Internship Summer 2026 For Recents Graduates

Description

Unlock a gateway to the culinary world with the captivating Bonefish Grill Internship in Tampa. Delve into an immersive experience where passion, flavor, and innovation merge seamlessly to create a remarkable dining affair. Join our dynamic team as we embark on a journey to explore the art of culinary mastery.

Responsibilities

1. Culinary Exploration: Dive into the heart of the kitchen, assisting our skilled chefs in the creation of delectable dishes. Immerse yourself in a realm of flavors, learning the intricacies of culinary techniques while ensuring impeccable presentation and taste.
2. Guest Engagement: Embrace the opportunity to interact with our valued guests, providing exceptional service and a memorable dining experience. Assist in catering to their needs, maintaining a warm and welcoming atmosphere throughout their visit.

Qualifications

1. Passionate Foodie: A genuine love for food and an eagerness to explore the art of cooking are essential.
2. Attention to Detail: A meticulous eye for detail, ensuring precision in plating and presentation.
3. Team Player: Possess strong collaboration skills and a willingness to contribute to a harmonious work environment.

Experience

While prior culinary experience is not mandatory, a basic understanding of kitchen operations, culinary concepts, and cooking techniques will be advantageous. We encourage individuals with a drive to learn and a commitment to excellence to apply.

Skills

1. Culinary Creativity: Bring forth innovative ideas and a flair for experimenting with flavors, as you help create exceptional culinary delights.
2. Time Management: Adapt to a fast-paced environment, displaying efficient organizational skills to meet deadlines and manage multiple tasks.
3. Communication: Exhibit strong interpersonal skills to foster effective collaboration with the team and engage with guests professionally.

Job Benefits

1. Mentorship: Gain valuable guidance from our experienced chefs who will nurture your culinary skills and foster personal growth throughout your internship.
2. Hands-on Experience: Immerse yourself in a real-world kitchen setting, honing your skills and acquiring practical knowledge of culinary techniques.

Hiring organization

Bonefish Grill

Employment Type

Intern

Duration of employment

6 months

Industry

Restaurant

Job Location

Tampa, Florida, USA, 33592,
Tampa, Florida, USA

Working Hours

8

Base Salary

10

Date posted

July 16, 2025

Valid through

31.05.2026

3. Networking Opportunities: Connect with professionals in the culinary industry, expanding your network and opening doors for future career prospects.

Contacts

To embark on this enchanting culinary journey, please reach out to our internship coordinator, Sarah Thompson, at sarah.thompson@bonefishgrill.com. For any queries or further information, feel free to contact our Human Resources department at hr@bonefishgrill.com.

Unveil your culinary prowess and embark on an extraordinary adventure with the Bonefish Grill Internship in Tampa. Immerse yourself in a world of flavors, creativity, and camaraderie, and discover the ingredients that make Bonefish Grill an extraordinary dining destination. Apply now and unlock a unique opportunity to cultivate your passion for food while acquiring invaluable skills that will shape your culinary journey.