



Cook Free Educational Program

Are you looking for new opportunity and do you want to enter the Dutch hospitality field? The Free Educational Program of the Orange Academy is the right chance for you.

What will you get?

- Internship of 1360 hours in Hotel or Restaurant in the Netherlands, planned according to the Dutch law
- Continental Cooking Course at HRC Academy in Sofia, Bulgaria
- Free housing during the entire period
- Internship weekly fee
- Covered travel expenses and arriving pick-up at the Airport in The Netherlands
- Free working clothes
- Free Netflix account
- Free online Emergency course
- Free online Dutch course by app
- Covid-19 test reimbursement
- After graduation **if your attitude is good you will get a job as a Cook in The Netherlands**

Requirements:

- You must be 18+ years old
- European citizenship
- You must be able to speak, read and understand **basic English**
- To get the Official Certificate you **must have your High School Original Diploma**
- Ability to follow standardized recipes and plate presentation
- Knowledge of food and beverage preparations, service standards, guest relations and etiquette
- Good communication and motivation
- Ability to effectively communicate with department managers, team members and guests
- Must possess a strong team spirit.

Steps to enter in the Netherlands:

1. Part 1: Practical internship in the Netherlands, organized by The Orange Academy
2. Part 2: Continental Cooking Course 6 weeks by HRC Culinary Academy in Sofia
3. Part 3: Graduation for the Full Professional Certificate Culinary Arts

To get the Full Professional Certificate you have **to bring with you in Sofia your Original High School Diploma.**

Internship fee:

Fee during full-time internship in the Netherlands:	€100,= per week
Fee during full-time class in Sofia:	€ 60,= per week
Cook starting salary after graduation:	€ 1800,= gross per month

Education:

Continental Cooking Course:

for the educational part The Orange Academy has a partner, the “HRC Culinary Academy” where you will attend the International Cooking course at HRC in Sofia, Bulgaria. All programs at HRC are taught in **English**.

<https://www.hrcacademy.com/en/>

Housing

We will provide free housing in The Netherlands during the whole internship and free housing in Sofia during the course at HRC Academy.

What will you do during your internship?

A Cook is responsible for contributing to menu creation, managing and training the kitchen brigade to deliver an excellent guest and member experience while managing food cost controls.

A Cook will also be required to manage food cost controls. Specifically, you will be responsible for performing the following tasks to the highest standards:

- Set up workstations with all needed ingredients and cooking equipment
- Prepare ingredients to use in cooking (chopping and peeling vegetables, cutting meat etc.)
- Cook food in various utensils or grillers, check food while cooking to stir or turn
- Check quality of ingredients
- Monitor stock and place orders when there are shortages
- Ensure compliance with food hygiene and Health and Safety standards
- Checks and maintains coolers and storage areas for cleanliness, quantity and quality of food product
- Takes proper care of ranges, ovens, broilers, fryers, griddles, utensils and other equipment
- Ensures that buffets and pantry stations are set for forecasted covers, reservations and special functions
- Works as a team member to maintain pleasant work environment, comes to work on time
- Reports to work dressed according to the dress-code
- Fill your practice workbook according to the Hotel’s menu and standards