



Position Descriptions



The pineapple has been a universal symbol of hospitality and welcome for centuries, all over the world. The image of the pineapple expresses a sense of welcome, good cheer, human warmth and family affection.

Food and Beverage Operations

This position offers you the opportunity to gain hands-on experience in the field of hospitality food service. As a Food Service Trainee, you will be exposed to the daily operations of the food service industry, while performing practical training assignments. Practical training may include the following assignments: Food Server Assistant, Host/Hostess, Food Service, Beverage Service, Banquet/Catering Set-up and Service, and Food Retail Sales.

Front Office Operations

This position offers you the opportunity to understand the daily operational procedures of a hotel or resort front office. Practical training assignments may include: Front Desk, Reservations, Bell Stand, Transportation and PBX operations.

Housekeeping Supervisor

This position affords you the opportunity to learn and practice the daily essential job functions of a supervisor in the housekeeping department. Practical training assignments may include scheduling, inventory and room inspections.

Resort Activities

This position will give you the opportunity to learn how to run a resort activities program from the ground up! During your practical training you will plan, implement and evaluate a variety of resort activities for the guests of your host property, including: games, fitness sessions, arts and crafts, special events, etc. You will also have the opportunity to: coordinate the marketing and promotion of these activities; prepare the event schedules; and to lead some or all of the scheduled activities.

- All Resort Activities Applicants must be able to: swim; actively participate in the planned activities; and be physically able to be outdoors for long periods of time during the summer months.
- Lifeguard, CPR and First Aid Certifications are desired, but not required.

Spa Services

As the spa industry continues to grow and become an essential amenity in the industry, this training is designed to provide participants the opportunity to understand the daily operation of the spa. Participants will learn luxury guest service training, spa front office operations, point of sales, reservations, and daily functions of spa experts. Due to license requirements, participants will not perform actual services treatments, but will train as an attendant and will assist in overseeing the entire spa experience.

Culinary/Kitchen Management

This position provides you the opportunity to gain valuable, "hands on" experience while being exposed to the daily culinary operations of a resort hotel. Practical training assignments may include: Food Preparation, Sauces, Stock, Line Cooking, Pastry, Breads, Dessert, Inventory, and Kitchen Sanitation.

- Culinary Training Applicants must have previous formal training or culinary experience.

Resort Retail

This position offers you the opportunity to understand the daily operational procedures of a hospitality retail outlet. During your practical training assignments, you will gain "hand on" knowledge about: The Point of Sales System, Inventory Control, Display and Marketing, Retail Trends, Sales Costs and Daily Retail Operations.

It's your attitude, not your aptitude, that determines your altitude.



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