

Ready Steady Internship

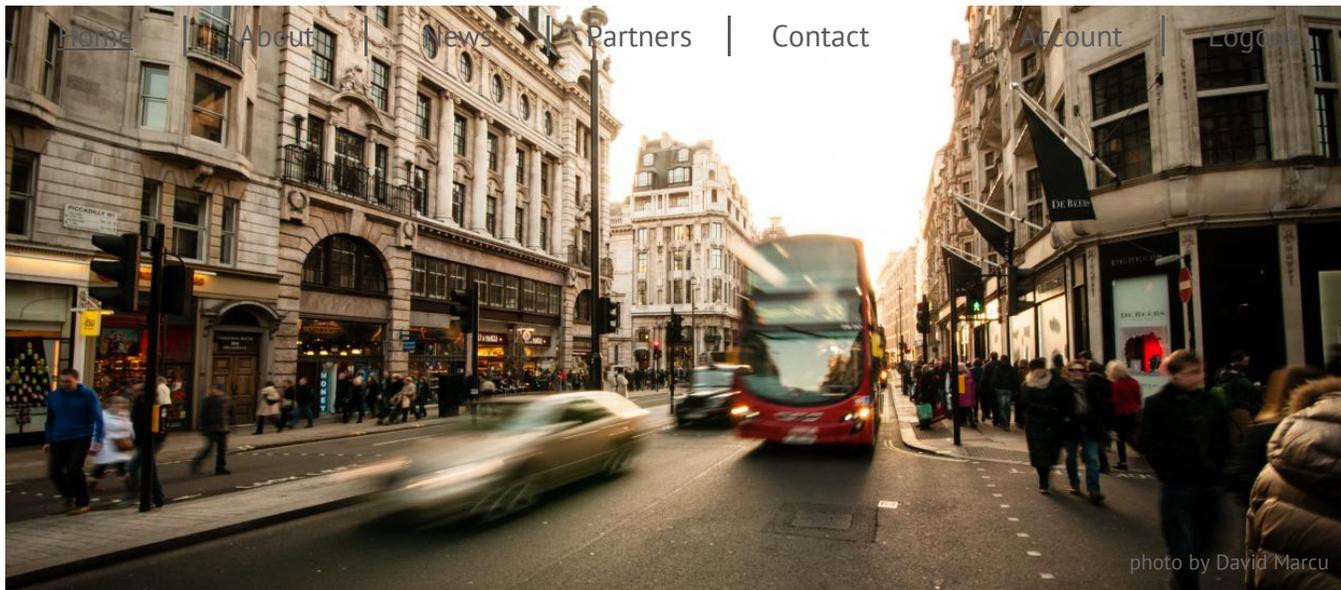


photo by David Marcu

The best way to find your future internship.

Ready

Register at the website, go to 'READY' and find out internship possibilities in several sectors. What sector suits your interest best?

In the READY section you will learn what competences are required, what are job pre-requisites and what job roles can be defined for the following sectors:

- Hospitality, Tourism and Leisure
- Business Administration
- Health and Social Care

Think you know it all? Take the test and continue to 'STEADY'.

[Create Account](#)

Steady

The Steady section includes practical, easy to use tips and tools students can use to prepare their internship.

Continue to access career advice and tips, such as how to create a career development plan, how to write your CV, how to prepare a covering letter and much more.

[Take the test](#)

Internship

Here you will find lots of Internships available in the sectors:

- Hospitality, Tourism and Leisure
- Business Administration
- Health and Social Care

Search and find an internship that matches your interests and skills, save them to your personal account and contact the company. Nothing stands in the way of a glorious internship now!

[Find Internship](#)

"I've always been interested in cooking and decided from a young age that I would like to work as a chef. I left school at 16 and went to the local vocational college to begin a qualification in catering. I really enjoyed the first year course as it taught me the basics required to work in a busy kitchen environment. The course was extremely practical and provided the opportunity to work one day a week in a restaurant. I'm now in my final year and work 4 days a week and spend one day in the college. I feel like my skills have developed significantly. I have learned a lot and draw on the experiences of the chefs I work with. Working in a busy kitchen environment can be extremely stressful, you have to be prepared to work long unsociable hours and you have to be prepared to start from the bottom and work your way up. I love to create new dishes, experiment with ingredients and enjoy learning about new techniques. When I complete my training I hope to find a full time position in a good restaurant and hopefully one day become head chef, perhaps even open my own restaurant!"

Claire Smith, Trainee Chef

photo by Breno Machado



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