



Internship Description

Culinary / Kitchen Operations

Work Site Name	Department/Position
Gaylord Rockies Resort & Convention Center - Marriott International	Culinary / Kitchen Operations

Brief Overview of Internship

The 27J Work-Based Learning Student Internship Program at Gaylord Rockies introduces students to Culinary and Kitchen Operations in a high-volume hospitality environment. Interns will learn how preparation, food safety, quality standards, presentation, and teamwork support the guest dining experience across the property.

Students will observe how culinary associates prepare ingredients, portion and store food, wash and prepare produce, weigh and mix ingredients, follow recipes and food preparation checklists, operate kitchen equipment, monitor food quality, set up and break down workstations, and maintain clean and disinfected kitchen areas. The internship emphasizes sanitation, safety, attention to detail, communication, and consistency in meeting quality expectations.

Through department shadowing, coaching, and a department project, interns will gain practical exposure to culinary operations while strengthening professional habits, career readiness, and understanding of food and beverage career pathways.

Internship Tasks/Projects

- Successfully Complete: New Star Premiere, Spotlight: Making Genuine Connections Course & PIE (Performance, Image & Exposure): Key Drivers of Career Success Courses
- Complete the Become Career Path Assessment, HPP Performance Reflection & Daring Leadership Assessment & accompanying Reflection Exercises
- Complete 1 Shadowing Assignment based on Department of Preference
- Complete 3 Meaningful Connection RAP Sessions with Department Coach
- Complete 2 1 on 1s with Internship Coordinator & Program Champion
- Complete Department Project in partnership with Department Coach
- Complete Internship Experience Assessment & Reflection Assignment (Project Recap & Results, Wins, Lessons & What's Next)

Internship Learning Goals (new skills/knowledge the intern will acquire)

- Exposure to hotel operations
- Connection with Sr. Leadership
- Exposure to variety of career paths
- Build Professional Development & Communication Skills
- Focus on delivering Extraordinary Service in a High-Volume Premium Hotel Setting

Students will learn how to prepare food, uphold cleanliness standards and ensure safe food handling practices. Proper handling of kitchen utensils/materials. Students may be expected read recipes, cook in high performing or preparation kitchen servicing meals guests and understand menu options.

Internship Site Address and Primary Contact Information	Internship Hours Start/End Times
6700 N Gaylord Rockies Blvd, Aurora, CO 80019 Alex Rosario 720-610-6197	Business Operational Times: 7:00AM-6:00PM Times may vary based on Hotel Operations
Physical requirements	Dress Code
Roles may subject the student to Push, Pull, lift and carry up to 25lbs.	MI & Gaylord Rockies Look sharp Standards
Occupational/Educational Requirements (skills, certifications needed)	Age/Grade Level of Intern
Currently in High School	16 Years old or older

Prepared for 27J Work-Based Learning Internship Program | Gaylord Rockies Resort & Convention Center