



Summer Internship Program
May 26, 2020 - August 7, 2020
External Employer
Job Description

Employer: Fire Truck Pizza Company
Assignment Address: 12496 York Rd., North Royalton, OH 44133
Job Category (Select up to 2): Culinary Arts/Food Service Management
Work Schedule/Hours: 10 hours/week flexible (Thursday, Friday and Saturday)
Internship Duration: 10 weeks
Internship Dates (Start/End): June 1, 2020 / August 3, 2020

Company Profile: (e.g., in one or two sentences, describe your business)

We are a fleet of fire trucks, converted to food trucks, our brand is based on giving our customers an experience based dining event. Our specialty is wood fired pizza. We are looking for a highly motivated intern wanting to learn about running your own business and manage event based parties in the food service industry.

Job Responsibilities: (e.g. functions and/or projects)

- Will be given lead on specific events, will need to call clients to confirm details and communicate these to the team, then updating calendars with details.
- Organizing and planning for events on the truck, ordering food items. Most of this is done with paper and pencil, no fancy software.
- Learning about food preparation and food safety. Prepping food in our kitchen.
- Will attend events with the truck, both public based events and private based events to learn how each are different and managed quite differently, we can discuss costs/profits/and how to price out quotes, benefits to owning your company etc.
- Based on intern's interest, we can add social media/marketing aspect to internship, as we do A LOT of this in our business.
- We also own an ice cream shop and make ice cream in a shared kitchen, so will be assisting with this operation also

Required Qualifications: (e.g. declared major; specific coursework; competencies, knowledge, skills, and abilities)

- Organization skills
- Must be comfortable in a commercial kitchen and basics of equipment
- Must feel comfortable talking to people on the phone, in person, calling clients and talking with guests coming up to truck to purchase food
- Must work well in a team atmosphere, and be able to take directions from other team members
- Must have a good attitude and a smile on your face DAILY, we value customer service at every event
- Working in the food industry is a physically demanding job, be prepared to work hard, but have fun at every event also.
- It is not required to like pizza and ice cream, but definitely helps 😊
- MUST, I repeat you MUST have reliable transportation, our shop is located in North Royalton, and is not near any public transportation.

Preferred Qualifications: (e.g. declared major; specific coursework; competencies, knowledge, skills, and abilities)

- Hospitality management/Culinary Arts/Food Service Management, or any interest in owning your own business.
- If interested in culinary arts, prefer someone to feel comfortable in a kitchen and the equipment in it.
- If intern is in business, we prefer (but not required) some type of familiarity with QuickBooks to be able to discuss financial worksheets. If intern is interested in social media, need to be familiar with Facebook, Twitter and Instagram.
- This person will be interning in our offices and on the truck, so must be comfortable inside and in the elements outside.
- Personable, flexible as we do not have set hours/days, and able to work in a group.