



Stenden
SouthAfrica

INTERNSHIP PROGRAM



ITHAKA | HOSPITALITY PARTNERS



BE THE NEXT GENERATION
OF INTERNATIONAL INTERNS
TO JOIN OUR TEAM.



BART VAN SPREEUWEL

Former NHL Stenden Intern



“The best start of your career that you can wish for!

The Auburn Leadership Development Program made me the leader I am today. The program prepared me to give the highest level of guest satisfaction in the most beautiful properties.

What I've learned in the program I will use the rest of my life!

After the program, I was transferred to Euskirchen, Germany, then to Dusseldorf and on to Ireland. I recently returned to the Netherlands to be the Food & Beverage Manager at the Grand Hotel Amrath Amsterdam.”




WHO WE ARE

The Auburn Hospitality Complex is comprised of a variety of hotels, restaurants, conference center, off-site catering venues and more, all managed by Ithaca Hospitality Partners.



ITHAKA | HOSPITALITY PARTNERS

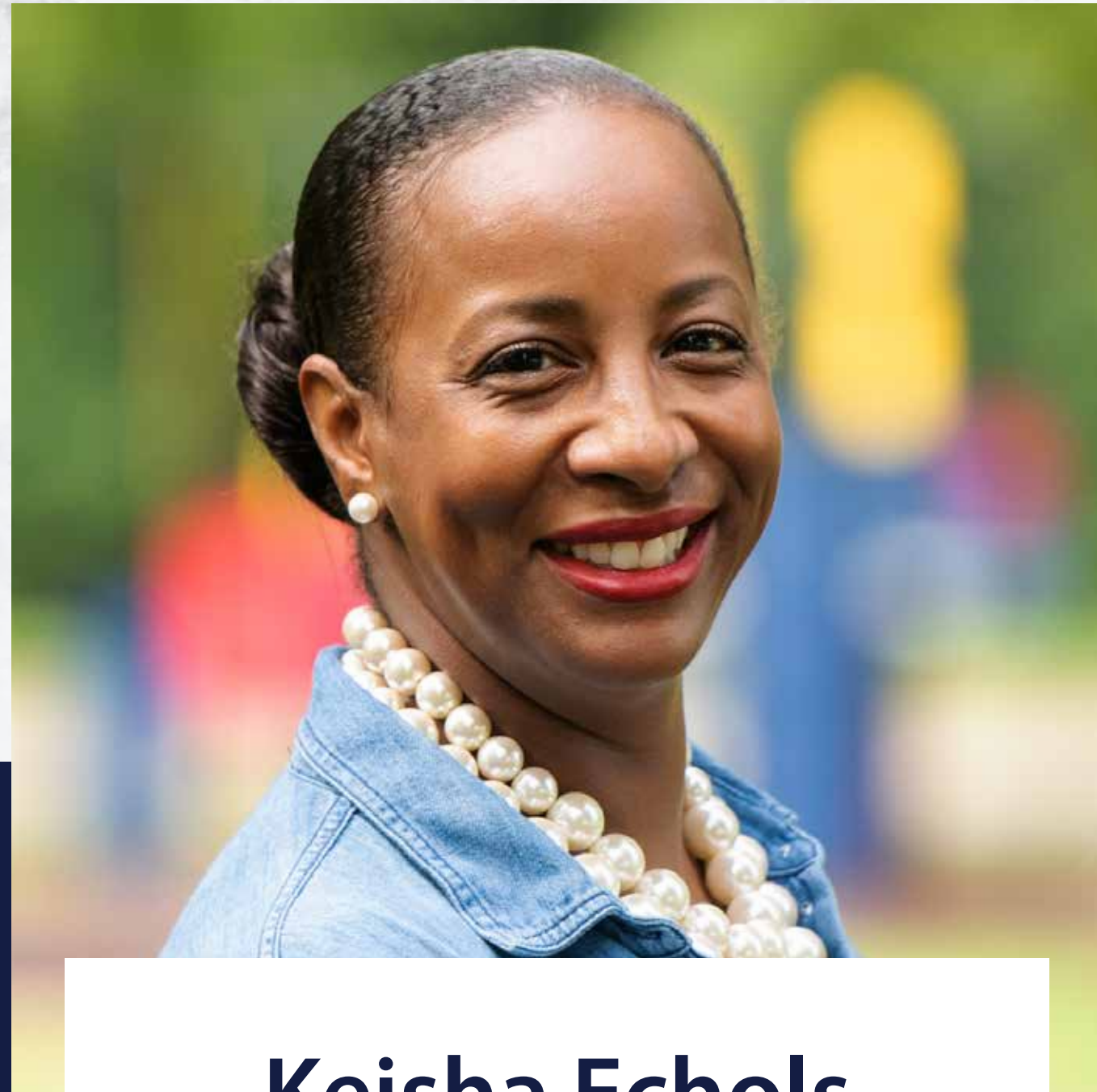


A portrait of Hans van der Reijden, a middle-aged man with short, dark hair, wearing glasses, a white shirt, and a dark blue suit jacket. He is smiling and has his arms crossed. The background is a blurred green field.

The Auburn Hospitality Complex
is home to some of the top leaders
in hospitality today:

Hans van der Reijden,
*Founder and CEO,
Ithaca Hospitality Partners*

Born in the Netherlands and with more than 30 years as an international hotelier, Hans van der Reijden is recognized as a hospitality expert and a respected leader. Hans was a Partner in Capella Hotel Group from its founding in 2003 until 2018. Prior to joining Capella, he served as an Executive in The Ritz-Carlton Hotel Company for 11 years, opening hotels across the globe.



Keisha Echols
*Managing Partner –
Talent, Learning and Culture*

A Human Resource professional with more than 25 years of experience in the field, Keisha has worked for companies that include the Sara Lee Corporation, The Coca-Cola Company, The Ritz-Carlton Hotel Company and Chick-fil-A Home Office.



Chef Antony Osborne
*Director of Culinary
Training & Innovations,
1856 Teaching Restaurant*

Chef Antony Osborne is an award-winning chef and educator with more than 30 years' experience at some of the world's finest hotels, including The Oriental in Bangkok, Thailand.



Thomas Price
Master Sommelier

CULINARY **1856** RESIDENCE

Master Sommelier Thomas Price has spent the last 35 years working in some of Seattle's most prominent restaurants, including his own.



Joel Antunes
Chef in Residence

CULINARY **1856** RESIDENCE

Chef Joel Antunes earned a Michelin star at London's Les Saveurs, and a James Beard Foundation Award at Restaurant Joel in Atlanta, Ga. Chef Antunes returned to his home of Cognac, France, in 2022 and currently serves as the Chef in Residence for Forbes Travel Guide at Le Logis.

RIK VAN DER BERG

Former NHL Stenden Intern



“The Auburn management traineeship provided me with an invaluable foundation for my career.

The program is like nothing else! It taught me the skills and values that shaped me into the leader I am today.

After developing my management skills, I was offered the opportunity to move to Singapore followed by a transfer to Washington D.C.

Currently, I am leading the teams at the award-winning Bucuti & Tara Beach Resort in Aruba as Resort Manager.”

EXPERIENCE & EDUCATION

We develop hospitality leaders.



THE HORST SCHULZE SCHOOL OF HOSPITALITY MANAGEMENT AT AUBURN UNIVERSITY

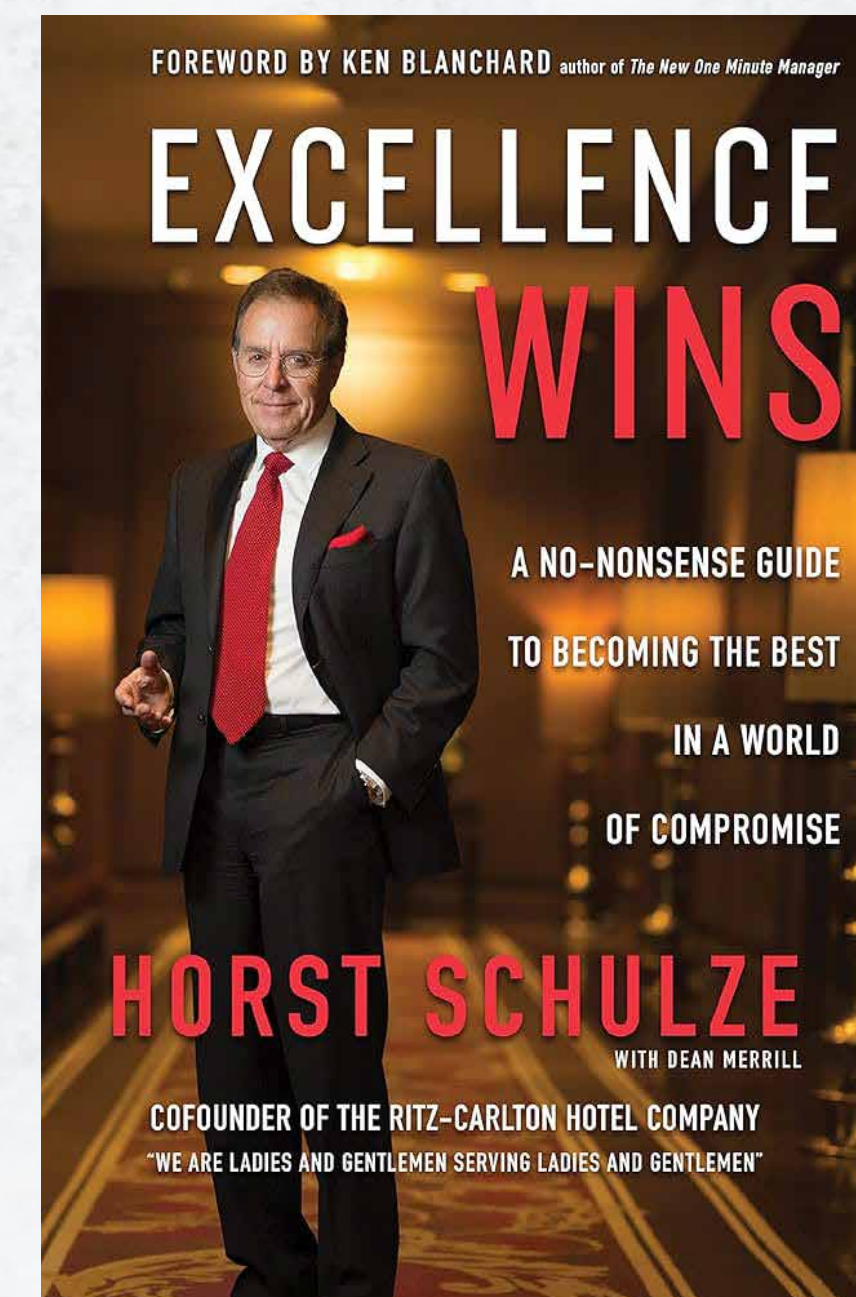
Mr. Horst Schulze, world famous entrepreneur and pioneer of the hospitality industry, is synonymous with excellence and success. As co-founder of The Ritz-Carlton Hotel Company and Capella Hotel Group, two of the finest hotel companies in the world, he established world famous standards for excellence. Mr. Schulze's name and wealth of wisdom are forever sewn into the fabric of the College of Human Sciences at Auburn University.



AUBURN UNIVERSITY

College of Human Sciences

Horst Schulze School of Hospitality Management





Interns within our program receive an immersive experience, engaging in all facets of their chosen track.

BENEFITS TO OUR INTERNS:

- 01 Tailor made program
- 02 Leadership training and development
- 03 Involvement in process and product decisions
- 04 Workshop training opportunities
- 05 Opportunities to travel the U.S.
- 06 Supervisory hourly rate (after 60 days) of \$17.50
- 07 Monthly anticipated rent between \$400 and \$550
- 08 Housing located within walking distance of the complex

CONSULTANCY PROJECT

Ithaka understands the importance of the Stenden South Africa Consultancy Project being completed during our interns' 12-month training. We make it a priority to ensure interns have ample time to focus on their project.

THREE INTERNSHIP TRACKS AVAILABLE:



ROOMS



FOOD &
BEVERAGE



CULINARY

Each track is on a J1 visum and has a duration of 12 months.

A dimly lit, elegant dining room. In the center is a round, dark wood table with a white tablecloth, set with a bottle of champagne, glasses, and plates. A chair with a dark frame and light-colored seat is visible in the foreground. To the left is a white cabinet with open shelves displaying various items. A lamp with a white shade stands on a side table. The floor is dark wood, and a blue rug is partially visible.

ROOMS TRACK

Interns will learn in all areas of the rooms division in a luxury boutique setting as well as a fast-paced conference center.

One-on-one instruction with experienced rooms leaders gives a unique educational experience. Leadership meetings and one-on-one instruction from top hotel executives provide invaluable experience.

Interns leave with exceptional knowledge and skills, having had the opportunity to immerse themselves in a myriad of one-of-a-kind experiences, including:



Front desk and guest services
experience using the most innovative applications in the industry



Forbes Travel Guide and AAA service standards



Housekeeping operations
utilizing cart-less processes in a luxury boutique hotel as well as highly productive process in a 235-room convention property



Laundry operations
maximizing efficiencies with start of the art equipment and processes

ALINA MATERN

NHL Stenden Intern



"I was warmly welcomed to a vibrant university and a hotel that is striving for excellence. From the beginning on, I was included in the team, decision-making processes and given responsibilities to grow and learn.

From a kind and warm welcome, responsibilities from the beginning on, busy football weekends to critical, enthusiastic exchange of practices and knowledge - and it's only been two months yet."



FOOD & BEVERAGE TRACK

Interns learn in a variety of food and beverage facilities, from fine dining and in-room dining to food halls, banquets and catering.

One-on-one instruction with top executives within the food and beverage industry provides an exceptional education.

Interns leave with exceptional knowledge and skills, having had the opportunity to immerse themselves in a myriad of one-of-a-kind experiences, including:



**Fine dining,
tasting-menu-only
dining experience**



**Wine Education
led by a Master
Sommelier**



**How to roast coffee and
train as a Barista from
our Director of Coffee**



CULINARY TRACK

Interns learn in a variety of restaurant types and styles, experiencing a robust culinary education. One-on-one instruction with top chefs gives a unique educational experience.



Fine dining,
tasting-menu-only kitchen



**State-of-the-art
pastry operation**



Food Hall Training
in successful QSR brands



Banquet & catering
operations in 30,000+ square
feet of convention space

Interns leave with exceptional knowledge and skills, having had the opportunity to immerse themselves in a myriad of one-of-a-kind experiences, including:



**In-room dining &
club-level cuisine**
in both a luxury 32-room
hotel and 235-room
four-diamond hotel



Working efficiently
in a three-meal-period
bustling restaurant

TREVOR VERHEIJEN

Former NHL Stenden Intern



"Leadership, like swimming, cannot be learned by reading about it.

The Auburn Leadership Development Program allowed me to grow personally and professionally to become the type of inspirational leader who can motivate others to provide service excellency.

The program opened new opportunities for me, and I still benefit from the experience gained in Auburn!

I began my career as Assistant Managing Director at Parkhotel Horst and later grew into the Managing Director role where I proudly still stand today."

A photograph of the Auburn Hospitality Complex at dusk. The building is a multi-story brick structure with modern architectural features like cantilevered balconies. The sky is a deep blue. The building's name 'THE LAUREL' is visible on the upper part of the facade. In the foreground, there are trees, a walkway, and a sign for 'HEY DAY MARKET FOOD HALL & GATHERING PLACE'.

FACILITIES

The Auburn Hospitality Complex is a one-of-a-kind campus, ideal for hospitality education.

RANE CULINARY SCIENCE CENTER

This 142,000-square-foot facility, opened in August 2022, is the new home for The Auburn University Horst Schulze School of Hospitality Management, featuring educational facilities as well as public-facing restaurants, hotel and more.

ranecenter.auburn.edu



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TONY & LIBBA RANE
CULINARY SCIENCE
CENTER



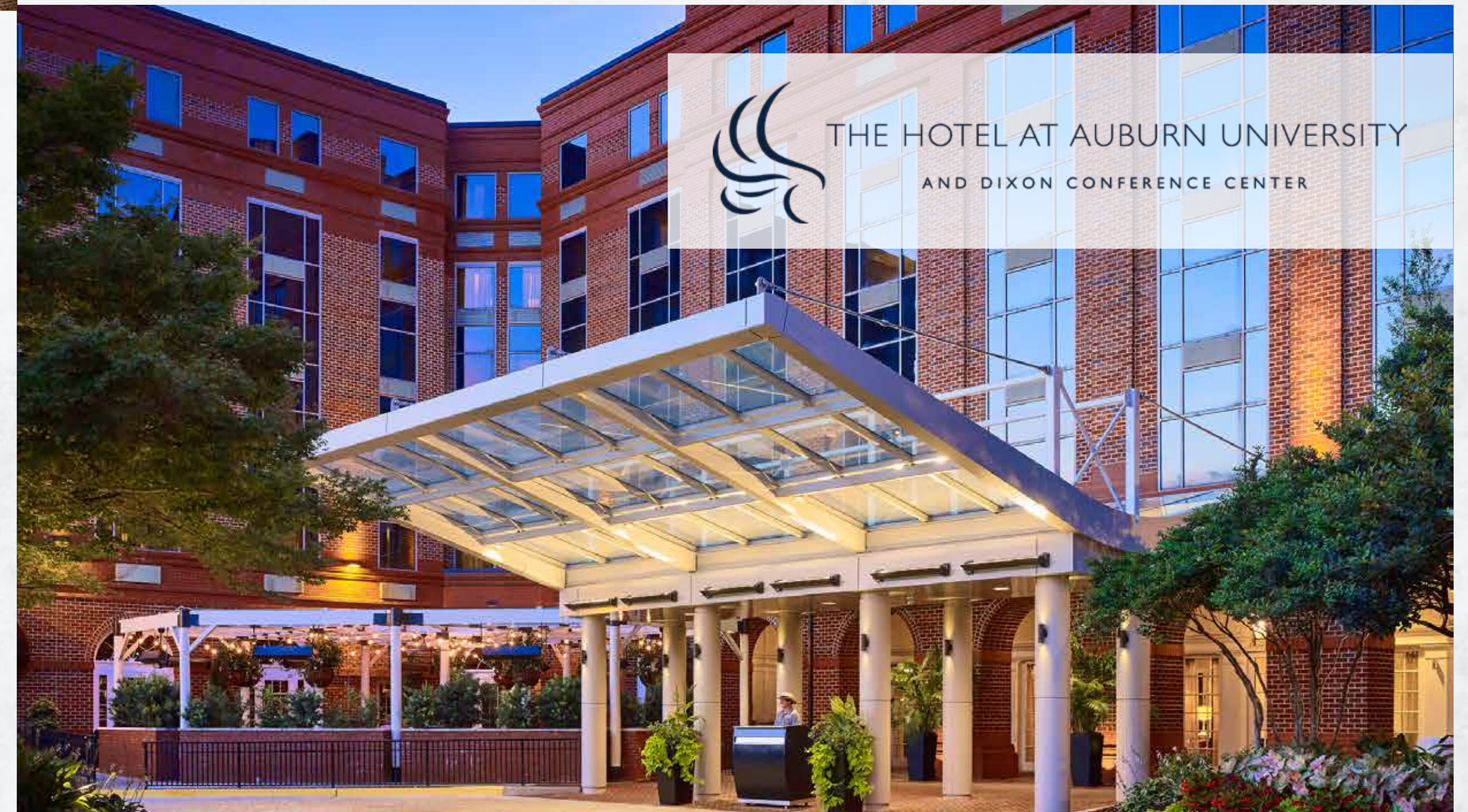
THE LAUREL HOTEL & SPA



This ultra-luxury hotel is the first & only AAA Five-Diamond property in the State of Alabama, and one of only 89 in the entire United States, boasting 16 luxurious rooms, 10 suites, 6 residences, a spa, fitness studio and rooftop pool.

THE HOTEL AT AUBURN UNIVERSITY

Dubbed “The Front Door to Auburn University,” this newly renovated, AAA Four Diamond property includes 235 guestrooms and suites with luxurious accommodations.





 THE HOTEL AT AUBURN UNIVERSITY
AND DIXON CONFERENCE CENTER

DIXON CONFERENCE CENTER

Located inside The Hotel at Auburn University, the newly renovated Dixon Conference Center is the premier meeting location in Auburn, with 27,000 square feet of meeting space, 15 function rooms, two formal ballrooms and more.

1856: CULINARY RESIDENCE

The country's first tasting-menu-only teaching restaurant offers a truly unique and elevated experience where education meets experiential dining.



CULINARY **1856** RESIDENCE



ARICCIA CUCINA ITALIANA

Located inside The Hotel at Auburn University, Ariccia Cucina Italiana is a modern restaurant that focuses on the best Italian food, wine and community.

PICCOLO

Piccolo is the area's only true jazz lounge, a tucked-away retreat for specialty cocktails, live jazz and small bites.





HEY DAY MARKET

Hey Day Market is a vibrant, bustling multi-concept food hall. Nine vendors serve thoughtfully creative and delicious menus, plus a full-service bar and coffee roastery.

THRIVE COFFEE

Thrive Coffee crafts exceptional coffee and tea products and intentional relationships that ensures each cup and bag of beans directly supports farmers.



**THRIVE
HERE @
AUBURN**



CATERING TO YOU

Catering to You offers full-service and drop-off event catering for any type of event, ranging from 10 to 1,000 guests.

GOGUE PERFORMING ARTS CENTER

The Gogue Performing Arts Center is the area's premier performing arts venue, presenting touring Broadway productions, opera, dance, and more in both the 1,202-seat Woltosz Theatre and 3,500-capacity Amphitheatre.



GOGUE
PERFORMING
ARTS
CENTER

AT AUBURN UNIVERSITY

TIGA WANG

Former NHL Stenden Intern



"Opportunities only fall on those who are ready.

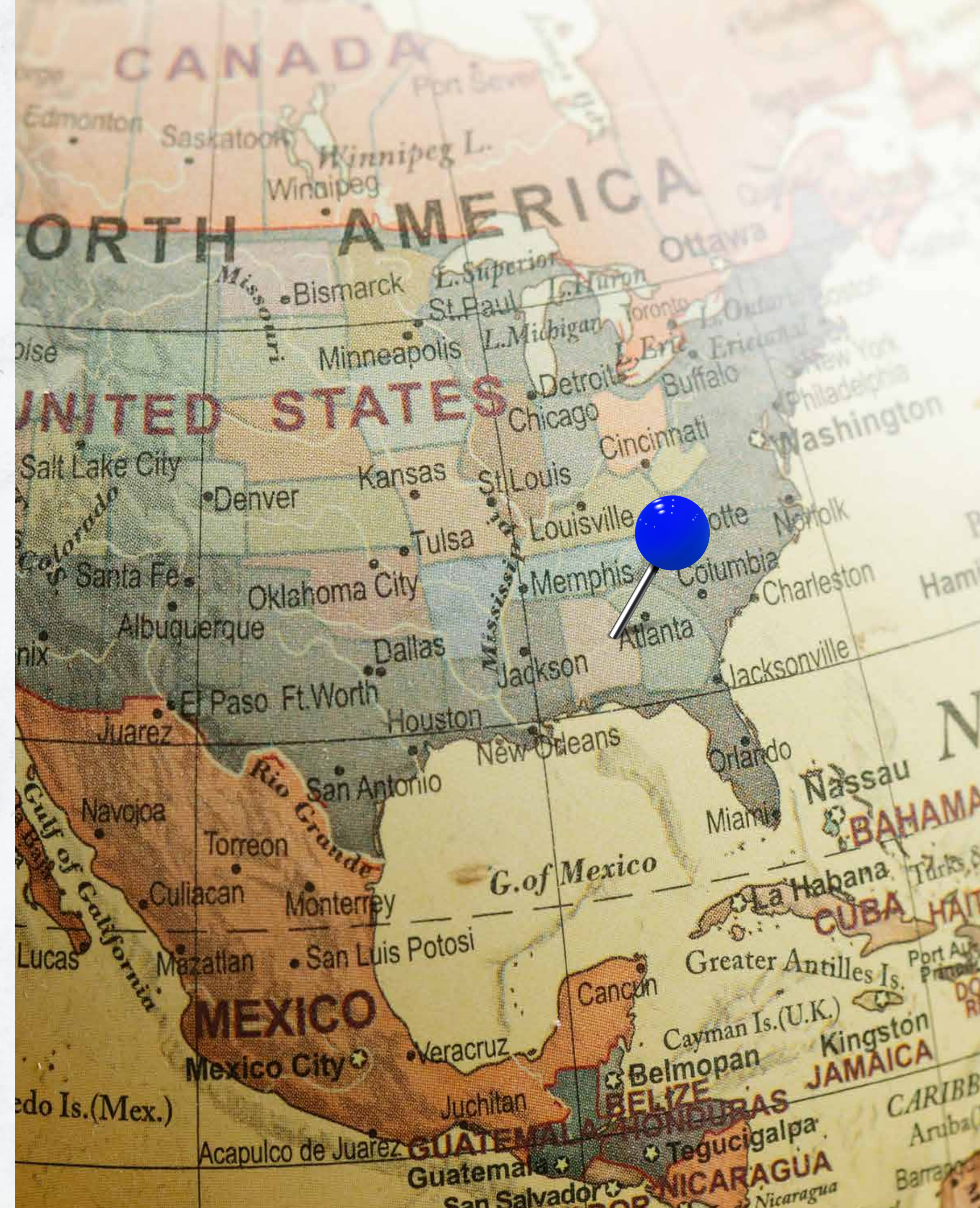
Auburn is THE best place where you can experience true hospitality and have the EMPOWERMENT to implement what you have learned at Stenden.

During my time in Auburn, I was fortunate enough to experience two months as an income auditor which helped set the foundation for my career as a revenue management professional.

Currently I am a member of the Capella Sanya, Director of Revenue Management."

AUBURN, ALABAMA

Auburn is a small, friendly university town in the rolling hills of east central Alabama, in the southeastern United States, with a population around 82,000. It is conveniently located along Interstate 85, 100 miles southwest of Atlanta, Georgia.



HOUSING

International interns are provided with housing within walking distance of the hospitality complex.

Unit is a one-bedroom studio with bedroom, kitchen, and bathroom. The unit is fully furnished and includes:

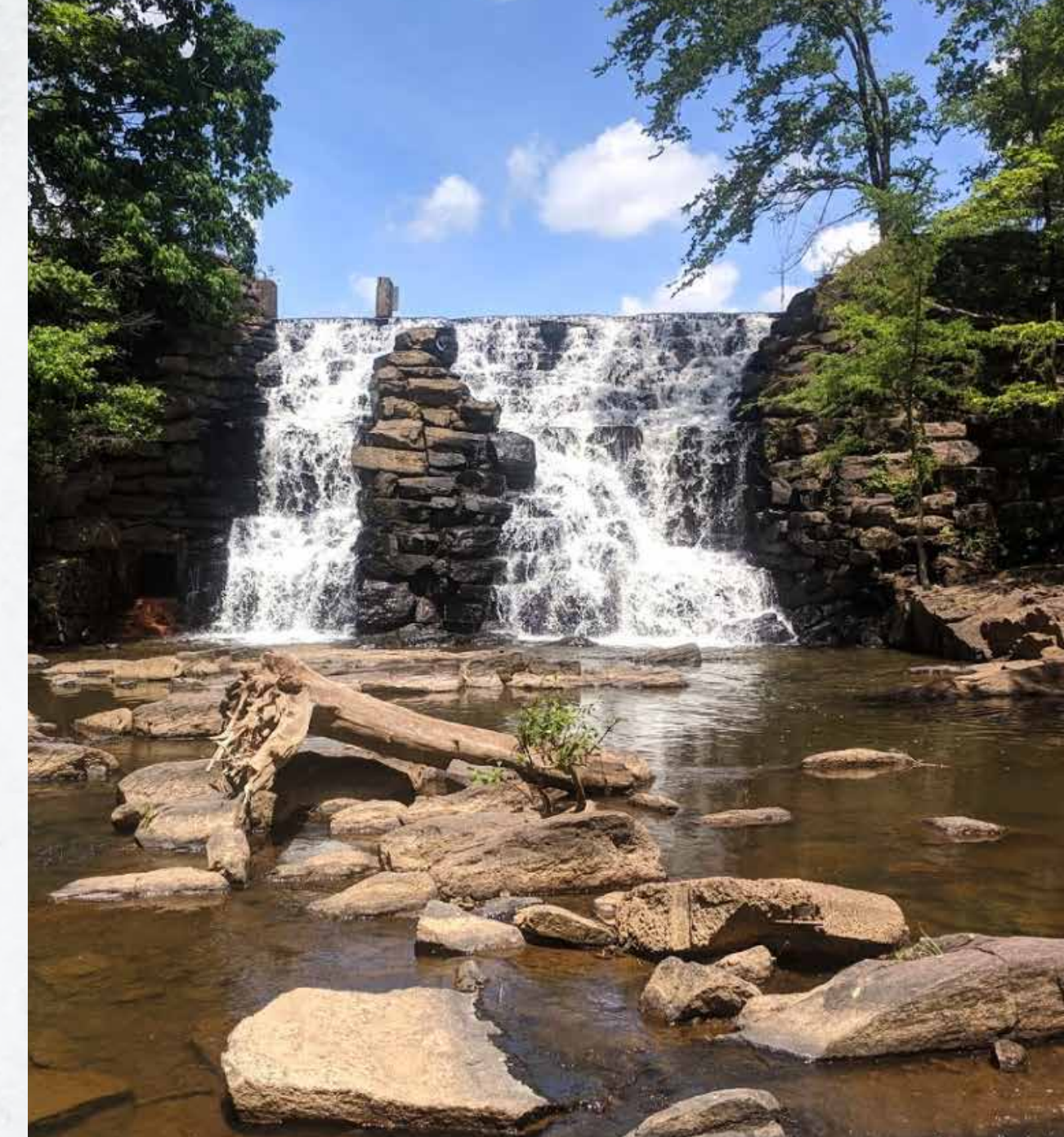
- Office desk and chair
- Twin bed with starter linens
- Kitchen table with two chairs
- Pots and pans
- Dishware
- Flatware
- Bath linen starter kit with toothbrush, toothpaste, and soap



THINGS TO DO

Auburn and the surrounding area offers a variety of fun things to do and explore.

- **Vibrant Arts & Entertainment offerings**
- **Outdoor Activities**
- **Nightlife**
- **Shopping**
- **Dining**



CONVENIENCE

The Auburn Hospitality Complex is located in the center of Auburn, within walking distance of shops and dining, Publix supermarket, Target and more. There are a variety of affordable housing options also within walking distance.



TRANSPORTATION

A variety of transportation options exist in the Auburn area:



Lee-Russell
Transit

Uber



Uber and Lyft

Tiger Transit,
operated by
Auburn University



Vehicle Rental
Services





SAFETY & SECURITY

Auburn and the surrounding area is a safe place to live and work, with a low crime rate. Active police departments and engaged citizens make Auburn one of the safest areas in the country.

AUBURN UNIVERSITY

Auburn University has developed into one of the largest universities in the South, remaining in the educational forefront with its traditional blend of arts and applied science and changing with the needs of today while living with a respect for the traditions and spirit that are Auburn.



SPORTS AND TRADITIONS

Auburn University boasts a wide variety of sports, including the exciting and energy filled football team. Football game days in Auburn are electric, with hundreds of thousands of people filling the town, chanting “War Eagle,” the battle cry of the Tigers.



The “Auburn Family,” as we are known, is a close-knit group of individuals with ties to Auburn. We are welcoming, friendly and passionate about the town and University.

The Internship Process:

ROOMS TRACK



Phase I: Interview
with Hans van der Reijden,
Founder & CEO, Ithaka
Hospitality Partners



**Phase II: Complete
Online Assessment**



**Phase II:
Online interview**
with Paul Reggio,
Managing Partner,
Rooms and Spa Operations

The Internship Process:

FOOD & BEVERAGE TRACKS



Phase I: Interview
with Hans van der Reijden,
Founder & CEO, Ithaka
Hospitality Partners



**Phase II: Complete
Online Assessment**



**Phase III:
Online interview**
with Adam Keeshan,
Managing Partner –
Food & Beverage, Ithaka
Hospitality Partners

The Internship Process:

CULINARY TRACKS



Phase I: Interview
with Chef Antony Osborne,
Director of Culinary
Training & Innovations,
1856 Culinary Residence



**Phase II: Complete
Online Assessment**



**Phase III:
Online interview**
with Leonardo Maurelli,
Managing Partner -
Culinary Operations, Ithaca
Hospitality Partners

UPON ARRIVAL

Ithaka Hospitality Partner executives provide personalized assistance with setting up bank accounts, housing, social security card and more.

Interns receive a one-week complimentary stay at The Hotel at Auburn University.

“

Everything is different here, ingredients, fresh products... I am learning a lot; Chef motivates and encourages me to do my best. He is very hands on and supports me with my learning outcomes.”

*- Maria Angelica Padilla
Chef in Training*



JUUL WILLEMSEN

Former NHL Stenden Intern



“Auburn is my happy place. It taught me to do the right thing and how to become a better leader.

The Auburn team encouraged me to do what I love and to gain as much knowledge as I could to become a well-rounded leader.

There is no way that I could have learned and experienced the leadership and management skills at any other place. I was not just an intern. I was the manager who was part of the leadership team!

There is something special about Auburn, which you only understand when you’re actually there, experience a football season and learn to say...‘Y’all!’”

THANK YOU!



ITHAKA | HOSPITALITY PARTNERS