

INTERNSHIP PROGRAM



ITHAKA | HOSPITALITY PARTNERS



UTCC University of
the Thai Chamber
of Commerce

มหาวิทยาลัยหอการค้าไทย



BE THE NEXT GENERATION OF

Thai Chamber of Commerce students
to Join Our Team.



MARIAH QUIROZ

Philippines



“This internship has been such an amazing experience!


I’ve had the opportunity to work in AAA and 5-Diamond hotels, which has provided me invaluable knowledge and experience with upholding these high standards. I’ve enjoyed all of my rotations through the front desk and housekeeping departments, and I am so incredibly thankful for this opportunity.”



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.

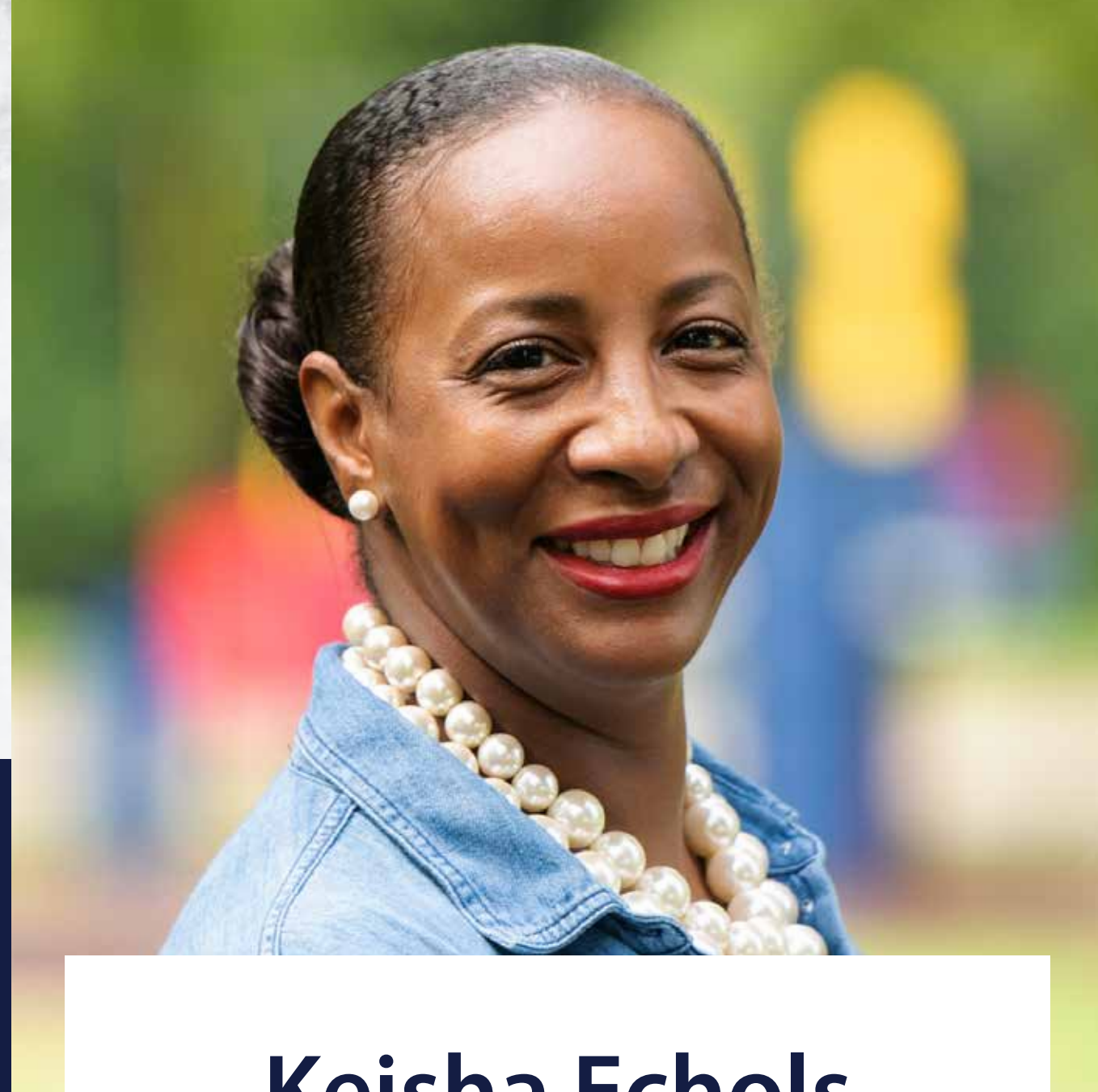


A portrait of Hans van der Reijden, a middle-aged man with short, dark hair, wearing glasses, a white collared shirt, and a dark blue suit jacket. He is smiling and has his arms crossed. The background is a blurred green landscape.

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*

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.

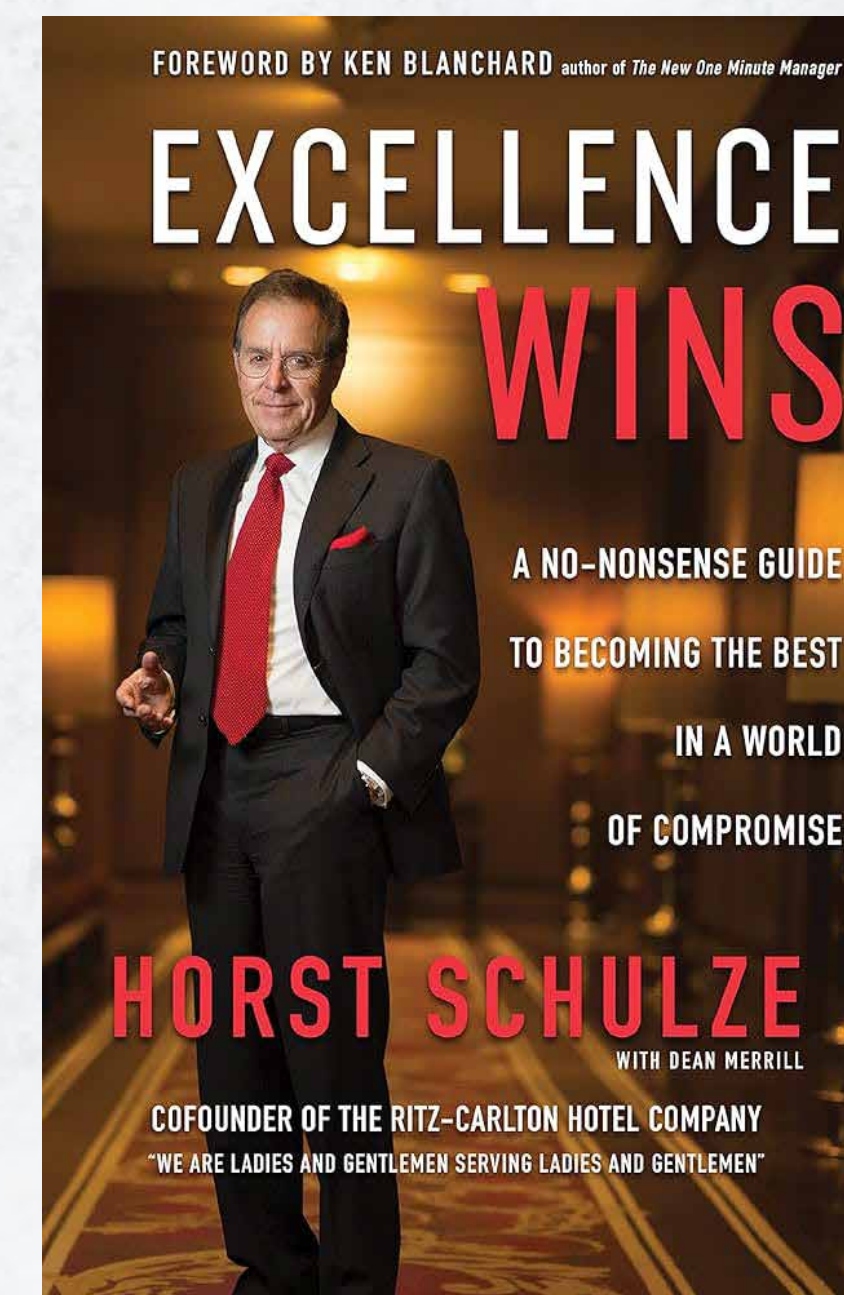


EXPERIENCE & EDUCATION

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.





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
- 03 Involvement in process and product decisions
- 04 Workshop training opportunities
- 05 Opportunities to travel the U.S.

THREE INTERNSHIP TRACKS AVAILABLE:



CULINARY

FOOD &
BEVERAGE

ROOMS



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 lessons
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 a luxury hotel and
235-room four-diamond
hotel



Working efficiently
in a three-meal-period
bustling restaurant



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**

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 in the background. 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



FACILITIES

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

ONY TERRACE CULINARY SCIENCE CENTER

205

HEY DAY MARKET
FOOD HALL & GATHERING PLACE

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



TONY & LIBBA RANE
CULINARY SCIENCE
CENTER



THE LAUREL HOTEL & SPA

This ultra-luxury hotel boasts 16 luxurious rooms, 10 suites, 6 residences, a spa, fitness studio, rooftop pool and yoga pavilion.

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.





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.





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.





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.

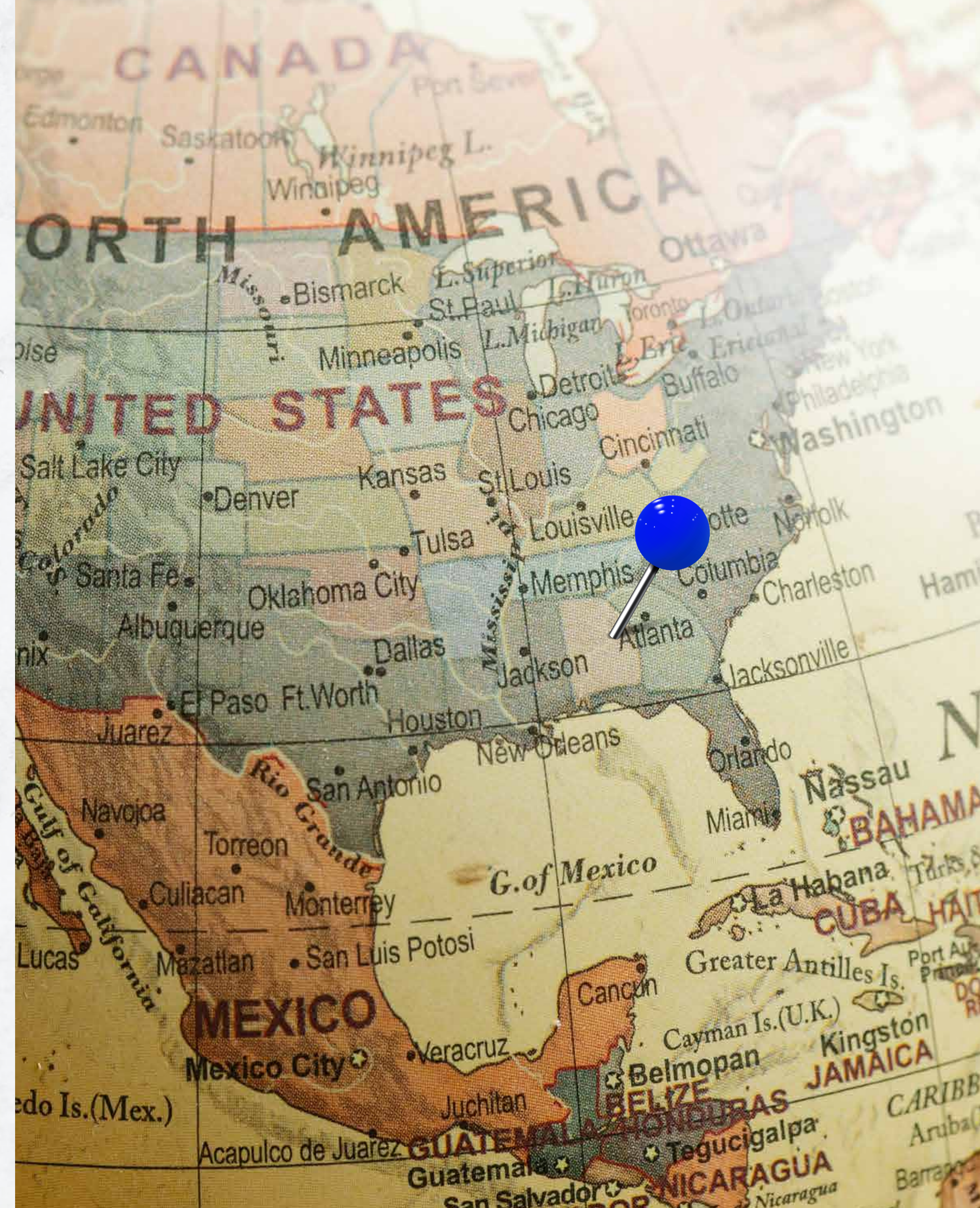


GOGUE
PERFORMING
ARTS
CENTER

AT AUBURN UNIVERSITY

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:

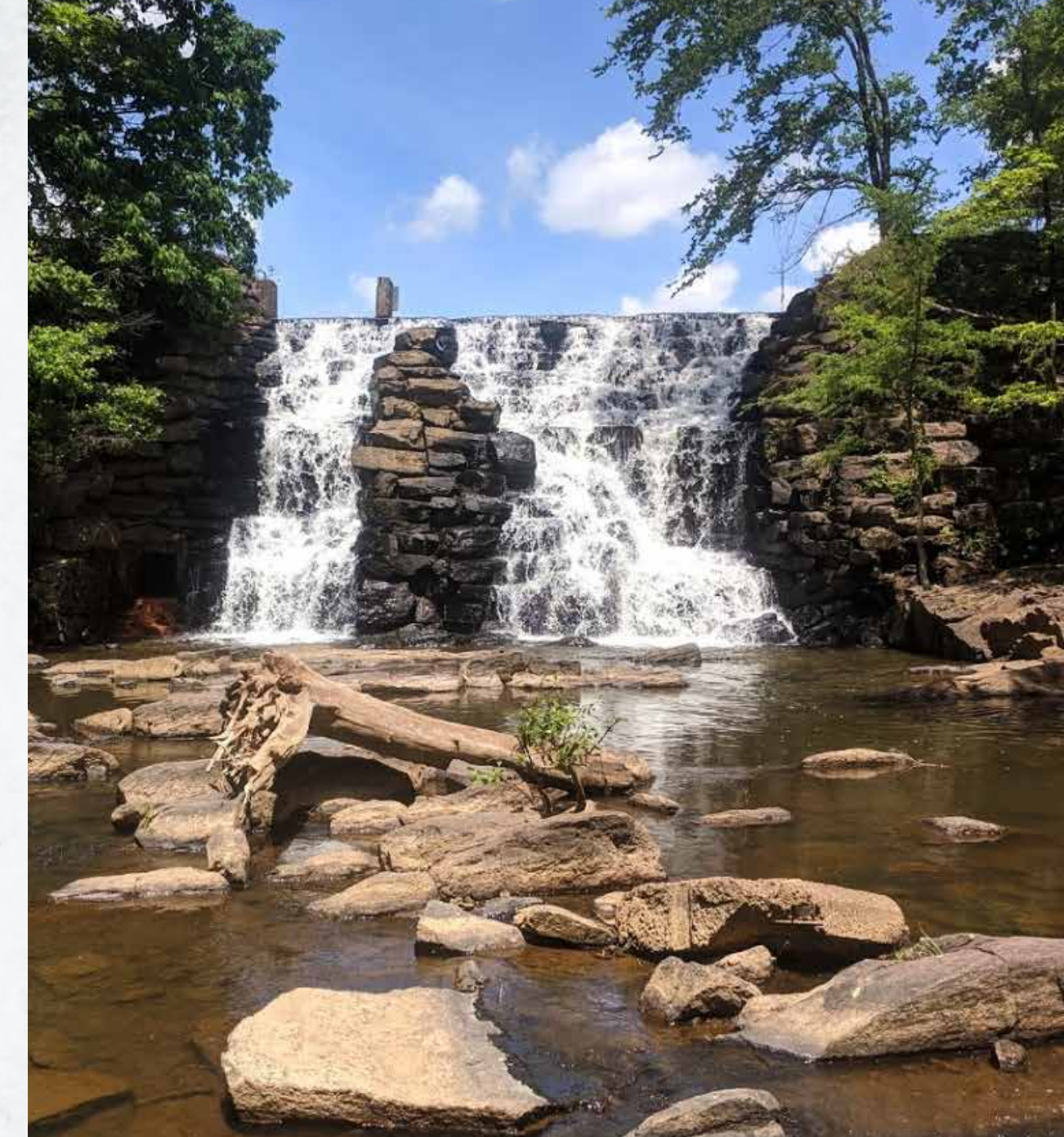
- Office desk and chair
- Twin bed with starter linens
- Kitchen table with two chairs
- Pots and pans
- Dishware
- Flatware
- Bath linen starter kit with toothbrush, toothpaste, and soap



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:

CULINARY TRACK



OR



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

Interview
Chef Leonardo Maurelli,
Managing Partner, Culinary
Operations, Ithaca
Hospitality Partners

The Internship Process: **FOOD & BEVERAGE TRACK**



Interview

with Adam Keeshan,
Managing Partner, Food & Beverage,
Ithaca Hospitality Partners

The Internship Process:

ROOMS TRACK



Online interview

with Paul Reggio,

Managing Partner, Rooms and Spa Operations

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*



THANK YOU!



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