

INTERNSHIP PROGRAM



ITHAKA | HOSPITALITY PARTNERS



INTERNATIONAL
HOTEL SCHOOL



BE THE NEXT
GENERATION OF
International Hotel School
students to join our team.



LUIS FRANCISCO

Dominican Republic



“This internship has provided me with the ability to experience and learn about different cultures and styles of service.

It is so special to have the opportunity to work so closely with such experienced and prestigious industry professionals. I would strongly recommend this internship to others as it provides unique experiences and is very beneficial for my future career. For anyone who is interested in this opportunity, I would advise them to come in with an open mind, challenge yourself to learn as much as possible, and ask questions every day!”



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

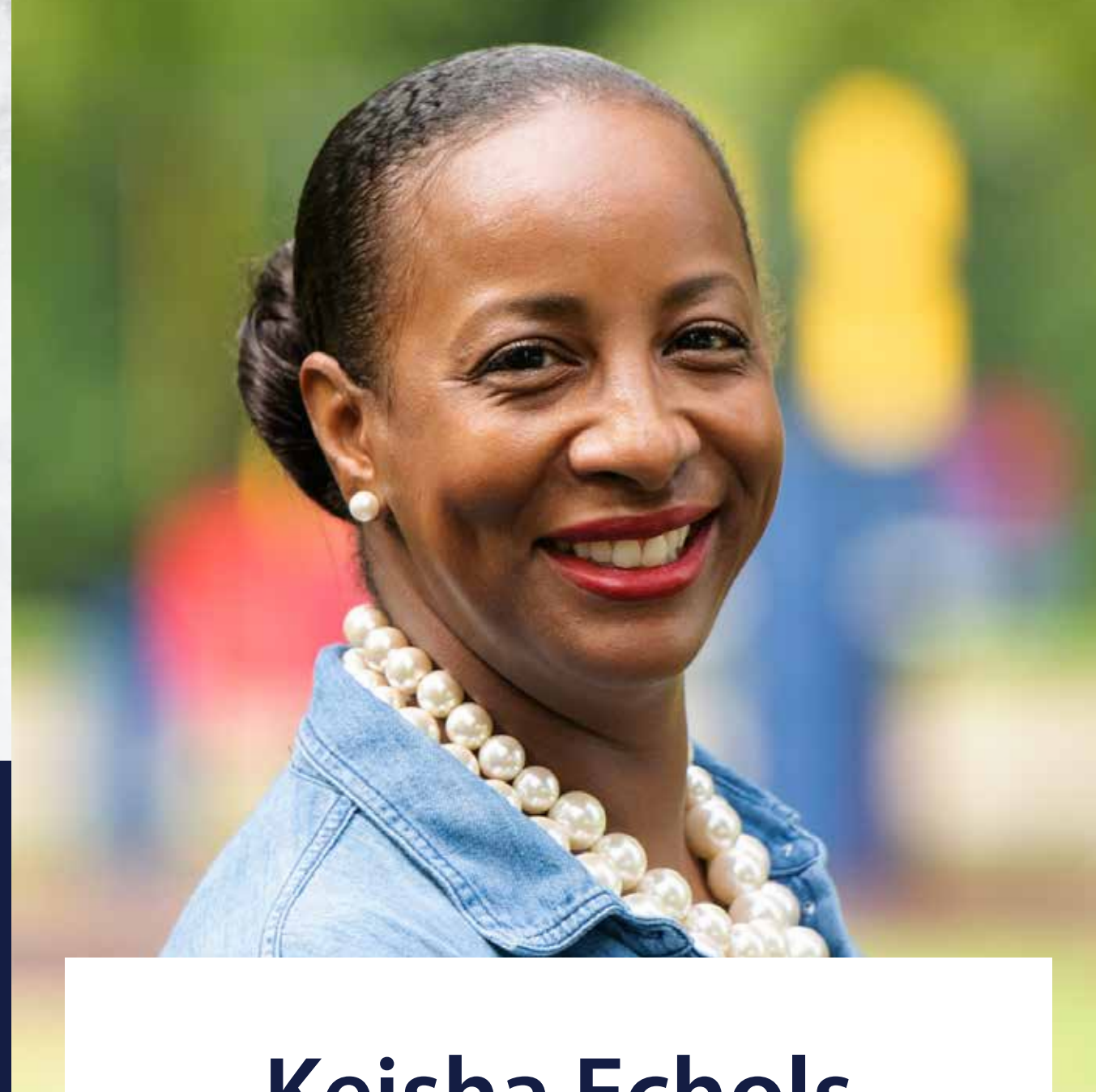


A portrait of Hans van der Reijden, a middle-aged man with short, dark, wavy hair and glasses. He is smiling and wearing a dark blue pinstripe suit jacket over a white collared shirt. A blue patterned pocket square is visible in his jacket pocket. The background is a blurred green lawn and trees.

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

Hans van der Reijden,
*Founder and CEO,
Ithaka 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.



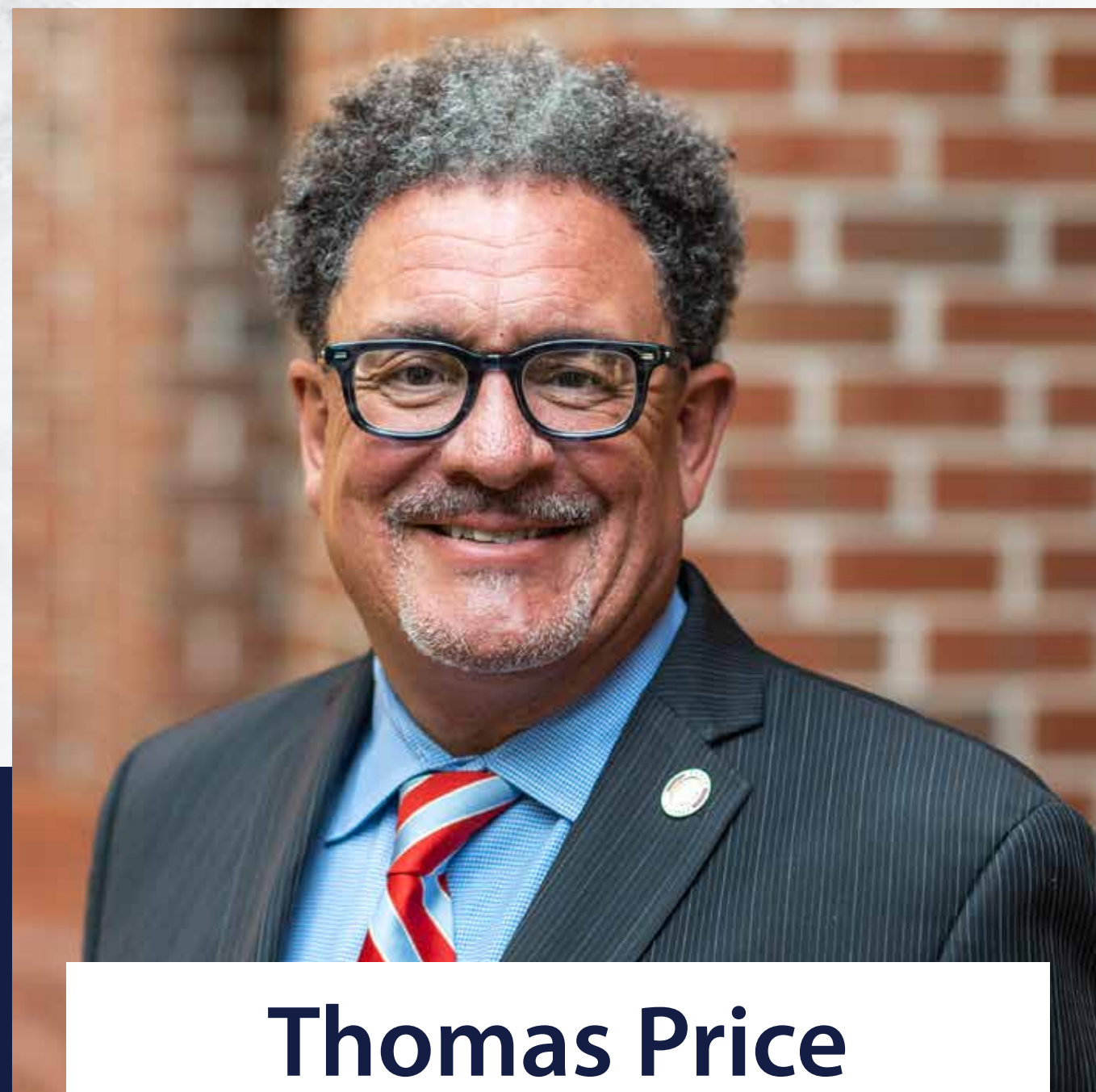
Keisha Echols
*Senior Vice President –
Talent, Learning and Culture*

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

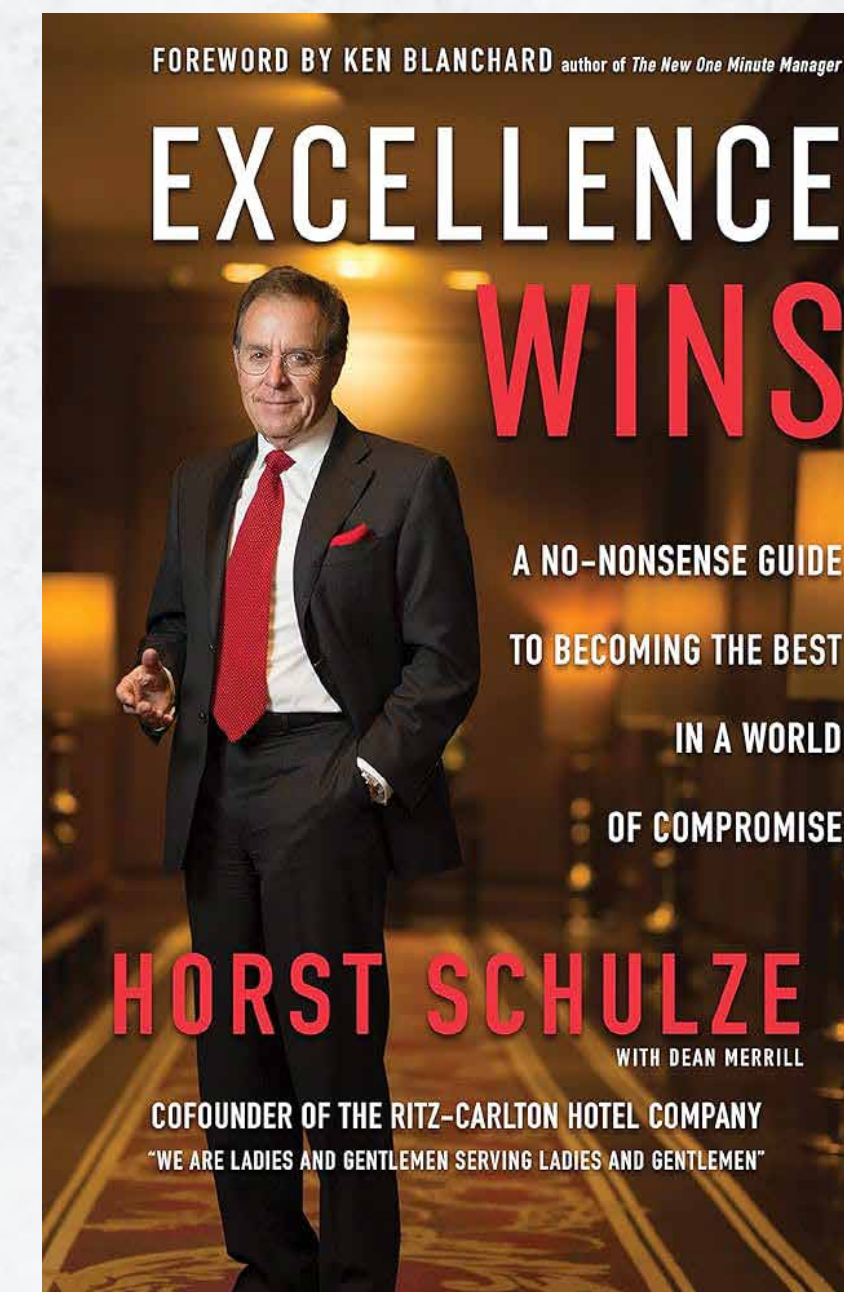
Mr. Horst Schulze, world famous entrepreneur and pioneer of the hospitality industry, is synonymous with excellence and success. As co-founder of The Ritz-Carlton Hotel Company and Capella Hotel Group, two of the finest hotel companies in the world, he established world famous standards for excellence.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



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**
- 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

A la carte lunch menu and 7-course dinner tasting menu only



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:



World-Class Cuisine - In-Room Dining

in both a 32-room AAA Five Diamond Hotel & 235-room AAA Four Diamond Hotel



Working Professionally

in a two-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**



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



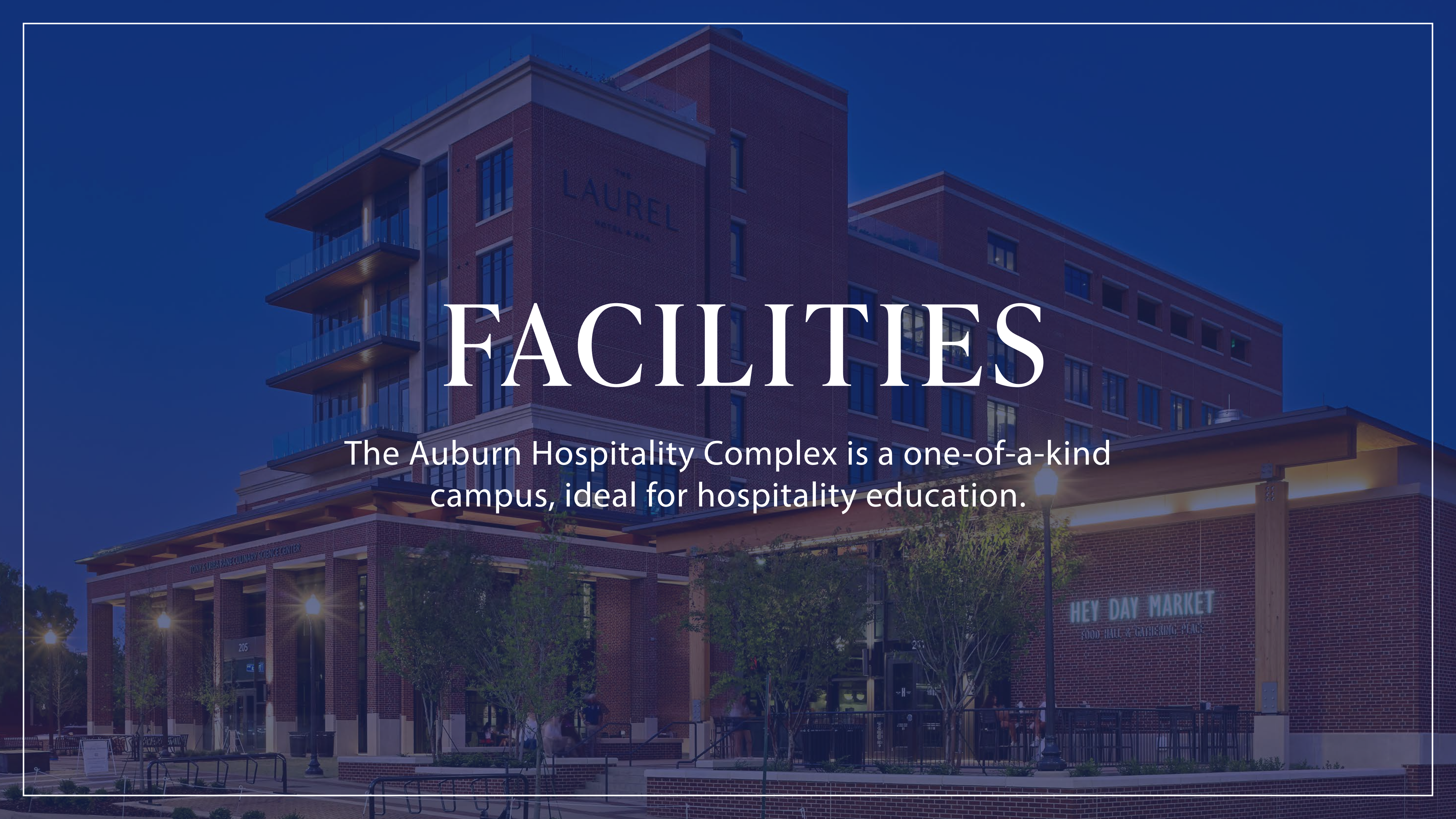
Forbes Travel Guide and AAA service standards



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.

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 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.





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

Named The Best New Restaurant in Alabama by Southern Living, March 2024. 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.

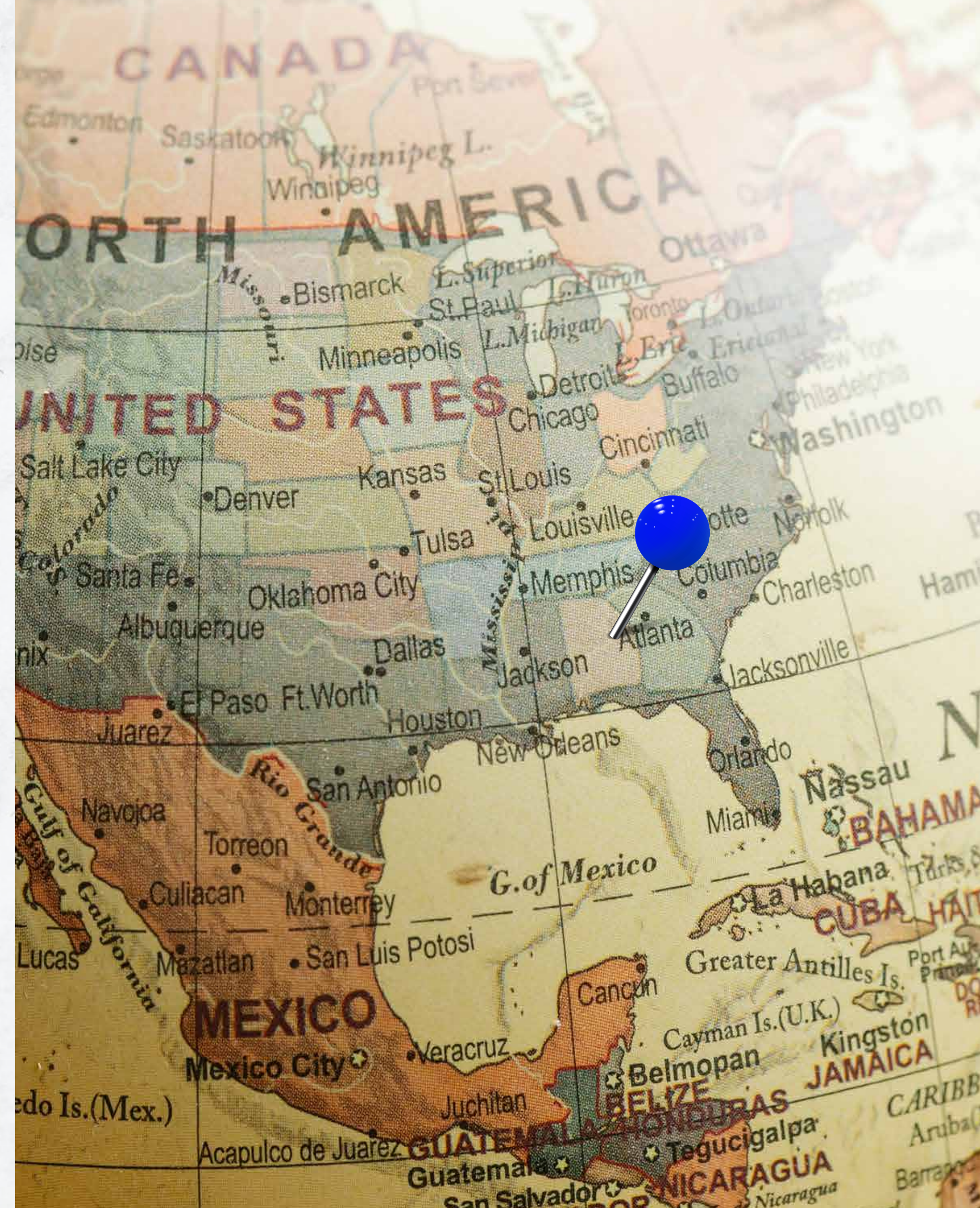


GOGUE
PERFORMING
ARTS
CENTER

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:

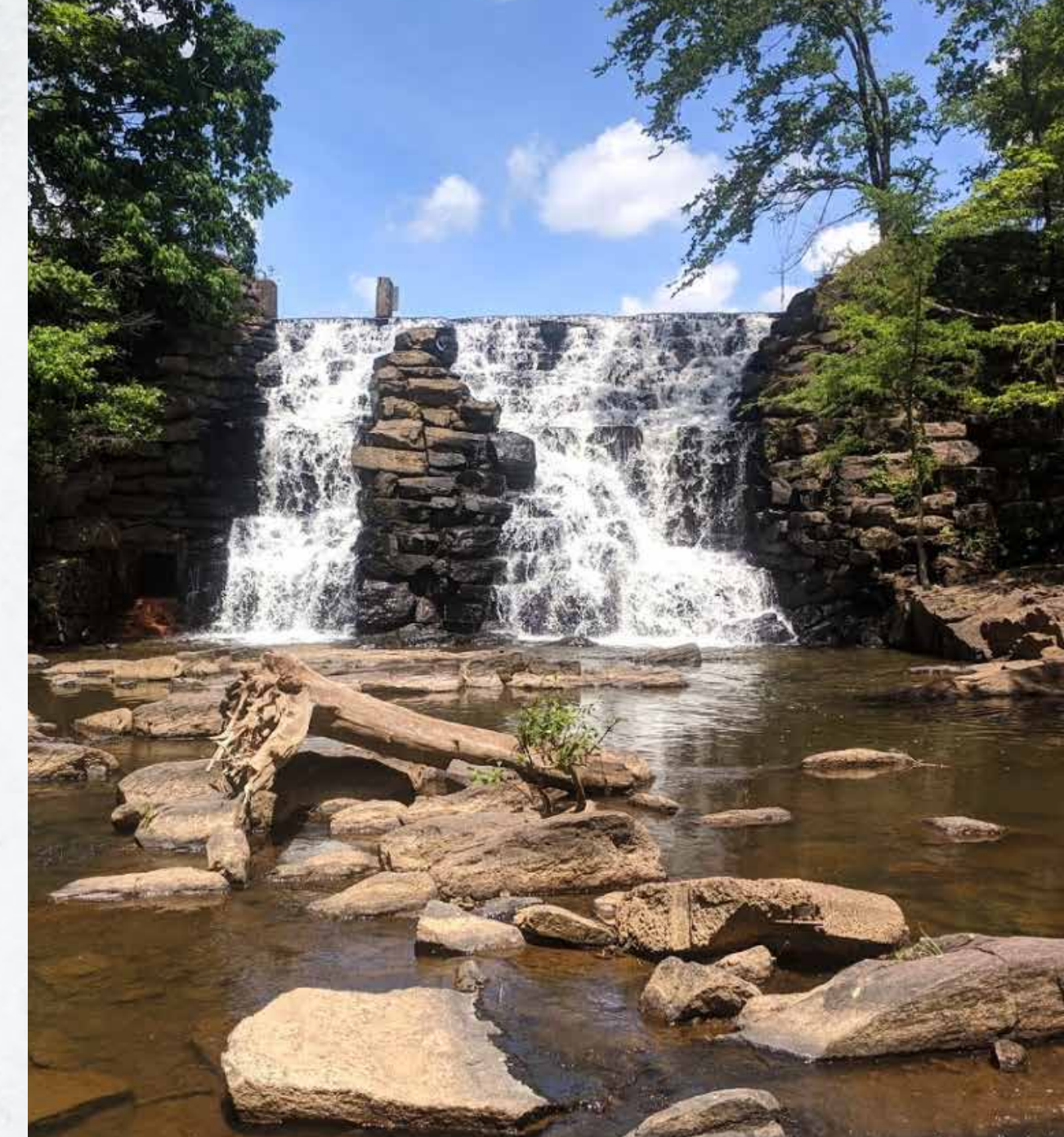
- Office desk and chair
- Twin bed with starter linens
- Kitchen table with two chairs
- Pots and pans
- Dishware
- Flatware
- Bath linen starter kit with toothbrush, toothpaste, and soap



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



Phase I: Interview
with Nicole Vermolen,
International Internship
Coordinator



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



OR **Phase II: Interview**
Chef Leonardo Maurelli,
Senior Vice President,
Culinary Operations,
Ithaca Hospitality Partners

The Internship Process:

FOOD & BEVERAGE TRACK



Phase I: Interview
with Nicole Vermolen,
International Internship
Coordinator



Phase II: Interview
with Adam Keeshan,
Senior Vice President,
Food & Beverage,
Ithaka Hospitality Partners

The Internship Process:

ROOMS TRACK



Phase I: Interview
with Nicole Vermolen,
International Internship
Coordinator



Phase II: Online interview
with Paul Reggio,
Senior Vice President,
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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