INIBRISHIP PROGRAM.







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

LUIS FRANCISCO

Dominican Republic



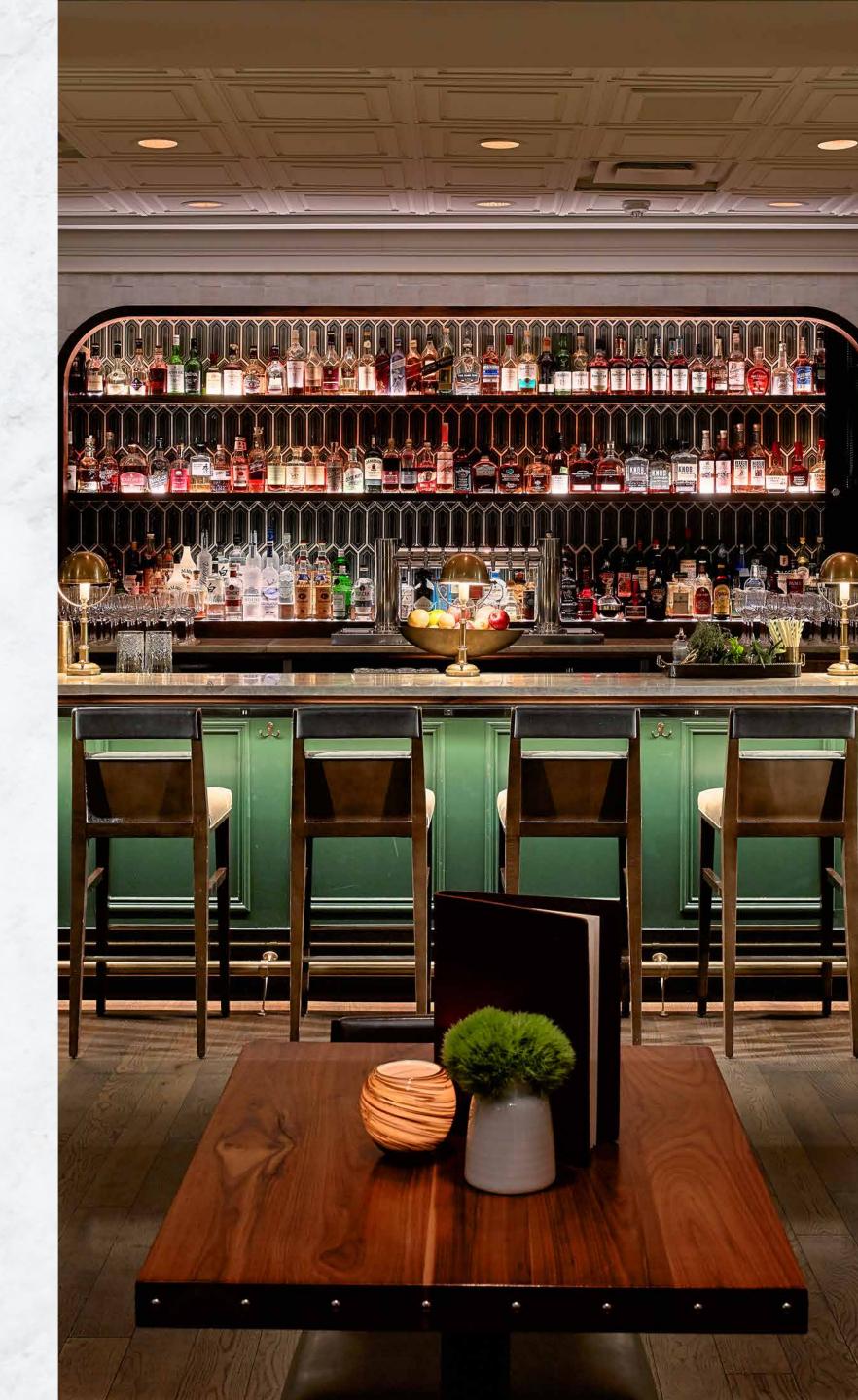
It is so special to have the opportunity to work so closely with such experienced and prestigious industry professionals. I would strongly recommend this internship to others as it provides unique experiences and is very beneficial for my future career. For anyone who is interested in this opportunity, 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 WEARE

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







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.



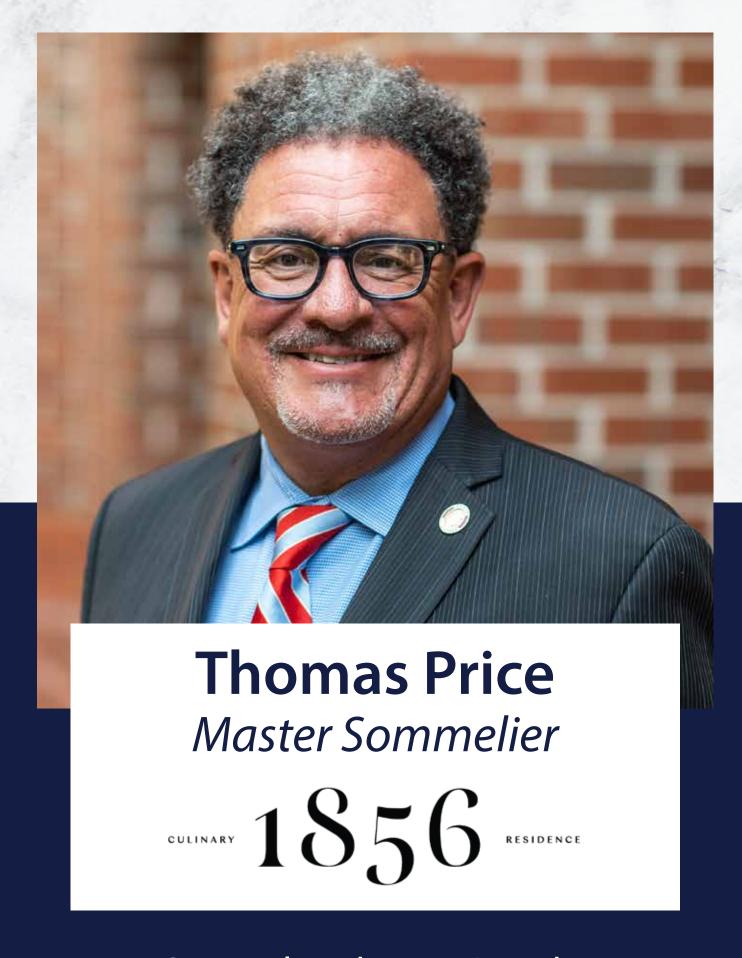
Chef Antony Osborne

Director of Culinary

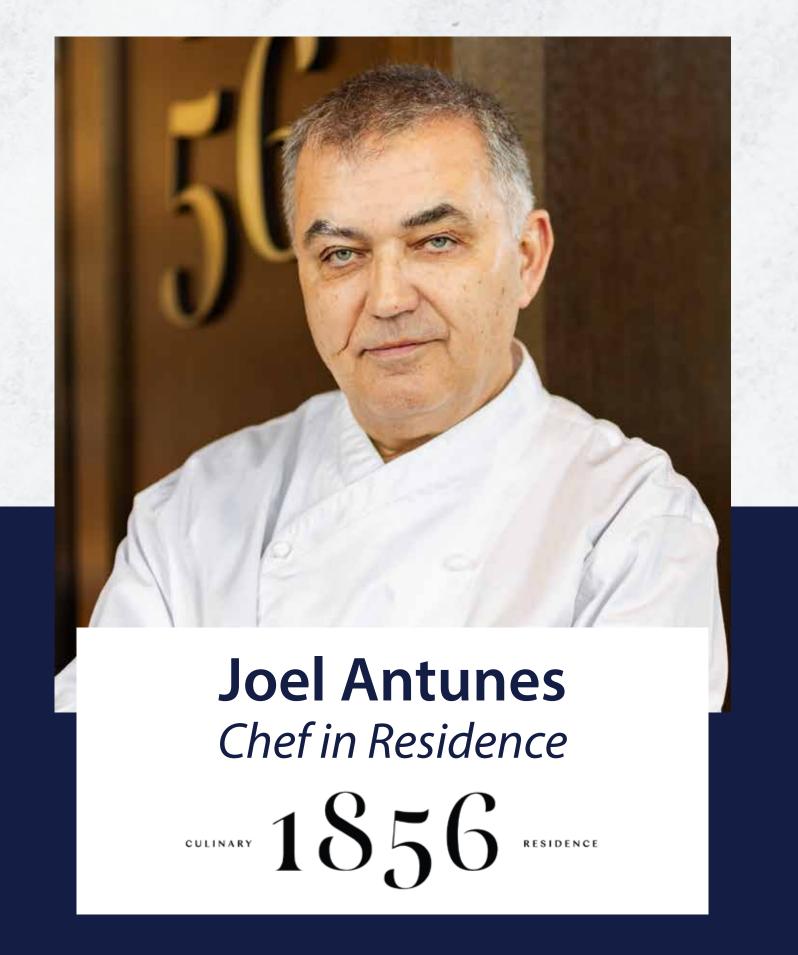
Training & Innovations,

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.



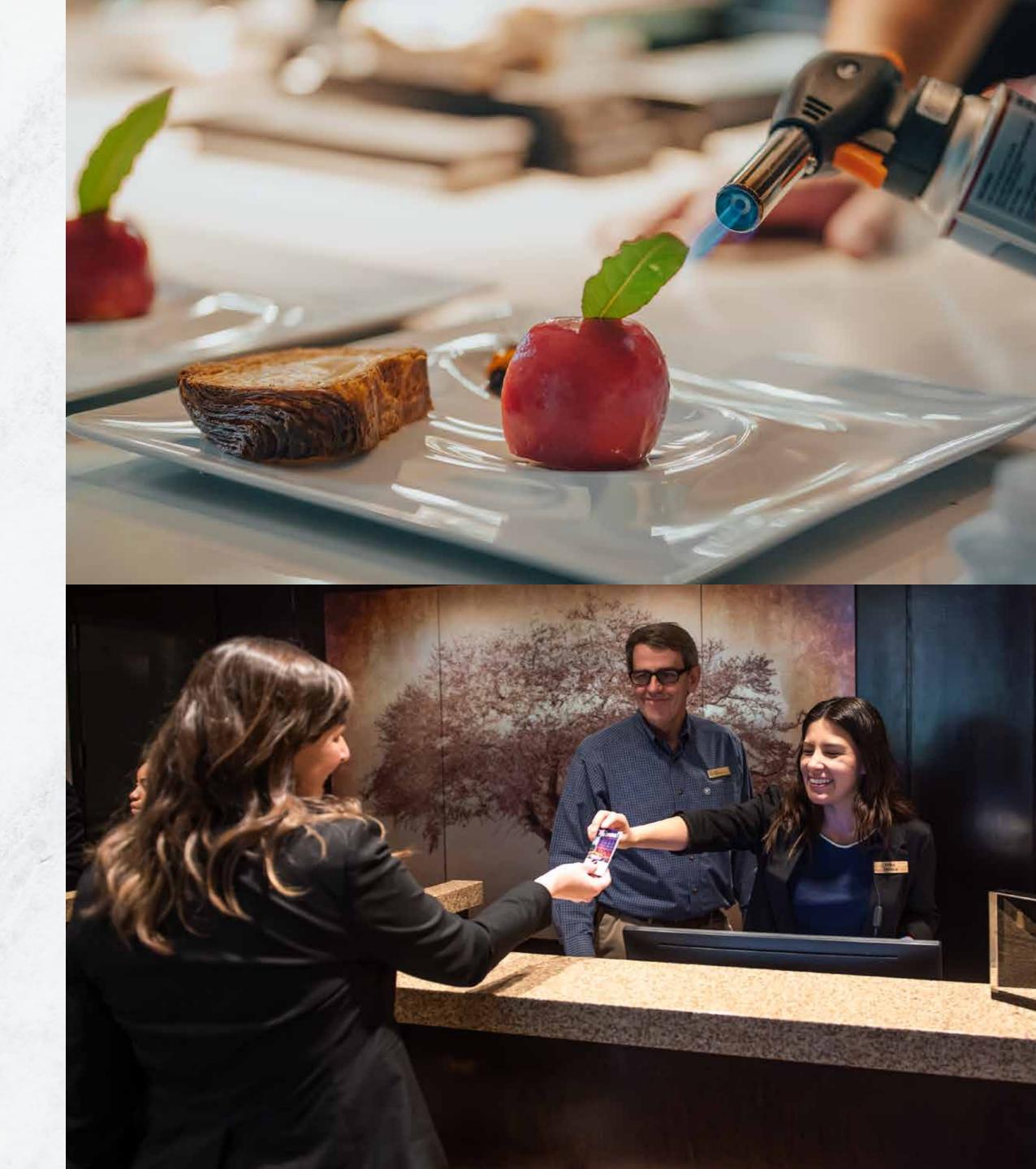
Master Sommelier Thomas Price has spent the last 35 years working in some of Seattle's most prominent restaurants, including his own.



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

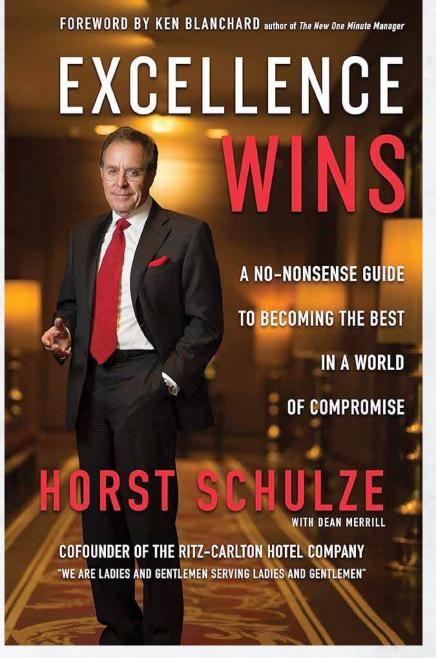
Mr. Horst Schulze, world famous entrepreneur and pioneer of the hospitality industry, is synonymous with excellence and success. As co-founder of The Ritz-Carlton Hotel Company and Capella Hotel Group, two of the finest hotel companies in the world, he established world famous standards for excellence.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



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
- 103 Involvement in process and product decisions
- 04 Workshop training opportunities
- O5 Opportunities to travel the U.S.

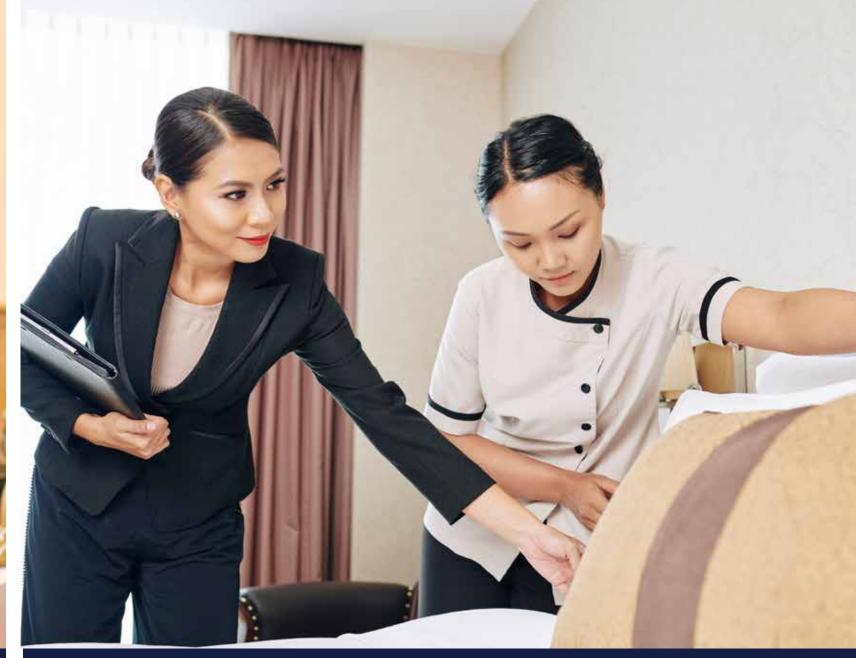
THREE INTERNSHIP TRACKS AVAILABLE:



CULINARY



FOOD & BEVERAGE



ROOMS



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.

culinary 1856 residence







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



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



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:









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

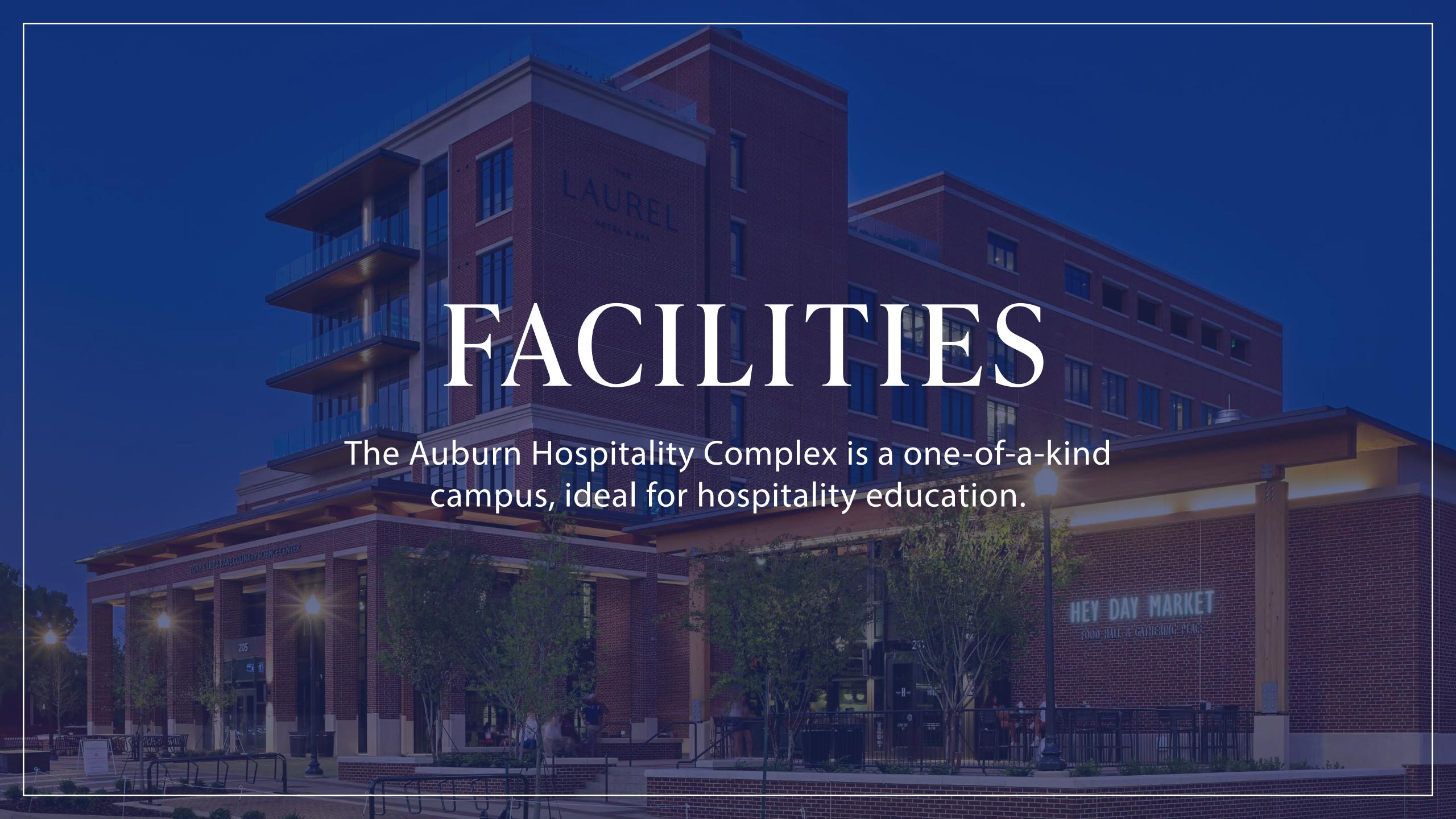
Front desk and guest services

experience using the most innovative

applications in the industry



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



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









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.



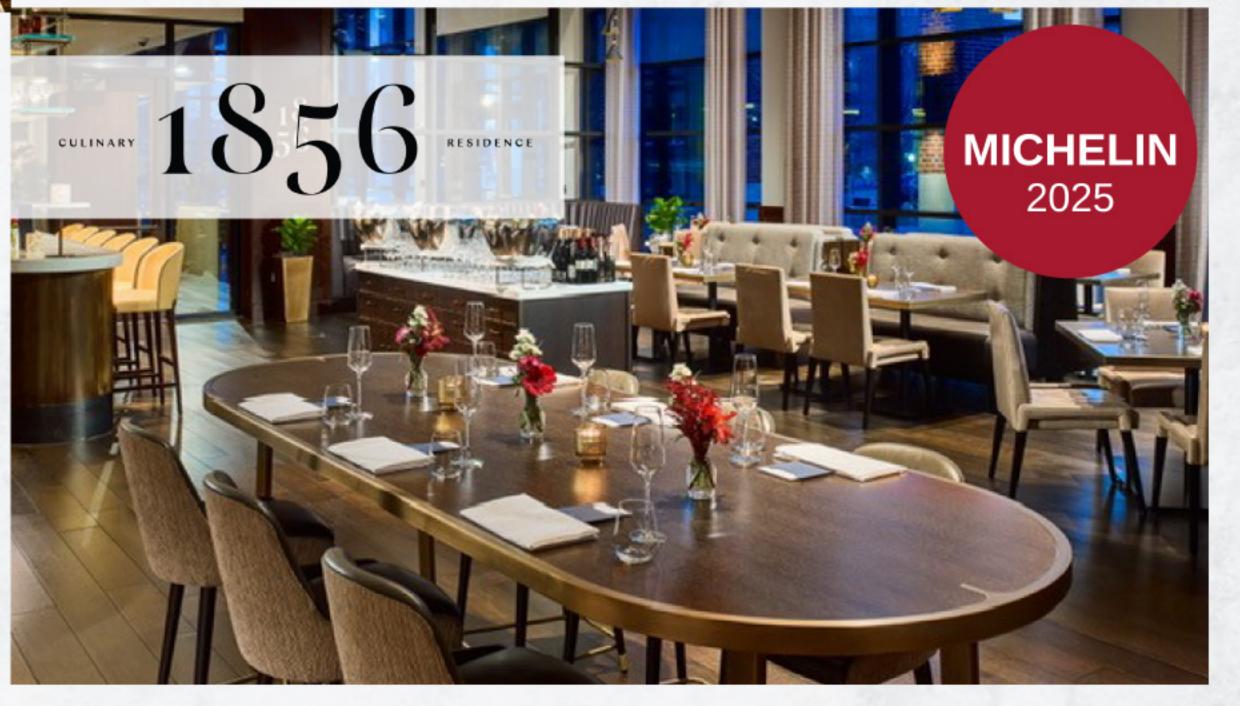


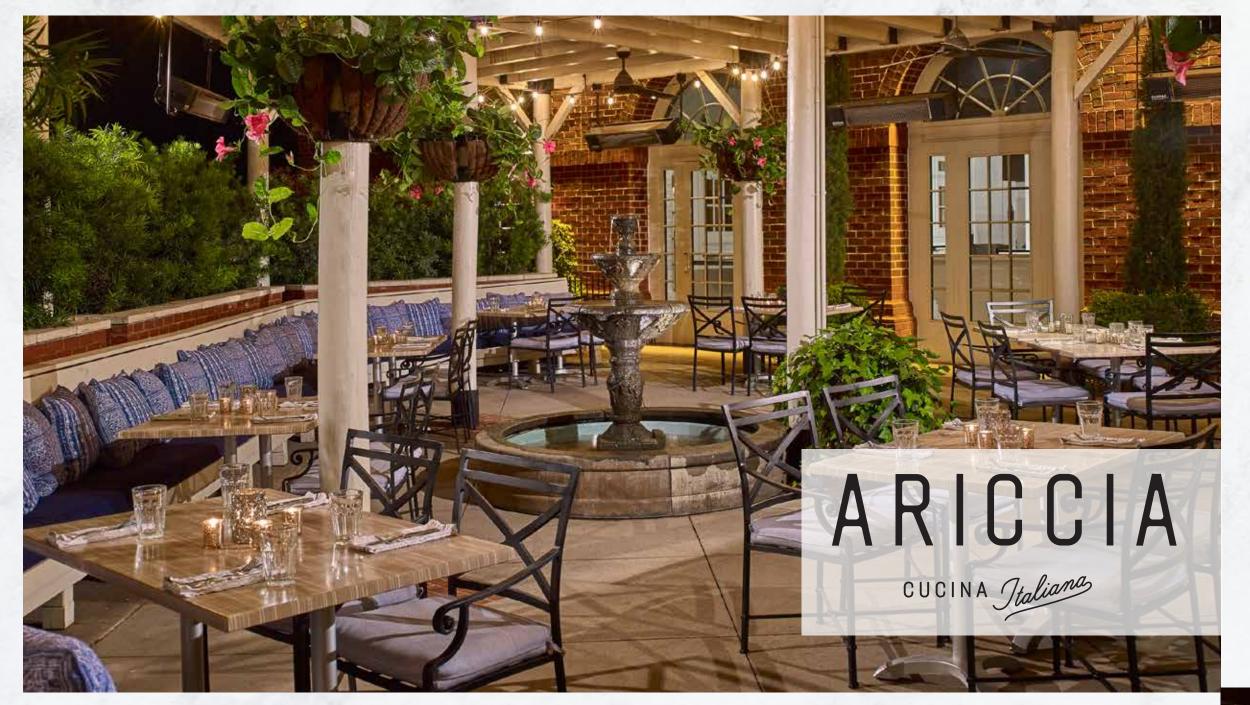
1856: CULINARY RESIDENCE

The first and only teaching restaurant to be recognized by The Michelin Guide in 2025. The country's first tasting-menu-only teaching restaurant offers a truly unique and elevated experience where education meets experiential dining.

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.





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.



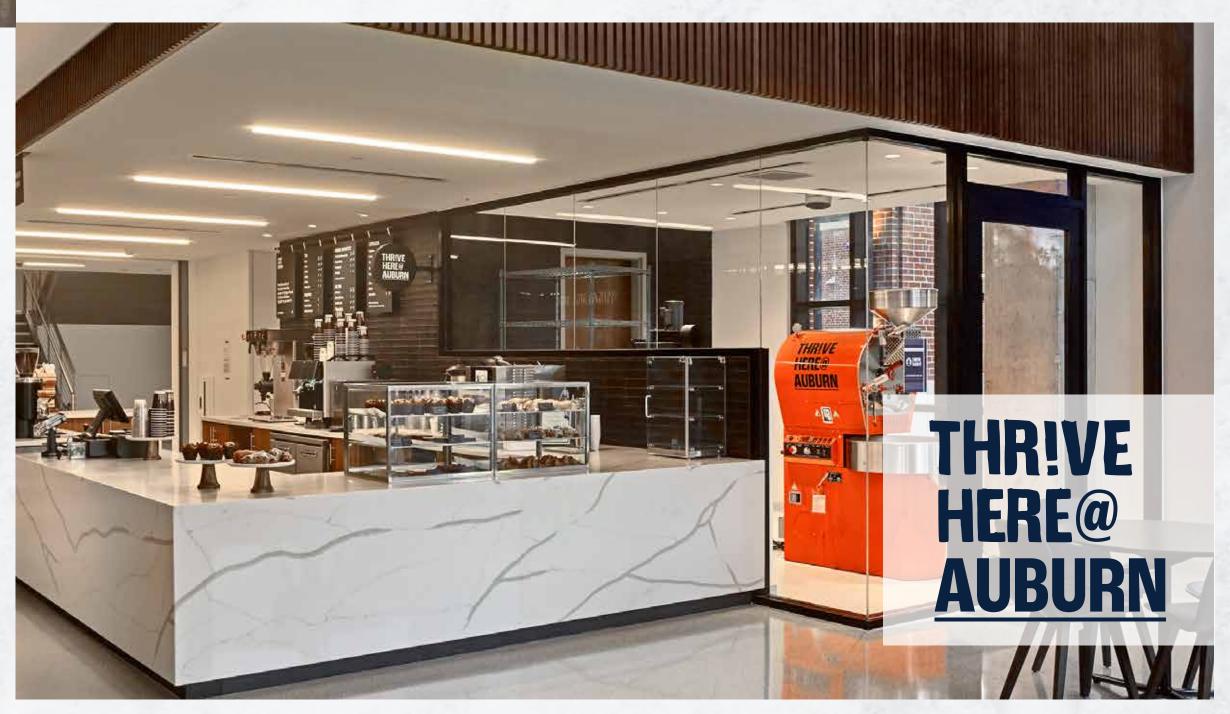


THRIVE COFFEE

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

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.





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.

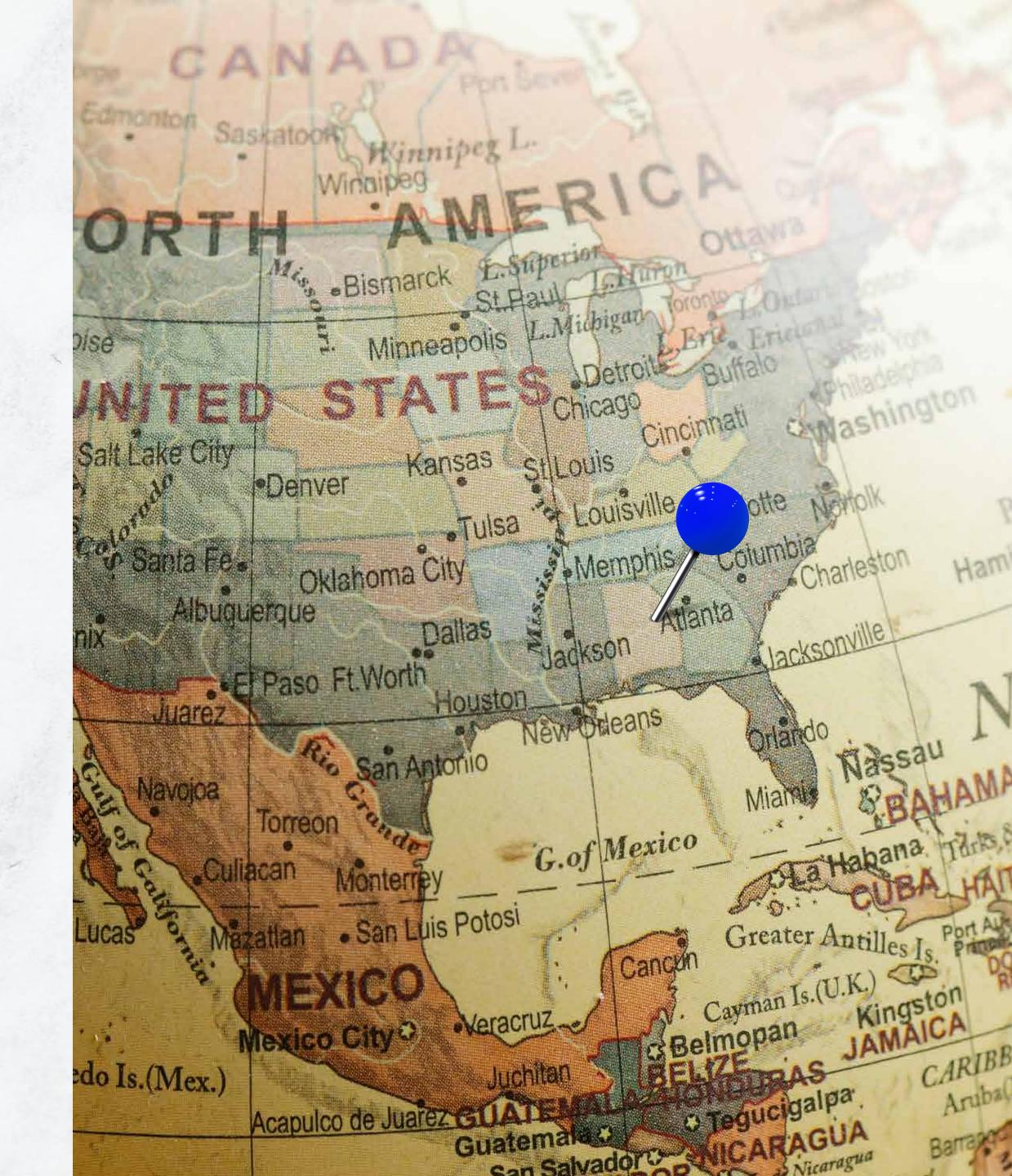
GOGUE PERFORMING ARTS CENTER

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.



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.



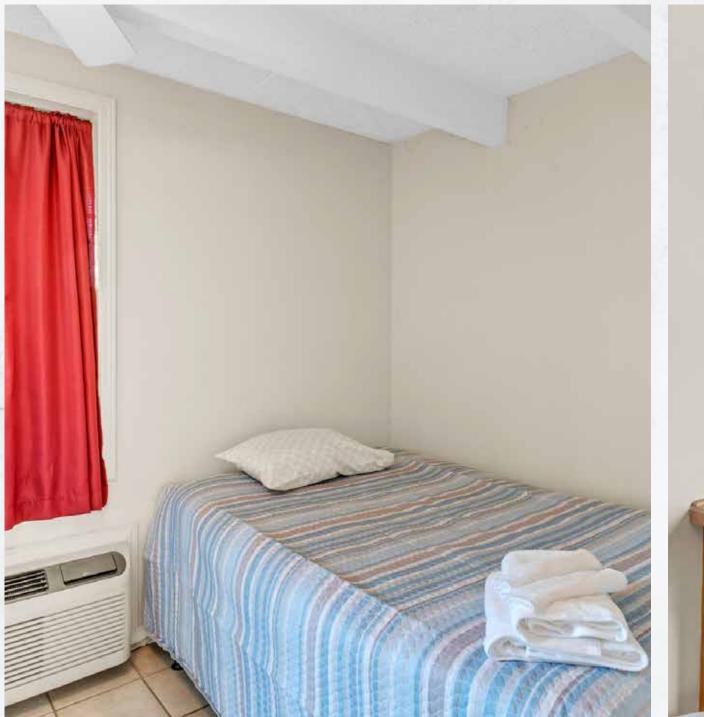
HOUSING

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 TODO

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

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



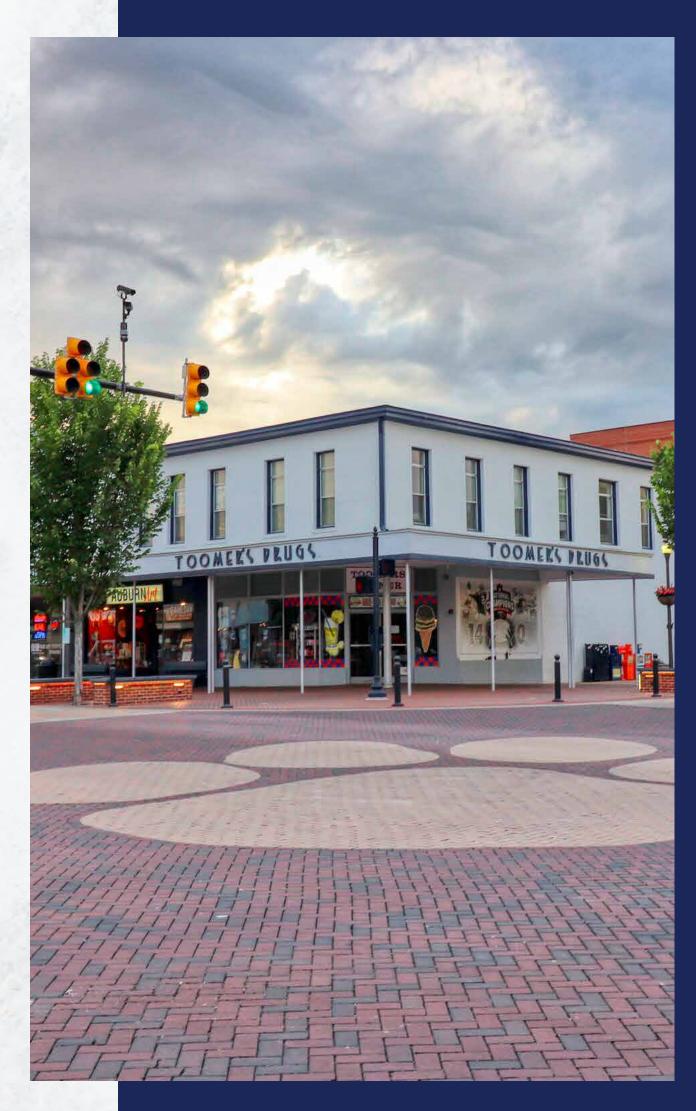






CONVENIENCE

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 Uff

Uber and Lyft

Tiger Transit, operated by **Auburn University**



Vehicle Rental Services



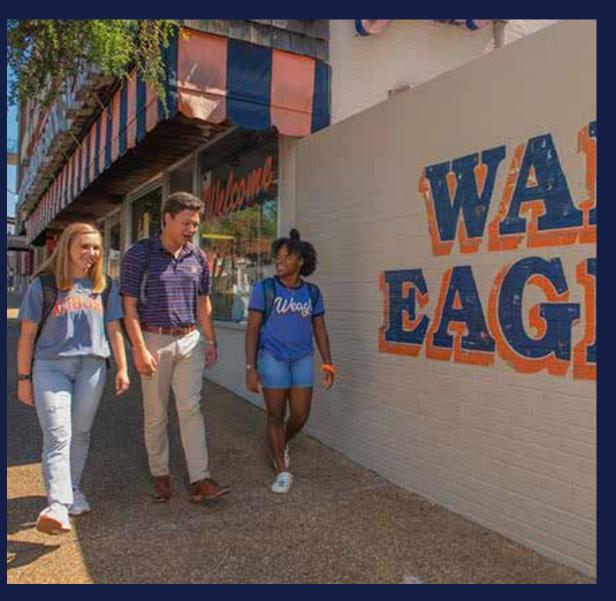


AUBURN UNIVERSITY

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 II: Interview

Chef Antony Osborne,

Director of Culinary

Training & Innovations,

1856 Teaching Restaurant



Phase II: Interview
Chef Leonardo Maurelli,
Senior Vice President,
Culinary Operations,
Ithaka Hospitality Partners

OR

The Internship Process: FOOD & BEVERAGE TRACK







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

The Internship Process: ROOMS TRACK







Phase II: Online interview
with Paul Reggio,
Senior Vice President,
Rooms and Spa Operations

OPON 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.

66

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!

