

Humber Institute of Technology & Advanced Learning

205 Humber College Boulevard Toronto, Ontario, Canada M9W 5L7 Tel 416.675.3111 www.humber.ca

Culinary Skills – Internship 2012 Contract Agreement

Phone # / Ext: Email: Thank you for your participation in Humber College's School of Hospitality, Recreation & Tollege Tollegement Program. Your active participation as a training partner in the Culinary Skills Interprogram will significantly enhance the student(s) assigned to your property in his/her understand our industry. The training block is scheduled for April 30 – June 15, 2012. Students must succe complete an interview in order to begin their Internship. Please fill in the student's name and cat below. As always, if for any reason the student does not match the needs and/or qualifications you seeking, please contact Karen Hamilton-McKinnon in the Internship Office. NAME OF STUDENTS CATEGORY	aining Partner/ Company Name:			
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	ME OF STUDENTS	<u>CATEGORY</u>		
Culinary Skills		Culinary Skills	☐ Hotel	
Restaurant Other		Restaurant	Other	

Please note the student is expected to work 40 hours for 7 weeks. Students are required to preview their Internship schedule with you. A sample template has been provided to illustrate areas of training. Students are also required to complete a schedule that meets your operational needs and the student's learning outcomes. This will be discussed with you via the student during the interview phase. The WSIB and Contract Agreement forms must be filled out and a copy sent back to the college prior to starting their Internship placements (Due April 16, 2012). Without these forms the student <u>CANNOT</u> start his/her Internship Placement.

An Internship Advisor will be assigned and will be in contact with you early in the placement to receive feedback, on the student's progress.

Thank you very much for your cooperation.

Karen Hamilton-McKinnon Culinary Internship Coordinator School of Hospitality, Recreation and Tourism (416) 675-6622 ext. 5761

E-mail: karen.hamilton-mckinnon@humber.ca