

Culinary and Baking & Pastry Stages

All Culinary and Baking & Pastry students are required to complete at least one stage during their time at Kendall.

A stage is when a student volunteers to work one shift in a professional kitchen as part of the internship/job search process.

A stage is an opportunity for students to

- Experience a professional kitchen outside of Kendall
- Practice interviewing with a chef
- Assess a site as a potential internship or employment opportunity
- Compare and contrast kitchens and experiences

Stages are an opportunity for chefs to

- Assess if a student is a good fit for their kitchen
- Mentor students

Students are encouraged to conduct stages in professional kitchens that would meet the internship requirements:

- Site must be a professional kitchen that has been in operation for at least 1 year
- At least 85% of the menu is prepared from scratch
- Site supervisor must have a Culinary or Baking and Pastry degree and/or 5 years of Executive Chef experience

Reach out to your Career Advisor to discuss appropriate sites