

Rocky McElveen

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Rocklin, CA 95677
800.392.6210



Rock4Fish@aol.com
www.alaskan-adventures.com

C.I.T. Program

Chef In Training

Alaskan Adventures Chef Internship Program

Agreement between **ALASKAN ADVENTURES, LLC** and Intern, _____, upon acceptance into C.I.T. program to perform these duties which may include:

1. Prepare food and oversee kitchen for *Alaskan Adventures*
2. Insure safe food handling and proper maintenance and sanitation
3. You are responsible for:
 - Quality down-home Alaskan cooking with class!
 - Overseeing Kitchen - Food kitchen prep.
 - Ordering and organizing all food (Keep good inventory).
 - Breakfast.
 - Lunch - Sometimes at the lodge.
 - Overseeing Fly-Out lunch and dinner preparations.
 - Evening meals. (See menu attached).
 - Preparing hunting camp menu/food.
4. Oversee weekly turnover of clients and cabin cleanup
5. A willingness to help out in any detail however needed!
6. A servant's heart toward guests.

ALASKAN ADVENTURES will provide the following on an individual agreed basis:

1. Room and Board.
2. Share of tips and pay (to be dispersed at end of internship)
3. Round trip air from Anchorage to Lodge (\$700)
4. Menu and instruction on food prep.
5. Clean-up helper in kitchen - evening meal
6. Monies agreed on \$_____.
7. Liability Insurance.

Intern will provide:

1. Proper attire, neat and clean appearance
2. Alaska Food Handling Certificate
3. Fishing license as needed.
4. Round trip air to Anchorage (can get advance)
5. Personal Health Insurance.

I promise, barring emergency, to begin and end on these dates: _____ (Approx.)

Signed _____ Date _____

Note: If intern does not complete intern program, airfare monies to and from Anchorage to the Holitna are forfeited and must be refunded to Alaskan Adventures immediately.

Our mailing address: Alaskan Adventures

C/O Rocky McElveen

Holitna River Mile 36

P.O. Box 90

Sleetmute, AK 99668

alaskanadventures@starband.net (do not sent forwards or junk mail)

Office: Rock4fish@aol.com

(800) 392-6210

Rocky McElveen is qualified in Regional Alaskan Organic cooking using garden produce, wild berries, plants, many species of fish from the river, plus an abundance of wild game. He can pass these culinary skills to you. Alaskan eating with class!

Welcome to the Holitna Boyz!