



MINGA HOUSE

Minga House Foundation

Non-Profit Organization – Founded in 2014

NIT: 900867100-4

www.MingaHouse.org

What is MINGA?

“Minga entails a collaborative work system that dates back to the Incas. It refers to the commitment, contract or work agreement between two or more people. The word minga also stands for meeting or reunion.”

VOLUNTEER & INTERNSHIP OPPORTUNITY

COLOMBIAN TRADITIONAL CUISINE



Learning Objectives:

Immersing yourself in Spanish while experiencing a new culture through its food is one of the main reasons people love to travel to Latin America. To be able to learn about another culture’s cuisine and how to prepare it yourself is a great opportunity, that should be the goal of every internship abroad, each bite of each meal is a unique blend of tastes, smells, and textures. Interning abroad in culinary arts is more valuable than completing an internship in your home country, because you can explore a new culture and lifestyle while simultaneously learning about the local foods, cooking methods, and flavors. You will learn to cook from a variety of Colombian cooks, to include a finalist of Colombia's Best Chef TV Show! Interns apply culinary arts skills (food prep, menu planning, customer service, sanitation, food safety) in a workplace setting. Interns will learn:

- Practice kitchen teamwork
- Mathematics and measurement
- Reading methods
- Study food, cooking, dining trends
- Nutrition and health awareness
- Ability to make excellent food, even with less-than-ideal or limited ingredients
- food safety and safe use of tools and equipment
- creativity when adding their own spin on a certain recipe



Participant Requirements:

- **Educational Background:** Have some knowledge of culinary arts & cooking, food science & nutrition

Spanish Language Skills: (None) 1 2 3 4 5 6 7 8 9 10 (Fluent)

Potential projects and day-to-day duties:

- Support chefs and project team on client projects
- Help Chefs develop recipes and menu items for client projects. Includes food, ingredient and menu preparation.
- Accurately formulate, test and document all recipes and formulations using standard forms and procedures, including entering recipe data in Chef Tec software
- Responsible for managing your schedule, and knowing the kitchen production and client deliverable schedule
- Shop and run errands for ingredients, supplies, and materials
- Shipping and receiving ingredients
- Assist in the creation of kitchen operations materials for client projects
- Research ingredients, vendors, equipment, packaging, and restaurant and culinary concepts
- Maintain cleanliness of workstation, storage area, and kitchen

Service Term:

- **Plan Prep Time:** 7 days minimum required before arrival date
- **Service Term:** 7 days minimum required, as much time as you wish to spend learning to cook
- **Work Schedule:** Flexible
- **Service Window:** January - December

Special Skills Desired:

- Equally comfortable creating food in a test kitchen, a fine dining restaurant or in a quick service facility
- Understand and can manage recipe documentation
- Strong written and verbal communication
- Professional demeanor
- Able to manage heavy workload, prioritize well to meet tight deadlines
- Resourceful, flexible and able to creatively solve problems
- Proactive and reliable to fellow team members and managers
- Impeccable attention to detail and minimal errors
- Knowledge of health, safety, and hygiene in retail setting

