



Culinary and Hospitality Internship

Celebrating over 20 years, Black Star Farms is Michigan's premier wine & culinary destination with two wine processing facilities/tasting rooms, luxury Inn, farmstead café, and numerous venues for weddings, corporate groups, and special events.

Objective: An opportunity for current college students to gain professional culinary and hospitality experience.

Qualifications: Declared major or minor in Culinary Arts, Hospitality, or Food & Beverage Management. Prior culinary or hospitality experience preferred.

Focal Points

- Cooking methods, knife skills, plate presentation
- Catering, event coordination
- Sustainability
- Sanitation
- Wine pairing
- Front of house operations
- Food and beverage inventory and tracking

Desired Skills

- Strong written and verbal communication
- Professional demeanor
- Able to manage stress in high-volume situations, prioritize well, and meet deadlines
- Resourceful problem solver

Compensation: Hourly rate, discounted shift meals, potential housing resources

Contact: Chef Jack Wenz, Director of Culinary Services, jackw@blackstarfarms.com, or 231-944-1277

