

Are you passionate about food and wine?

Intrigued with running a restaurant or food business?

Enjoy cooking with the desire to create raving fans?

A CULINARY INTERNSHIP ADVENTURE AT EVOO is the premier place to start such a quest, as it offers you an opportunity to immerse yourself in both the reality and the romance of our industry....while spending time at the beach. You have four options.

1. **THE APPETIZER - One Day** (10-5pm, 6-9:30pm) as our SOD (Sous Chef of the Day) work with crew to prepare the evening dinner show menu; enjoy being a guest at dinner to close the open circles created during prep. Tuition: \$250
2. **THE TASTE - One Week** (5 work days 2 days off) hands-on work with chef and crew including all phases of menu orientation for the "shows" scheduled; includes prep techniques; production time management; and balancing tastes and plate presentation. Tuition: \$1200
3. **THE MAIN COURSE - One Month** (20 work days, 8 days off) further immersion toward goal of gaining a competing edge by sourcing & procuring the highest quality ingredients; cook and serve menus; additional food production, planning, and costing. Tuition: \$4500
4. **THE WHOLE "CORIANDER" Three Months** (60 work days, 24 days off) develops confidence to create and execute new recipes/menus; enjoy the freedom of ratio cooking; prepare a la minute staff lunch; determine food cost & menu forecasting; give chef a run for his money! Tuition: \$12,000

All above options require you to join our thriving business in Cannon Beach Oregon for a day, a week, a month or three months in 2017. Visit www.evoo.biz to profile our lively environment and schedule. You'll stay in a private smoke-free studio with queen bed and washroom with shower, located in the school and steps to the beach. A bicycle comes with room. For the week, month, and 3 month options, the room is offered with Sunday noon arrivals and Saturday noon departures. You work five full days in our kitchen and have beach time/free time after work and two days a week off, typically Monday, Tuesday or Sunday.

HERE'S WHAT YOUR TIME AT EVOO MAY REVEAL...

Chef secrets for balancing taste, texture, nutrition and artistry to create memorable dining experiences; "Listening" to what the wine is telling the food; Skills for maintaining and sustaining food safety and quality from trusted source to finished plate; Adapting allergy alternatives that make others envious;

Finishing each dish or meal with a flourish; How performance/technical skills can enhance your entertaining/food preparation; When and how to use all those different oils, salts, and critical seasonings; What might the future hold for the culinary devotee/foodie or career seeker?

Since an intern becomes part of our small business family for their on-site period, we encourage you to call to insure that we are a good fit for each other. If you are gifting this adventure to someone who qualifies, let us help you decide if they will be delighted to join us.

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