

CCSF Culinary Arts

Bon Appétit

Mariah Boveé / Internship Host for Bon Appétit @ Google

THE CULINARY INTERNSHIP WITH BON APPÉTIT @ GOOGLE

Bon Appétit's robust Student Program offers a unique opportunity for culinary students to gain experience and learn new skills while getting a foot in the door at a successful company. As Google grows, so does Bon Appétit, overseeing an ever-expanding collection of restaurants and cafés on Google campuses throughout the country. Bon Appétit is an excellent place for young culinary professionals to launch their careers.

THE INTERNSHIP HOST FOR BON APPÉTIT @ GOOGLE: MARIAH BOVEÉ

Mariah Boveé graduated from the California Culinary Academy (now Le Cordon Bleu) in 2003, then honed her skills at fine-dining restaurants and five-star hotels. She did this until the chef she was working with at a luxury hotel told her he was leaving to work for Bon Appétit and asked her to come. "At first, I was skeptical, I thought it would be like cafeteria food," but, "once I saw the atmosphere in the cafés, the diverse menus, and the career development opportunities, I realized what a good opportunity it was." Seven years later, Mariah is Bon Appétit's Education Program Manager, responsible for overseeing the company's soon-to-be global internship program. "My true passion has always been mentoring," Mariah cares deeply about the students she works with and strives to foster a learning and working environment where interns can truly flourish.

A GOOD QUALITY OF LIFE

A regular schedule is rare in hospitality. "For nearly ten years, it was no weekends off, working double time on holidays. It came to a point where people didn't even try to invite me to things! Now I'm able to spend weekends with my friends and family." Bon Appétit interns generally work 7am-3pm, Monday through Friday, which offers the opportunity to maintain a great work-life balance.

A HIGH STANDARD OF INGREDIENTS

"We experiment with new recipes, we cook from scratch, and we're really focused on health." It's not your typical restaurant food. "We find alternative methods to add high impact flavor without going heavy on ingredients like butter or sugar." Some Google employees "eat every meal with us so the food must nourish their bodies and fuel their minds."

A WIDE RANGE OF EXPERIENCES

Interns move through three progressive phases depending on their area of interest. "Culinary students, for instance, spend three weeks as a Prep Cook, four weeks shadowing a Lead Cook, and five weeks running their own station." There's a lot of motivated employees, "you could move to completely different area. My sister got a degree in architecture and started working here as a café manager. Now she's on the marketing team!" Bon Appétit also plans to launch a paid yearlong manager-in-training program for recent graduates.

CCSF STUDENTS SHOULD APPLY!

So far, eleven CCSF students have interned with Bon Appétit, and seven of them were offered permanent positions after graduation. "We really love CCSF students. CCSF has a great reputation in the industry and their interns tend to do really well here because they have the kitchen basics down and they're ready to work. I'd recommend CCSF to anyone interested in culinary. Go to CCSF and then come and work for us! We're always hiring!"

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