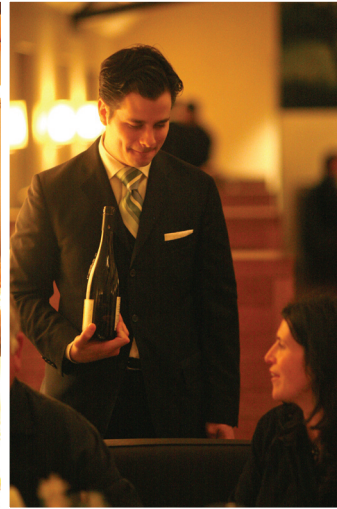


BLUE HILL



FRONT of house APPRENTICESHIP for
RESTAURANT MANAGEMENT & SERVICE



hands-on experience in all aspects of front-of-house operations

BLUE HILL



For the past 10 years, co-owners Dan, David and Lauren Barber and their accomplished team have cultivated distinctive fine dining, farm-to-table experiences at Blue Hill in Greenwich Village and Blue Hill at Stone Barns, located on an 80-acre working farm and education facility 30 miles north of midtown Manhattan.

Students committed to pursuing the connection between the farmer, the restaurateur and the guest are invited to join Blue Hill at Stone Barns for a singular six-month program. Apprentices will not only gain exposure to front-of-house operations, but will dig deep, working alongside Blue Hill Farm and Stone Barns Center for Food and Agriculture's four-season growers and livestock managers.

IN THE RESTAURANT

Apprentices will expand their knowledge of restaurant management and increase their level of service acumen by rotating through a series of front-of-house positions. The training will also focus on translating the bounty of the farm into a fine dining experience. Tending to and gathering herbs for the nightly tisane display or assisting with the restaurant's terrace land-



scape will introduce students to the unique rewards of sourcing and serving seasonal ingredients.

ON THE FARM

The doors (and roof) of Stone Barns Center for Food and Agriculture's 12-month greenhouse will swing open for students eager to seed, weed and harvest over 35 varieties of greens and vegetables. And Blue Hill Farm's pastures are ready for apprentices curious about how the "law of the second bite" produces healthy and delicious meats and dairy. In the kitchen, participants can join the chefs in introducing school visitors to the wonders of cooking.

JOIN US

Blue Hill looks forward to providing students with a unique apprenticeship, one that creates a deep appreciation for ecologically sound farming and demonstrates a sustainable framework for their career in hospitality management.

To learn more about this exciting opportunity, please contact Maddy Linen at 914.366.9606 x232 or maddy@bluehillfarm.com.