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## HOW TO ACCESS INTERNSHIP / PRACTICAL TRAINING?



**IF YOU DON'T HAVE A SCHOOL OR UNIVERSITY AGREEMENT**, the unpaid Internship is linked to a course provided by FUNDEUN (Alicante University Foundation) **"Transversal Skills for Catering"** which consists of 140 hours of online training.

The selection process is performed amongst the applications sent from [www.quiquedacosta.es](http://www.quiquedacosta.es). The registration process for the "TRANSVERSAL SKILLS FOR CATERING COURSE" is essential in order to attend the Internship.

This is processed directly with FUNDEUN. We will provide you with all of the necessary information. At the end of the course and your Internship, you will receive an official online training certificate for the "Online course in Transversal Skills for Catering".

### **FUNDEUN REQUIREMENTS:**

- Hold a university degree, or be a senior technician (higher-level educational cycles) or a technician (Intermediate level educational cycles).
- Be unemployed. • Be under 30 years old. • Have completed your studies in the past four years. • Detail previous work experience, where applicable.
- Hold a student visa (type D). Only for non-EU nationals. <http://extranjeros.empleo.gob.es/es/InformacionInteres/InformacionProcedimientos/Ciudadanosnocomunitarios/hoja006/index.html#autorizacion>

**IMPORTANT:** the Internship is not compatible with unemployment benefit.

# Quique Dacosta

**PRICE OF COURSE ..... 700€**

## **WHAT DOES THE INTERNSHIP INCLUDE?:**

1. Tutored practice at Quique Dacosta Rte.
2. Granting of a scholarship to each student which covers:
  - Shared accommodation for the duration of the Internship. - 2 meals a day at the Restaurant, except weekly days off. - Money purse. - QDR Working systems dossier. - Materials and other items: hat, apron and tongs, book signed by Quique Dacosta, Gift Certificate for lunch or dinner at QDR having completed the course. - Traineeship certificate and letter of recommendation. - Issuance of official online training certificate for the "Online course in Transversal Skills for Catering".

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## **IF YOU DO NOT HOLD SPANISH CITIZENSHIP**

**All citizens of EU Member States who spend more than 3 months in Spain must apply for a Foreigner's Registration Certificate.**

<http://extranjeros.empleo.gob.es/es/InformacionInteres/InformacionProcedimientos/CiudadanosComunitarios/hoja102/index.html>

**Citizens of other countries who spend more than 3 months in Spain must apply for authorisation to reside in the country for research or training purposes.**

<http://extranjeros.empleo.gob.es/es/InformacionInteres/InformacionProcedimientos/Ciudadanosnocomunitarios/hoja004/index.html>

# Quique Jacosta

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## LANGUAGE

It is essential to have some knowledge of Spanish in order to form part of the team.

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## PRACTICAL TRAINING DURATION

Training at the restaurant must last between 3 and 11 months, during which time you will work on at least 2 restaurant positions, depending on your registration. You will receive a dossier on work systems and other free gifts upon arrival.

Dates depend on availability.

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## SHARED ACCOMMODATION

During the time spent at the restaurant, you will have the use of **a place in an apartment**. This accommodation is provided by the restaurant and is located 5 minutes' walk away, with parking and a communal pool.

All students must be sure to bring their own bed linen, towels and all personal items, and must take care of the cleaning and maintenance of the apartment together with their flatmates.

# Quique Jacosta

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## HOURS, UNIFORM AND UTENSILS

**Working hours** depends on the school agreement, But will never exceed 40 hours per week.

It is important to have a minimal knowledge of how this type of kitchen works; we want students to become a full part of the team and for their time at the restaurant to be as productive as possible for everyone, so if you are not really sure about this commitment we prefer you to abstain from training with us.

**The uniform** for this work is chef's whites (with blue, white or black trousers), and black shoes. Aprons, cloths and hats are provided by the restaurant. Each person must be responsible for washing work clothes, except for cloths.

**Utensils:** we recommend each student brings their own knives, spatula and portable scales.

*Very important: under no circumstances can training be completed before or after the date agreed with the restaurant, except in case of extreme personal, family or health reasons. This is a fundamental condition of your commitment to us. If this condition is breached, the student will not have the right to the final certificate, professional recommendation or any gifts from QDR.*

**For further information, contact us at:**  
**[formacion@quiquedacosta.es](mailto:formacion@quiquedacosta.es)**