## Community Internship Collaboration Business Proposal
**Fall, 2019**

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<thead>
<tr>
<th>Organization name</th>
<th>Los Alamos Retired and Senior Organization</th>
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<tbody>
<tr>
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<td>Organization website</td>
<td><a href="http://www.losalamosseniorcenter.com">www.losalamosseniorcenter.com</a></td>
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### Describe your organization
Our mission is to provide service, fellowship, instruction and advocacy for retirees and senior citizens. The senior activity sites are places where seniors will learn, share meals, socialize, have fun and support each other as they interact with respectful and service oriented staff.

### Internship title
Culinary Apprentice

### Specific days/hours (if applicable)
Hours and days days of the week are flexible.

### What will the student learn from the internship?
The apprentice will learn all aspects of how to run a commercial kitchen – from ordering food to health codes to food inventory to preparing meals.

### What does your business need that a student intern can impact?
Although help in preparing daily lunches will be a part of the apprentice’s education, the focus will be on mentoring the student on all aspects of working in a commercial kitchen.

### What project(s) will the intern work on?
There is not a specific project, though a final student inspired lunch will be the final product of this collaboration.

### What skills are required for this internship?
An interest in the culinary arts.

### What final deliverables will the student produce?
The commercial kitchen training will culminate in the apprentice planning, ordering food and preparing a special lunch for our members.

### How would you describe the primary purpose of this project? (Select one)
- Computer Science/IT
- Science (Biology, Chemistry, Environmental)
- Marketing/Communications
- Project Management
- Accounting/Finance
- X_Other

### If “Other”, please specify
Culinary Arts

### Any additional information you would like to share?
Please see the proposed work plan for the Culinary Apprentice