Atlanta Athletic Club
Student Internship Program

Additional Information

Internship Eligibility:
• Must be enrolled in a college/university taking at least one class in the semester/quarter (spring/fall) prior to participation in the internship program OR must have graduated from a college/university within the past six (6) months (Preferably in a Hospitality, Management or Culinary Program)
• Must be at least 18 years of age
• Must possess unrestricted work authorization
• Must provide full work availability
• Must provide own transportation to/from work

Program Length:
The approximate dates of this internship are May 15 – August 3. Interns must be fully available for the duration of the internship.

Housing:
This Internship is located in Johns Creek, GA. Atlanta Athletic Club will subsidize housing for participant(s) who need assistance.

Uniforms:
Interns will be provided staff uniforms, but will need to provide their own Black Slacks, Khaki Shorts, Black Shoes, Solid Canvas Shoes. Interns will also need to have appropriate business attire for non-uniform shifts.

Required Materials:
• Resume (outlining all of your qualifications)
• College transcripts (official or unofficial)

Contact Information
Michael Ly, Director of Food and Beverage
(770) 448-2166 x7107 Email: michael.ly@aac1.org

Our History
Founded in 1898, the Club outgrew its former homes downtown and East Lake property. As the Club’s membership gradually moved northwards, the Club moved with them during the late 1960s and early 1970s, to one magnificent location in Johns Creek. The Club today is a vibrant hub of social and athletic activity for families and individuals.

Our two championship golf courses, nine-hole par 3 course, 42-000 sq.-ft. athletic center, indoor and outdoor tennis courts, Olympic-sized pool, beautiful club rooms and dining facilities make up an incomparable social and recreational experience. Every year since 2009, an independent survey group has ranked Atlanta Athletic Club in the top ten of athletic clubs in the United States.

We are proud to provide a working environment that embodies the “Everything Matters” Service Philosophy and our RISE Core Values of Respect, Integrity, Sincerity and Enthusiasm. An internship with Atlanta Athletic Club is an opportunity to learn from some of the best leaders in the private club industry. Atlanta Athletic Club is an EOE, GA Drug Free Workplace and a Tobacco-Free Environment.

Host Of:
2017 Arnold Palmer Cup
2014 U.S. Amateur Championship
2011 93rd PGA Championship
2002 U.S. Junior Amateur
2001 83rd PGA Championship
1990 U.S. Women’s Open
1984 U.S. Mid-Amateur
1982 Junior World Cup
1981 63rd PGA Championship
1976 U.S. Open Championship
1963 Ryder Cup Matches
1950 U.S. Women’s Amateur
“Everything Matters”

That’s our motto at Atlanta Athletic Club. It permeates everything we do. At AAC, you’ll help inspire that mystic by enabling our teams to push the limits of service and create unforgettable moments!

Who We Are

We deliver world class and memorable dining experiences. Our Food and Beverage interns will be exposed to a seamless total dining experience with an emphasis on Guest service and courtesy, safety, efficiency, and total member satisfaction.

Our Food and Beverage team takes delight in ensuring that the mystic of AAC shines through for all of our members to enjoy our memorable dining offerings, enabling Guest satisfaction and financial success. Our operating areas include Full Service Restaurant Dining Rooms, Catering and Private Events and an Outdoor Poolside Venue.

Your Role

You will be taken through a full team member training for all positions on the floor and assist managers on the floor, orchestrating the operation while members are present and ensuring exceptional food quality and presentation.

Exposed to multiple venues and styles of service, while ensuring operational compliance to food preparation, food safety and loss prevention standards as well as adherence to applicable government health regulations. Strong attention to detail, exhibiting professional excellence and driving optimal performance through table touching, guest interaction and employee engagement.

Basic Qualifications

You Are:

- A self-starter who enjoys making day-to-day operational decisions in line with Guest, Employee and Financial expectations.
- Empowered to inspire, recognize, monitor performance, coach and develop front-line staff members from different cultures, backgrounds and styles.
- Expected to complete Assigned Activities, Task, and Projects from Department leaders.

What You Bring to the Role:

- Knowledge of the food and beverage industry and a passion for delivering an outstanding service experience
- Demonstrated problem solving and decision making skills
- Demonstrated strong written and organizational skills with attention to detail
- Demonstrated strong computer proficiency within a Windows environment

Required Education:

- College Junior, Senior, or Graduate level student