

#### A CULINARY INTERNSHIP/EXTERNSHIP

is vital to your future success. The team here at The Olde Farm firmly believes in teaching culinary students the tools and techniques necessary to be successful.

Our goal is to provide interns/externs reallife experiences of preparing meals during tournaments and various events.

The program requires an avid and inquiring student who wants to learn more about the culinary arts and its role in a Private Golf Club on a working farm.

## The Olde Farm

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www.theoldefarm.com/culinary-internship





















### The Olde Farm

- Executive Chef Daniel Dalton is Alumni of Thomas Keller's TKRG, Jose Andres' Think Food Group, Augusta National Golf Club (ANGC)
- Banquet Chef Nathan Gundlach is also an ANGC Alumni
- Current Farmer, Ryan Arnette, Agriculture teacher & FFA Advisor for 20+yrs
- · I+ Acre Garden Plot
- 2 Greenhouses: I new II50+ sq ft will be producing year round
- · 5 Super Bee Hives
- · Brand New Vineyard built in 2021
- 3 Dining & Event Venues in addition to a graband-go option on the golf course (Long Barn)
- · Seasonal Employment (March-December)
- · Housing available
- Brand New State-of-the-Art Clubhouse Kitchen built in 2020

# Awards & Ratings

America's Best Modern Courses #71 2022 Golfweek

2020/2021 Golf Magazine America's Greatest Golf Courses #102

**#I Best Golf Course in Virginia** 2020 Golf Magazine

Top 25 Par 3 Course in the World 2020 Golfweek

#### Videos

Garden, Greenhouse, Garden Shed, Vineyard vimeo.com/567086833

Chef Daniel Takes a Walk Through the Garden vimeo.com/437239802

New Kitchens Tour vimeo.com/430497153

Chef Daniel and his team are excited to be creating wonderful culinary experiences for you (5-29-20) vimeo.com/423690475