Reflection Essay

While setting up my schedule for the spring semester at Cactus High school, I didn’t have a fifth hour. My mother didn’t want me having release time so I was placed in CTE Internship. This class was more helpful than I thought it would be.

My future career is to be a chef and one day start my own restaurant. When trying to set up my internship site, I found I was not eligible for many, if not all, of the restaurants I applied to. In order to work in the kitchen, you must be 18 years old, and I turn 18 in July. However, Mr. Shumway decided that he would let me intern at his restaurant, Café Rumba. At first when I began interning there, I felt like a burden. I didn’t know how to do anything, I stood around when there was nothing to do, and I only stayed for two hours at a time, which isn’t nearly enough time to accomplish things. But after a while, I learned the ropes and became a little less of a speed bump in the restaurant.

Monica, my boss, asked me one day if I would be interested in working at Café Rumba as an employee. Of course, I took the opportunity. Now I am happily employed at a restaurant that feels more like a family. I appreciate the opportunity given to me, because it helped me improve on many skills that I will need in the future.

At Café Rumba, I learned many valuable skills necessary for working in a restaurant. The line-style restaurant helped me improve with taking orders, customer service and also my culinary arts skills. Working in the back as a prep chef has also improved my culinary arts skills, as well as being able to create mass amounts of a certain food for service. The number one thing I learned while working at Café Rumba is that the customer is the priority, no matter what.