Aloha KCC Hospitality and Culinary Arts students and interested internship candidates!

We are excited to announce Taormina Sicilian Cuisine’s paid internship benefits package. 

Taormina Sicilian Cuisine is looking for motivated and skilled culinary students to work and learn under Executive Chef Hiro Mimura. Chef Hiro has been our Executive Chef for 8 years. His experience comes from Florence Italy where he trained under Chef Luca Pecorini for over 4 years. Chef Hiro traveled to Italy until he found Taormina in Sicily which offered many similarities to Hawaii as far as ingredients. Sicilian food consists of simple and light exquisite dishes with olive oils, fresh produces and seafood. All dishes are highlighted by the quality of the products used like our popular Grilled Rib Eye and Ricci di Mare (sea urchin pasta).

Taormina Sicilian Cuisine would like to offer all culinary students the opportunity to enjoy our lunch menu from 11 a.m. to 4 p.m. at 50% Off!

To take advantage of this benefit you must present your KCC School ID. Please note that this offer is only available to students only.

Paid Interns will receive the following benefits:

- $100 towards schooling after successfully completing 6 months of paid internship.
- $200 towards the purchase of school books after successfully completing 6 months of paid internship.
- Paid Intern Referral- If we hire an intern you referred, after their successful completion of 6 months of paid internship, you will receive $100.

Pay rates depend on skill and position. Please inquire within the restaurant between the hours of 2-5pm. Currently we have the following positions available:

- prep
- line cook
- pasta help
- pasta chef
- grill
- pantry(desserts and salads)
- window position