

Below are SAMPLE internship placements in the field of Culinary Arts Management. Please note that each internship experience is customized to the interests, skills, and experience of each applicant as well as the current needs of the internship site. Therefore, no past internship site can be guaranteed for future applicants.

Culinary Arts Management, 15-Week Internships

AUSTRALIA: Travel and Tourism. Interns will learn about the industry by shadowing a team and assist in providing quality service to customers by helping to respond to customer requests. Interns will assist with check-in, check-out administrative procedures from front- to back office settings. Interns will also gain insight to industry standards and assist a professional team in business management activities, such as shadowing supervisors in meetings and in presentations.

COSTA RICA: Tico Viajero. Intern will work within a travel agency designed to aid foreign students in Costa Rica to see the most of the country on a budget. Interns will be responsible to marketing the excursions on offer, keeping a database of customers and sales, and accompanying groups on day trips.

HAWAII: Local resort and hotels. Interns have the opportunity to learn the business side hotel and resort management. Majority of placements are five star hotels, and intern responsibilities include: guest check in/check out, marketing, event planning and setups, information desk management, concierge service, and assisting in day tours.

FLORENCE (ITALY): GANZO: Intern work under the supervision of an experienced professional at the Apicius School of Hospitality. Students must attend the pre-internship seminar sessions as well as all the scheduled meetings with the mentor/supervisor. A daily journal, containing detailed descriptions of tasks and experience and signed by the internship supervisor, is required. Summary and evaluation reports are required as well.

NEW ZEALAND: Rata Café. Interns work with the head chef at this environmental sustainable and socially responsible café located within a Wellington animal and plant sanctuary that only uses free-range animal products and locally sourced fruit and vegetables.

BARCELONA (SPAIN): What now travel: A very dynamic international-focus tourism start up. Interns have been responsible for all marketing events in Barcelona, planning of the launch event. Also provider general assistance to for logistics and planning of blogger launch trip, to local partnerships, and to Social Media manager.

To begin planning your international internship, click [HERE](#)

