



## OPEN ENROLLMENT ACADEMIC INTERNSHIP PROGRAMS

- Are you interested in doing an internship at a sustainable farm or in studying the production of cheese in Italy?
- Are you passionate about coffee and do you want to learn everything about the culture of coffee in Italy?
- Are you attracted by the Mediterranean culture and would you like to work with experts and nutritionists in the territory of the Mediterranean diet?
- Are you an activist and would like to educate consumers about sustainable behaviors? Or would you like to be a food and wine journalist?
- Would you like to work with new and innovative startups in the food field?

We have an internship that fits your needs. Explore the possibility of doing a fantastic internship in the food field. The positions are in Rome and in other parts of Italy such as Emilia Romagna, Calabria, Campania, Sicily.

### ACADEMIC INTERNSHIPS DURING THE SUMMER SEMESTER

**Dates:** June 22 – July 20, 2019 (4 weeks)

**Length:** Four weeks

**Credits:** up to 3 credits, please work with your home university study abroad office to assure full credit.

**Goals:** Interns work in a specific field within an organization dealing with some aspect of food systems or sustainability. They also participate in a research symposium and carry out a research project. Learning objectives, professional development goals and expected results for the research project (advertising campaign, research project, educational plan for schools or a design for a new product and food system...) are designed together with the GL academic director, the GL mentor, and an onsite supervisor. During the internship, students have the opportunity to work at a farm, shop, institute, association headquarter, vineyard, cheese factory or other site and assist in the management of its operations. The internship helps students gain invaluable insight into the many aspects of agriculture, food business, food habits, and environmental policy issues in Italy. Students also learn about the organizational, cultural and social dynamics of organizations present in food and related fields in Italy. The intercultural nature of the internship gives students the opportunity to understand Italian culture and business practices. Students learn to identify solutions, create communication plans, and propose innovative products and services. Students will also design and complete their personal research project. No prior study of Italian is required, but in that students spend most of their time at the intern site, most interns acquire basic Italian skills. Language instruction is provided.

**Price:** Internship in Rome \$ 4.243. For prices of internships located outside of Rome, please send an email to info@gustolab.com. Includes accommodations and some meals, mentoring, emergency assistance and logistical support but not international airfare.

**Open to:** Undergraduate and graduate students interested in food studies, sustainability, food production, food systems, marketing, nutrition, psychology, and related fields. Scholars, researchers and professionals interested in food-related fields are encouraged to inquire.



**GLI**Gustolab® International  
Food Systems and Sustainability7 Piazza dell'Orologio - Rome 00186 Italy  
Office +39 066 880 4073 Fax +39 069 291 204612231 Academy Rd NE #301 PMB #245  
Albuquerque, NM 87111 USA - Office +1 505 985 3080info@gustolab.com  
www.gustolab.com

## ACADEMIC INTERNSHIPS DURING THE SPRING AND FALL SEMESTERS

**Dates:** SPRING 2019 starting date: January 18, 2019

FALL 2019 starting date: September 6, 2019

**Length:** 4 (minimum), 8, 12 or 16 weeks

**Credits:** Depends on the length and type of internship, please work with your home university study abroad office to assure full credit.

**Goals:** Interns work in a specific field within an organization dealing with some aspect of food systems or sustainability. They also participate in a research symposium and carry out a research project. Learning objectives, professional development goals and expected results for the research project (advertising campaign, research project, educational plan for schools or a design for a new product and food system...) are designed together with the GL academic director, the GL mentor, and an onsite supervisor. During the internship, students have the opportunity to work at a farm, shop, institute, association headquarter, vineyard, cheese factory or other site and assist in the management of its operations. The internship helps students gain invaluable insight into the many aspects of agriculture, food business, food habits, and environmental policy issues in Italy. Students also learn about the organizational, cultural and social dynamics of organizations present in food and related fields in Italy. The intercultural nature of the internship gives students the opportunity to understand Italian culture and business practices. Students learn to identify solutions, create communication plans, and propose innovative products and services. Students will also design and complete their personal research project. No prior study of Italian is required, but in that students spend most of their time at the intern site, most interns acquire basic Italian skills. Language instruction is provided.

**Price:** Prices are competitive with other academic internships in Italy and depend on length. 1-month, 2-month, 3-month or 4-month internship options available. The minimal period is four weeks. 4 weeks in Rome \$ 4.243; 8 weeks = \$ 6.986; 12 weeks = \$ 9.229. For prices of longer internships or locations outside of Rome, please send an email to info@gustolab.com. Prices include accommodations and some meals, mentoring, emergency assistance and logistical support but not international airfare.

**Open to:** Undergraduate and graduate students interested in food studies, sustainability, food production, food systems, marketing, nutrition, psychology, and related fields. Scholars, researchers and professionals interested in food-related fields are encouraged to inquire.



Gustolab Institute



@glinstitute



@GustolabInst



www.gustolab.com