

Internship Opportunities at Gateway City Arts

All internship opportunities will operate under a general course plan involving one major term-long project, day to day office (or kitchen) tasks, and hands on experience working with different supervisors and their work involving the intern's overall focus as well as programming and working within an Event, Arts, and Dining venue as a whole.

Concentrations:

Event Planning/ Marketing

Work alongside event planning and marketing directors to plan and promote events, Study algorithms and effective social media tactics to resourcefully promote and reach an audience, advance hospitality for incoming artists, learn about effectively creating or branding ads, sponsorship and marketing outreach experience; gain insight and practice with communication between vendors, promoters, and artists.

- Final Project: Help produce and plan a major event for the venue.
- Weekly check ins and evaluations
- Small weekly assignments involving incoming events and marketing

Culinary/ Kitchen

Work alongside our chefs in a fast paced kitchen to prepare meals and ideas for our evolving menu, experience the collaboration between an event space and fine dining, hands on experience working with accredited chefs on diverse menu items, learn about pairings and the use of locally sourced foods, customer service and vendor outreach experience.

- Final Project: Create a menu special that addresses the restaurant's culinary values and meaningfully adds to our already excellent options
- Weekly Check ins and evaluations
- Small weekly assignments integrating restaurant experience and arts and entertainment.

Catering/Hospitality

This category is basically a combination of the above, with a focus on personal event planning and specified catering towards said events. Hands on experience with different types of menus, development of potential communication tools, learn about business branding and specified culinary focuses, creating and executing set ups and plans for diverse events (weddings, company retreats, baby showers, etc.), creating an experience through a venue in combination with culinary art, and connecting with potential customers and clients.

- Final Project: Help plan and carry out a major GCA hosted event involving catering.
- Weekly Check ins and evaluations
- Small weekly assignments involving researching effective catering options, weddings, and more. Expanding communication tools in terms of Hospitality.