<table>
<thead>
<tr>
<th>Internship Institution and description</th>
<th>Internship Opportunity</th>
<th>Internship requirements and responsibilities</th>
<th>Required availability</th>
<th>time commitment &amp; location</th>
<th>Italian Level required</th>
<th>Max number of interns</th>
<th>Approx. Start Date</th>
</tr>
</thead>
</table>
| Arciconfraternità della Misericordia di Firenze              | Interns will assist veteran Misericordia volunteers and employees to transport disabled individuals in non-emergency situations, such as to adult day-care centers, to medical appointments including dialysis, etc. | REQUIREMENTS:  
- Some previous experience in EMT work or Social Services is recommended  
- Motivation and interest in helping others  
- punctuality  
- closely adapt to requests from veteran volunteers and Misericordia employees to ensure service | Flexible Hours. You can pick up one day of the week according to your availability. | 4 hours per week. In the City Center. | Intermediate-Advanced | No limit | Early in the term/first weeks |
| Flo-in-the-go Online English magazine                        | Research and write articles on travel, art, food, etc. in English | REQUIREMENTS:  
- Experience in journalism or writing preferred.  
- Motivation and self-discipline are needed for this position, since you will not have a fixed work schedule. | You will set your own independently (so working from home or from school) but will be working under deadlines. | 2-3 hours per week, from home or school | All levels | No limit | Early in the term/first weeks |
| The Florentine Florence’s most important English news magazine | Research and write articles. | REQUIREMENTS:  
- TF accepts applications from Journalism majors with established writing skills and experience in publishing (print or digital)  
- preferably able to converse in Italian  
- Interested students will provide a resume and pitch three story ideas to the Managing Editor.  
- punctuality  
- closely follow instruction from internship leader | To be arranged with The Florentine directly | TBD | Intermediate - Advanced | Usually only 1 | TBD |
| The Florentine Florence’s most important English news magazine | Photograph for TF. Photography interns at TF get experience honing their photo journalism skills and with feedback from photo editors. | REQUIREMENTS:  
- TF accepts applications from Journalism majors preferably able to converse in Italian  
- punctuality  
- closely follow instruction from internship leader | To be arranged with The Florentine directly | TBD | Intermediate - Advanced | Usually only 1 | TBD |
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<th>Internship</th>
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<th>Description</th>
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<th>Responsibilities</th>
<th>Duration</th>
<th>Level</th>
<th>Experience</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>The Florentine</td>
<td>Florence's most important English news magazine</td>
<td>Work on TF's Social Media outlets</td>
<td>- The Florentine accepts interns with good technical and social media skills, - preferably able to converse in Italian - CMS and/or Wordpress familiarity</td>
<td>- punctuality - closely follow instruction from internship leader</td>
<td>To be arranged with The Florentine directly</td>
<td>TBD</td>
<td>Intermediate - Advanced</td>
<td>Usually only 1 TBD</td>
</tr>
<tr>
<td>Associazione La Tinaia</td>
<td>Local association that helps people with mental illnesses through art therapy</td>
<td>Assist in adding to the database for La Tinaia's digital archive of paintings.</td>
<td>- Experience or interest in archiving or cataloguing is a plus. - Photographing artistic works from their collection. - punctuality - closely follow instruction from internship leader</td>
<td></td>
<td>TBD</td>
<td>3 hours per week in a residential area. One hour travel time to the location and back to central Florence</td>
<td>Beginning-Intermediate</td>
<td>Max 2</td>
</tr>
<tr>
<td>Kindergarten</td>
<td>A private elementary and nursery school</td>
<td>Teach English to a group of children ages 3 to 6 years or ages 6 to 10 years</td>
<td>- some preparation and research before each class meeting - experience with young children or elementary school students is a plus</td>
<td>- punctuality - adapt lessons to requests from Elementary School teacher</td>
<td>TBD</td>
<td>About 10 mins walking distance from CEA</td>
<td>Any</td>
<td>TBD</td>
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</table>
### SlowFood
International movement founded by Carlo Petrini in 1986. Promoted as an alternative to fast food, it strives to preserve traditional and regional cuisine and encourages farming of plants, seeds and livestock characteristic of the local ecosystem. SlowFood has teamed up with Eataly's new location in Florence to offer series of courses on specific food topics.

- **Assist in organizing and coordinating the preparation of materials for SlowFood courses.**
- **Interns are permitted to attend courses as well.**
  - For Fall 2014, SlowFood is planning to run a course on brewing and beer.

**REQUIREMENTS:**
- Personal and/or educational interest in Italian food culture and brewing
- Organizational skills

**RESPONSIBILITIES:**
- Punctuality
- Closely follow instruction from internship leader
- Attend SlowFood courses as requested

**To be determined based on the course schedule**

**About 5 minutes walking from CEA**

**Beginning-Intermediate**

**MAX 1**

**TBD**

### Ars & Fides
International Federation of Tour Guides for Religious Monuments

- **Guiding visitors to churches. You'll receive training on the sites before guiding groups.**

**REQUIREMENTS:**
- Interest in art and architecture, and teaching
- Decent public speaker, or someone who is interested in greater experience in public speaking
- Ability to study independently before presenting material to tourists

**RESPONSIBILITIES:**
- Punctuality
- Closely follow instruction from internship leader

**After training you choose a day/time at your chosen Church**

**2 hours per week**

**Any**

**No limit**

**First weeks of classes**

### OMA (Osservatorio dei Mestieri dell’Arte)
Association founded in 2001 to promote and preserve regional artisanal practices. Its aims are: promote the sector of artisan craft and trade; to create a network of European institutions to support and understand the artisan cultural identities, defuse and enhance the importance of quality production and training.

- **OMA Atelier degli Artigianelli**
  - Assist an artisan to produce his/her craft, in the small location within the OMA Association’s facility. This opportunity is a manual one in which the majority of your time will be spent learning a specific craft and perfecting your technique, under the supervision of the master artisan.
  - There are three potential craft options from which you may choose:
    1. Marbled (Florentine) Paper
    2. Bookbinding
    3. Book restoration

**REQUIREMENTS:**
- Personal interest in artisanal techniques, culture
- Open to manual work

**RESPONSIBILITIES:**
- Punctuality
- Closely follow instruction from the master artisan

**TBD**

**4 hours per week**

**All levels**

**Max 2**

**First weeks of classes**

- **OMA 20-40**
  - Assist an artisan within his own workshop. This artisan is associated with OMA, and will ask you to help produce his/her craft. This opportunity is a manual one in which the majority of your time will be spent learning a specific craft and perfecting your technique, under the supervision of the master artisan.
  - There are two potential craft options from which you may choose:
    1. Tailoring
    2. Goldsmithing

**REQUIREMENTS:**
- Personal interest in artisanal techniques, culture
- Open to manual work

**RESPONSIBILITIES:**
- Punctuality
- Closely follow instruction from the master artisan

**TBD**

**4 hours per week**

**All levels**

**Max 2**

**First weeks of classes**
<table>
<thead>
<tr>
<th><strong>The Florence Chefs</strong></th>
<th><strong>San Michele all’Arco</strong></th>
<th><strong>Cantinetta da Verrazzano</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>This cooking school organizes cooking classes for national and international clients. Additionally, they offer the first Olive Oil School in Florence.</td>
<td>Restaurant in the center of Florence. Classic example of direct supply chain: almost all the ingredients used to prepare food in this restaurant come from the San Michele a Torri organic farm located in the Chianti area. The restaurant and farm owner aims to promote local agriculture and consumption.</td>
<td>World-renowned family-owned company dedicated to a centuries-old tradition of winemaking. Their small restaurant (cantinetta) in the center of Florence offers clients the opportunity to taste the wines they produce, as well as many other products that originate from their property in Chianti: spumante, honey, oil, vinegar, and cured meats. The Cantinetta is also known for its breads.</td>
</tr>
<tr>
<td>Assist in preparation of material for cooking classes (handouts with recipes). Help with food preparation before and during classes.</td>
<td>Assist in food preparation. This is an opportunity to learn about “KM Zero” food production and Tuscan food traditions.</td>
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<td>4 hours per week</td>
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<td>Intermediate - Advanced</td>
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<tr>
<td>Max 1</td>
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