



Anna Tasca Lanza Cooking School

Position: Hospitality Team Intern

Compensation: 2000€ net per season + 500€ of travel reimbursement

Duration: April - July 2027 (11 weeks) — August - October 2027 (10 weeks)

The Anna Tasca Lanza Cooking School, located in the heart of Sicily, is renowned for its immersive experiences in Sicilian food culture, with a focus on farm-to-table traditions and hands-on culinary education. The school welcomes international guests eager to connect with the region's rich culinary heritage in a unique rural setting.

As a Seasonal Hospitality Intern, you will support the guest experience from arrival through departure, working closely with the hospitality team. This role is ideal for someone passionate about food, hospitality, and cultural exchange, who enjoys engaging with people from around the world while living and working in a close-knit, countryside environment.

This is a fixed-term seasonal position. The Spring season runs from mid-April to the beginning of July (11 weeks), and the Fall season from the last week of August to the end of October (10 weeks). Team Members are required to arrive a couple days in advance and stay a couple days after the start and close of the season. Limited travel reimbursement is provided for travel to and from Sicily. Accommodation is offered in a shared on-site apartment, and most meals are enjoyed together at the school.

Responsibilities:

- Welcome guests, assist during their stay, and join meals to ensure a hospitable experience.
- Execute guest schedules, excursions, and workshops in collaboration with the hospitality team.
- Act as a guide and translator (Italian/English) during tours and activities.
- Ensure guest rooms and communal spaces are clean and well-prepared.

- Manage school shop, office supplies, and wine stock at start and finish of each season and communicate with Admin coordinator
- Collaborate with the social media manager to create content for Instagram, Facebook, TikTok, and newsletters.
- Help develop the annual program calendar (suggestions for workshop leaders etc.)
- Track expenses in-house and any guest payments on site (shop, etc.), coordinating with the Account Administrator.
- End of season “To do” list to communicate to the Hospitality Manager.

Requirements:

- Legal right to work in Italy (study/working visa or permit)
- Great English and Italian language skills
- Manual car driving