

intern abroad

Dublin Internship Program: Opportunities for Hospitality Industry Students

International Internship Programs

All Boston University International Programs internship placements are:

- Personalized
- Guaranteed
- Project-based
- Academically directed

Personalized Internships

Boston University International Programs internship coordinators sit with students to understand and assess the student's career goals, prior work experience and skill set, as well as their study abroad and internship expectations.

They then contact potential providers and customize an internship placement to the individual student. Each semester, approximately 30% of our internship placements are from new providers.

Dublin Internship Program

List of Past Hospitality Industry Internship Providers

(Please note: These are examples of past internship placements only. While we guarantee an internship to program participants, specific placements vary from semester to semester.)

- Clarion Hotel
- Chapter One Restaurant
- Four Seasons
- Mount Herbert Hotel
- Synergy Project Management
- Westin Dublin Hotel

Guaranteed Internships

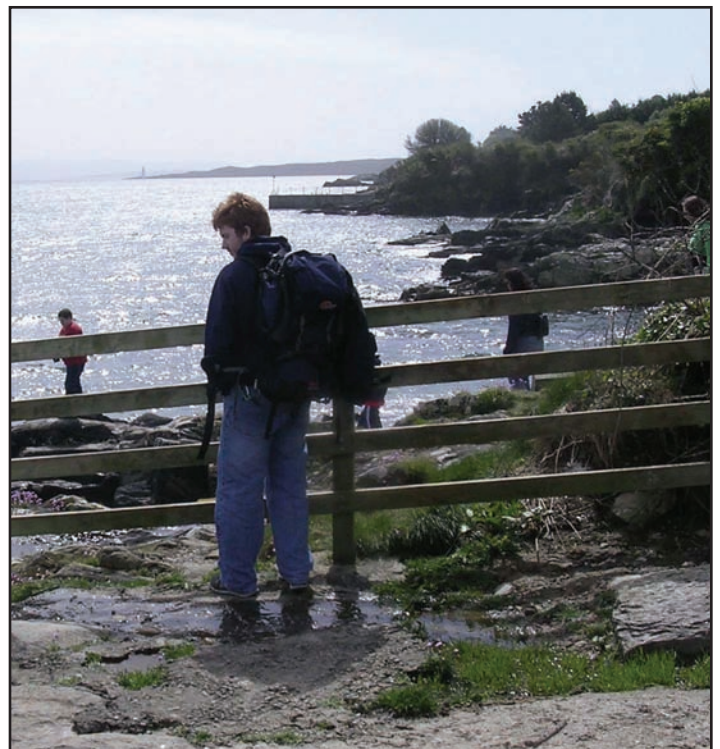
All students are guaranteed an internship placement while abroad with a Boston University international internship program.

Project-Based Internships

Students will work on a project (or projects) while at their placement during the semester. Past students with pre-med interests have worked in clinical, research and administrative settings, and in a wide variety of healthcare related fields, populations and communities.

Academically Directed Internships

During the internship phase, students will be required to maintain a daily journal about their internship experience. By the end of the semester, all students will produce a comprehensive, academically directed portfolio about their internship project and their experience working with the placement provider.



Comments from the Dublin Internship Program

"One of our better placements in the hospitality industry has been in Mount Herbert Hotel in Ballsbridge, a friendly, three-star, family-run hotel. In recent years we sent Holly Hill and Veronica Black, both hospitality administrations majors, on placements there.

It turns out that Polly had taken some accounting courses, so she worked primarily in the business office, usually under the direct supervision of the hotel owner, a very kind and interested supervisor. He always makes a huge effort to see that the students get not only good work experience, but are in a nurturing environment. Polly was able to identify a lot of cash owed to the Mount Herbert, which cannot really afford not to be collecting its debts, and proved invaluable in helping the hotel organize its finances.

Veronica was interested in front desk work, which is exactly what she did- dealing with housekeeping staff, guests (ranging from business travelers to football fans over to watch matches at the nearby Lansdowne Road stadium), and locals (including a mentally ill "neighbor" who is gently tolerated by the hotel). She was given the opportunity to work a variety of shifts so that she could see the different aspects of front desk work. The Mount Herbert really gives students a picture not only of hotel management, but Dublin life as well!

We also placed students in larger, corporate run, four and five star hotels such as the Clarion, a more upscale brand in Europe, and the Westin. The placements in these hotels are fine, but I find students benefit more by working with the smaller, independent-and perhaps less luxurious- hotels.

Last spring we had our first restaurant placement. Kate Slepyan worked in the kitchen of Bond (a very well reviewed, but sadly not defunct restaurant) with a chef who had worked in two different Michelin starred restaurants. Kate wasn't assigned to any particular station for any great length of time because they wanted her to learn as much as possible, including some of the business side of things. One element I always consider about a restaurant placement is the management's commitment to running a "non-aggressive kitchen." While band behavior is a part of any kitchen experience, it is important to find environments which will at least meet most US schools' standards."

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