Guaranteed Green Sustainability Assistance Internship

Green Chicago Restaurant Coalition’s “Guaranteed Green” program provides restaurateurs with reliable, comprehensive information and specific options for how to make their operations more sustainable.

“Guaranteed Green” is a restaurant recognition program overseen and administered by the Green Chicago Restaurant Coalition (GCRC). Participating restaurants increase their operations’ sustainability, and commit to undergoing a comprehensive environmental certification process with a qualifying third-party, in which they have to meet a minimum standard in various categories concerning environmental sustainability.

The environmental benefit of completing the Guaranteed Green program is quite significant. By meeting certification requirements, operations can see reductions in operating cost and reduce their environmental footprint. The Guaranteed Green program also has the ancillary benefit of contributing to greater public awareness of environmental issues as they pertain to the restaurant industry.

Guaranteed Green restaurants are given recognition as such throughout the Chicago area. To help interested establishments prepare to become recognized under this program, the GCRC secures interns to work individually with restaurants to design and implement a sustainability plan.

Upon the establishment of the relationship and defining the parameters of the project, both of which will be facilitated by the GCRC, Guaranteed Green Sustainability Assistants will have the opportunity to do an on-site evaluation of a restaurant, develop a plan for achieving certain sustainability benchmarks, and subsequently work with restaurant management to execute the plan. Interns will have the opportunity to consult with one or more restaurants.

Interns will gain significant experience with on-site evaluation of a business for sustainability purposes, and learn to master translating the findings of their evaluations into an achievable plan of action.

Internship Details

1. Start & End Dates:
   a. Internships will last 90 days, or longer, depending on the needs of the foodservice operator(s).
2. Hours:

a. Interns will be expected to commit up to 15 hours each week for this internship.

b. Hours will vary, and while there is some flexibility on the part of the intern for remote work, onsite work will require that an intern is available during regular business hours.

3. Locations:

a. Interns will work remotely on research, data analysis, data analysis and recommendations, and onsite at various locations for training, initial foodservice operation evaluation, data collection, implementation, and final evaluation.

b. Onsite locations for foodservice locations vary. Interns will be notified within a reasonable amount of time of the locations they are expected to visit.

4. Compensation:

a. Internships will result in achieving a high level of professional experience and, in most cases, will be unpaid. There is the possibility of attaining funding and/or course credit through your university. Please inquire about this option with GCRC staff and your academic or major advisor.

b. Interns shall submit written, signed reports of the time spent on internship duties, itemizing in reasonable detail the dates on which services were performed, the number of hours spent on such dates and a brief description of the services rendered.

c. Compensation may be provided by the restaurant or food service operator in the form of gift certificates, gift cards, or take home meals.