Quality Assurance Internship

Organization Overview

Indiana Packers Corporation (IPC) is a fully integrated retail, foodservice and private label producer of fresh and processed meats company. Based in Delphi, Indiana, we are a short 15 mile drive away from Purdue University. Since the start of operations in 1991, we have experienced rapid growth from a single pork processing company into a multi-plant diversified producer of fresh and processed meats, with locations throughout America’s Heartland. We now have additional processing facilities in Frankfort, Indiana, Holland, Michigan, and Owensboro, Kentucky.

In October 2018, our acquisition of Specialty Foods Group (SFG) expanded the market presence of Indiana Packers Corporation with the addition of SFG’s Kentucky Legend® and Artisan Crafted Series® national brands as well as Fischer’s®, Field®, Kentuckian Gold®, Scott Pete®, and Mickelberry’s®. Our fresh pork is the main component for creating the quality product for these unique brands of meat. Prior to this strategic acquisition, IPC was regionally known for our Indiana Kitchen® branded fresh pork products, including our award-winning bacon. Obviously, we are proud of our success in the industry and accomplishments we have achieved, but we are humble enough to realize that our people is what made it happen.

We employ a diverse, innovative and passionate group of team members in a challenging and collaborative environment. Together, this combination supplies a tremendous amount of creative energy and different viewpoints to the organization. Our group values the concept of teamwork but embrace the skills, knowledge, and experience that each individual team member possesses. We reward our team members with compensation and benefits above the competition, including a generous tuition reimbursement program (Benefits for full-time employment). It is easy to see, how high we regard our team members. Ready to be part of something great?

What will a Quality Assurance Intern do?

An intern will perform the daily fun job functions consistent with a full-time Quality Assurance Technician at Indiana Packers. They will perform actual full-time QA job functions while working inside one of America’s premier pork processing facilities. In addition, the intern will need to have an open-mind and be willing to perform other tasks and or projects that support our Quality Assurance function.

Responsibilities

• Complete primal and sub-primal quality control audits
• Perform monitoring and verification tasks prescribed in HACCP and SSOP plans
• Complete other QA inspections including but not limited to: boneless meat inspections, ambient and product temperature monitoring, inspection of packaging materials, animal handling audits, process and procedural verifications, and finished processed product audits

Qualifications

• Full-time college student, majoring in an agricultural related field at a regionally accredited university
• Must have completed their freshman year at a college or university
• Must be able to work in cold (around 35 degrees) or ambient (whatever it is outside) temperatures
• Prefer a candidate that has a passion for the meat industry

Skills You Must Possess

• Excellent organizational and interpersonal skills
• Strong work ethic and willingness to execute duties consistent with a full-time QA technician position with high quality results
• Ability to complete job tasks with minimal supervision
• Ability to operate a PC equipped with MS Office Software

Commitment

• Once accepted, the intern shall commit to the timeframe they will be available for the internship. The duration shall be approximately mid-May to mid-August.
• Attendance is required and expected. Absences shall be pre-arranged and minimal. An excess of more than two (2) unapproved absences may result in dismissal from the internship. You have to be at your internship to learn something.

Note This Position Description is not all-inclusive because we simply cannot list everything an intern will do!

So, are you interested? Visit us at ApplyIPC.com and apply with an updated resume, along with a short summary on why we should consider you for this opportunity! We want to know why you want to work with us.