



POSITION TITLE: Food Safety / Quality Intern	DEPARTMENT: Food Safety / Quality
CLASSIFICATION: Internship	DATE: 9/2021
REPORTS TO: Food Safety / Quality Manager	LOCATION: Lansing, IL / Searcy, AR

POSITION SUMMARY: Land O’Frost has a summer internship opportunity for a talented, self-motivated individual that will support the Food Safety / Quality team to consistently meet product specification requirements; comply with USDA regulations and requirements, and maintain the highest standard of quality and food safety of our products. This position works collaboratively across the Food Safety / Quality department providing a meaningful practical hands-on experience across the areas of quality, food safety, plant operations, and sanitation.

DUTIES AND RESPONSIBILITIES:

- Plan and organize cuttings, analyze results and distribute reports to select personnel.
- Perform analytical analysis on products produced within the plant, analyze results and distribute reports
- Learn how to maintain accurate lab records and verify the accuracy of testing samples, learn to submit samples, and interpret results.
- Utilize basic statistics and related quality/food safety tools to monitor, measure and interpret process metric results.
- Research and compile data on consistency of product quality, compliance to regulatory agency requirements, and documentation of HACCP.
- Furnish appropriate accurate verbal and/or written reports to Food Safety, Quality and plant operation team regarding product/process quality and consistency, research test, process capabilities, USDA situations, HACCP.
- Interact with sanitation management, Food Safety, Quality Assurance, production supervisors, and employees.
- Monitor run charts for process measures; identify special causes, trends, etc. Utilize the info to the audit process and propose direction for continuous improvement.
- Work with management in identifying the cost of quality opportunities and measuring cost savings due to process improvements.
- Present findings in written, verbal, and electronic formats utilizing Excel and PowerPoint.
- Administrative support as assigned.

QUALIFICATIONS:

- Actively pursuing an undergraduate or graduate degree in Food Safety, Food/Meat Science, Quality Assurance, or related field.
- Minimum GPA of 3.0
- Full-time availability from May to August
- Overall understanding of quality and/or food safety-related concepts.
- Basic knowledge of pathogens-Listeria, Salmonella, E-Coli
- Basic knowledge of Food Manufacturing, SQF, SOP, HACCP, and GMPs.
- Ability to multi-task and manage multiple projects.
- Strong team player, ability to work with diverse cross-functional teams
- Creative problem solver; able to work independently to produce quality results.
- Proficient in Microsoft Office applications: Word, Excel, PowerPoint, Outlook.

WORK ENVIRONMENT:

- Bending, walking, and standing 100% of scheduled shift
- Working in a cold environment of 30-40 degrees Fahrenheit 100% of scheduled shift
- Pushing, pulling, squatting, turning, twisting, reaching, overhead lifting, and lifting weights up to 60 lbs. and carrying it a distance of up to ten (10) feet.

TRAVEL: Local and/or overnight travel is required 0% of the time.

The above declarations are not intended to be an all-inclusive list of the duties and responsibilities of the job described, nor are they intended to be such a listing of the skills and abilities required to do the job. Rather, they are intended only to describe the general nature of the job.

Interested candidates should submit their resumes to norma.diaz@landofrost.com