



AMSA Student Internship Opportunities— Apply Today!

In an effort to more effectively promote internships offered to AMSA student members, the [AMSA Student Membership Board of Directors](#) offered an opportunity to companies to list their internships on the [AMSA Meat Science Career Center](#) and have them featured in this special newsletter sent out to all student members.

The [AMSA Student Membership Board of Directors](#) is excited to announce the following internships with AMSA member organizations. Please visit the [AMSA Meat Science Career Center](#) for additional information and take advantage of these outstanding internship opportunities!

Cargill Offering Operations Internship: This internship will allow interns to become familiar with the work process flow for plant operations. The position is designed for a sophomore or junior working towards a Bachelor's degree in Animal Science, Poultry Science, Food science, Agriculture Business, Agriculture Economics, Business Administration, Industrial Engineering or related fields. As an intern, you will be trained in the areas to learn basic skills necessary to understand the process to complete assigned projects. Interns will work on projects in a variety of fields including plant operations, process improvement, product development, and food safety, in one of Cargill's meat processing facilities. There are 20 positions available. As you attain the experience going through the Cargill internship, this structure will help build a better understanding of the knowledge and skills that are necessary to prepare you for the great opportunities within Cargill. For more information, visit careers.meatscience.org.

Hormel Foods Corporation Accepting Applications for a Product Development Intern: This internship will provide real world experience in the successful manufacturing of food products at Hormel Foods headquarters in Austin, MN. Interns will work closely with product development scientists on a wide variety of fresh and processed meat projects to gain knowledge of the product development process and learn to operate a wide variety of fresh and processed meats processing/packaging equipment. Projects may include: collecting meat quality data from carcasses and cuts in a slaughter/fabrication plant setting, assisting with data

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entry and analysis of meat quality data, conducting shelf life tests on fresh pork products, preparing various fresh and processed meat products for review by sales/marketing staff, and assisting with all aspects of product development work on fully cooked (uncured), cured, and smoked meat products in the Hormel Foods R&D pilot plant. For more information, visit careers.meatscience.org.

Cargill Offering Pork Production Internship: A pork production intern would work on a Cargill owned farm in one of many areas, including breeding, farrowing, gestation, boar stud, etc. The intern would spend 50-60% of their time on a research project, which could include analyzing a process in one or more areas for opportunities to improve or reduce waste. The expectation for the intern would be to complete their project while gaining an understanding of live pork production on a Cargill farm. The intern will be responsible for developing research protocols, collecting and analyzing data, and interpreting results for their project, as well as presenting their findings. There are 2 openings for this positions, which will be at Cargill's Dalhart, Texas location. For more information, visit careers.meatscience.org.

Cargill Accepting Applications for Beef Procurement Internship: Beef Procurement Interns will be integrated into the day-to-day working environment with opportunities to collaborate with procurement professionals. Interns will receive the opportunity to work closely with professionals from all aspects of Cargill's business including operations, cattle feeding, procurement and sales. The internship will include training on the fundamentals of the market place. Interns will be assigned a project to complete, consisting of current opportunities that Cargill Meat Solutions is facing in the meat industry. Interns will be responsible for the results of their own projects. They will be required to give appropriate project status updates as well as give a final presentation of their findings. There are 2 openings for this position, and the assignment for this internship will be in Wichita, Kansas. For more information, visit careers.meatscience.org.

Cargill Accepting Applications for Food Safety, Quality, and Regulatory Internship: A Food Safety, Quality and Regulatory Intern will learn how to monitor the processing activities of the various departments within the plant facility. It is the responsibility of the Food Safety, Quality and Regulatory Interns to ensure that the operations teams comply with proper food handling and product standards. Interns will be assigned special projects to complete, consisting of current opportunities that Cargill is facing. Interns will be responsible for the results of their own projects and will be required to give appropriate project status updates and a final presentation of findings. Cargill is looking for

Lindsey Mehall
Megan Myers
Morgan Neilson
Amanda Outhouse
Bly Patterson
McKenna Powell
Megan Semler
William Shazer
Grant Sherrard
Kristen Stufft
Megan Webb
Shannon White
Kendra Wills
Kassie Jo Winn

individuals who wish to pursue a career in the meat processing / Food Safety, Quality and Regulatory arenas. This internship will be Cargill's Columbus, NE; Fresno, CA; Ft. Worth, TX; Nebraska City, NE; Springdale, AR or Waco, TX locations. For more information, visit careers.meatscience.org.

Perdue Foods Offering Research and Development

Co-Op: Perdue offers students an opportunity for a career path within R&D through a CO-OP program. Students who are selected to join the organization's CO-OP program will be involved in project work focused on new product development and / or line extensions to existing products within the research and development department. This is an opportunity for students to gain valuable experience in one or more of the key R&D areas including product development, packaging, processing, sensory, and culinary. The student will be integrated into Perdue's business with identified objectives for specific project(s) and will be partnered with a mentor to help with professional growth. This program is a full-time, 5-6 month opportunity in Salisbury, Maryland, for an undergraduate, Masters, or PhD student in Food Science, Agriculture, Poultry/Animal Science, Sensory, Packaging Engineering, or Culinary. For more information, visit careers.meatscience.org.

Cargill Accepting Applications for Research and

Development Internship: A Research and Development Intern will be integrated into the day-to-day working environment of the Cargill Innovation Center. Interns will have the chance to work with scientists and technicians on projects taking place in the Cargill Innovation Center as well as those in production facilities. Interns receive opportunities to work closely with Cargill's businesses to gain an understanding of how product process innovation is used to grow Cargill's business and the business of customers. The R&D internship will be tailored to the intern's skills and will provide chances to work in various aspects of R&D, including but not limited to, meat quality, new product development, Microbiology, food safety, packaging, regulatory and culinary. Interns will be responsible for the results of their own projects-from detailed protocols to analysis of data to completion of final reports. There are 2 openings for this position, located in Wichita, Kansas. For more information, visit careers.meatscience.org.

Kraft Foods/Oscar Mayer Offering Research and

Development Internship: The internship within the Oscar Mayer Research, Development, and Quality organization is a 12 week assignment providing real-world experiences. Any student pursuing a BS, MS, or PhD in Food Science, Animal Science, Meat Science, or related fields may apply. This internship will consist of working on projects relating to the development of technology to enhance existing products or investigate new food

concepts. Interns will also gain experience in formulation development to create new or improve existing products. Kraft RD&Q Interns quickly learn, through on-the-job experiences and are afforded the opportunity to work on substantial and meaningful projects that contribute to the business. Interns are provided with a network of mentors, peer and experts to aid in the development of their food technology and professional skills. This position will be located in Madison, Wisconsin. For more information, visit careers.meatscience.org.

Tyson Food Accepting Applications for Research and Development Internship: At Tyson, Research and Development interns will gain experience in all areas of product development. Interns will assist technologists in the development of new products and processes and revising current products in order to improve product quality, profitability and/or competitiveness. A specific project will also be assigned to the intern at the beginning of the summer and conclude with a brief report and presentation on the results of their project at the end of their internship. The length of the internship will range from 9-14 weeks and there are 5 openings. This position is based at Tyson headquarters in Springdale, Arkansas. For more information, visit careers.meatscience.org.

Cargill Offering Cattle Feeder Internship: A Cattle Feeder Intern will be placed in various positions in a feedlot during their internship. At a feedlot, they will be exposed to Safety, Feed yard Maintenance, Feed Milling and Distribution, Cattle Receiving, Health and Care, End-Point Management and Cattle Shipping. At all stages of training the emphasis will be placed on learning as well as maximizing the returns on the cattle that Cargill ships. Interns will be expected to satisfy the requirements of their degree curriculum relating to internships. Project(s) completion will also be a part of the program, along with a presentation at the end of the internship. There are 4 openings for this internship, located at one of the following locations: Bovina, Dalhart, Lockney, TX; Eckley, CO; or Leoti, KS. For more information, visit careers.meatscience.org.

Cargill Offering Pork Field Internship: Each Field Manager Intern will be assigned a research trial or business project that will be completed by the end of his or her internship. It is expected that 50% of their time will be spent working on their research project. The research project will be chosen by the Cargill Pork Management and Research teams. Research projects will address important issues facing the business. Interns will be responsible for developing protocol, collecting data, analyzing data, developing conclusions, reporting on and justify recommendations. The other 50% of their time, interns will learn about the different roles in Cargill Pork and work hands on with the Cargill Pork Field Managers (FM) and production teams. The main focus of this time

will be learning the FM role. Interns will be exposed to sow, nursery, finishing and wean to finish production sites and the feeding, health, scheduling, marketing, and overall management of those production sites. Interns will learn about the Cargill Pork system and how the FMs work with each production group and the contract producers they work with and are responsible for. There are 2 positions available at the Jefferson, Missouri location. For more information, visit careers.meatscience.org.

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