



American
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AMSA Student Internships Opportunities – Start Applying Today!

In effort to more effectively promote internships offered to AMSA student members, the AMSA Student Board of Directors offered an opportunity to companies to list their internships on the [AMSA Meat Science Career Center](#) that would then be featured in a special newsletter sent to all student members.

The AMSA Student Membership Board of Directors is excited to announce that the below internships are currently listed on the [AMSA Meat Science Career Center](#), so if you are currently looking for OR thinking about completing an internship please check out the [AMSA Meat Science Career Center](#) **today!**

Do not miss out on these outstanding opportunities!!

Cargill Accepting Applications for Research and Development

Internship: This internship allows interns to experience the day-to-day working environment of the Cargill Innovation Center. There interns will have the opportunity to work with scientists and technicians on current projects, as well as, develop a project tailored to their own research interest. Interns will be responsible for the results of their own projects, from detailed protocols to analysis of data to completion of final reports. Cargill Meat Solutions, in Wichita, KS, is accepting applications for a summer 2013 research and development internship. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

Cargill Offering Technical Services Internship: This internship is designed for college juniors currently enrolled in an accredited program in Animal Science, Food Science, Ag Business, or related field. Interns will learn how to monitor the processing activities of various departments within the plant facility, as well, be responsible for completing special projects. These projects will consist of current opportunities that Cargill is facing the meat industry. Interns will be responsible for the results of their project and will give a final presentation of their findings. Cargill Meat Solutions is now accepting applications for a summer 2013 technical services internship. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

Hillshire Brands Accepting Applications for Product Development

Internships: Hillshire Brands is looking to add a college junior, senior, or graduate student to their Research and Development team as a Product Development Intern for the summer of 2013. The selected intern will have the opportunity to manage a project on the product development team as well as assist in the hands-on development of products for the Retail and

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Foodservice business units. Other responsibilities include becoming familiar with formula development; performing bench top and pilot plant experiments; and collecting and analyzing data from experiments to generate appropriate reports. The intern will work out of the Hillshire Brands Innovation Center, located in Downers Grove, Illinois. This internship length is 11 weeks. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

Hormel Announces Product Development Internship: The Hormel product development internship offers college students of a junior status or above a unique opportunity to work closely with product development scientists on a wide variety of fresh and processed meats projects. Projects may include, but are not limited to: conducting shelf life tests on fresh pork products; assisting with product development work on Hormel Foods meat products; and collecting meat quality data from carcasses and cuts in a plant setting. The internship will be based out of Hormel's Corporate Headquarters in Austin, MN. The full-time internship will begin in late May and end in mid-August. Hormel is currently accepting applications for this position. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

NCBA Accepting Applications for Public Policy Internship: The National Cattlemen's Beef Association (NCBA) public policy internship gives college juniors, seniors and graduate students a one-of-a-kind opportunity to work on behalf of America's cattlemen and women in Washington, D.C. Interns work alongside NCBA's lobbying team, regulatory experts, communications team and political action committee to ensure legislative and regulatory actions taken inside the nation's Beltway don't cause harm to the cattle industry. NCBA's government affairs office in Washington, D. C., is accepting applications for a spring 2013 public policy internship. The deadline to submit an application for this opportunity is Oct. 19, 2012. The full-time internship will begin Jan. 14, 2013, and end May 10, 2013. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

Oscar Mayer/Kraft Offering Research and Product Development Internships: Oscar Mayer/Kraft is offering an internship providing real-world experiences to undergraduate and graduate students. The research internship will consist of working on projects relating to the development of technology to enhance existing products or investigate new food concepts. The product development internship will focus on formulation development to create new or improve existing products. Interns are provided with a network of mentors, peer and experts to aid in the development of their food technology and professional skills. The internship is 12 weeks long and is based out of Madison, WI. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

Pfizer Accepting Applications for Traceability Internship: Pfizer Animal Genetics is seeking college seniors and graduate students to implement a traceability program in cattle based on DNA technology. The intern will be working with research geneticists, food safety scientists and business specialists to implement the operational platform for a traceability program in a processing plant. The length of the internship is 6 to 12 months, depending on the needs of the intern and the implementation of the program. This position will be located in the Global Headquarters of Pfizer Animal Health in Kalamazoo, MI and requires substantial domestic travel. Applications are currently being accepted for this internship and the position is available immediately. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

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Tyson Announces Research and Development Internships: The Tyson research and development internships will give college juniors, seniors, and graduate students the opportunity to gain experience in product development by assisting technologists in the development of new products and processes, 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. Tyson will begin accepting applications for this internship in mid-October, 2012. For more information please visit: [www.http://careers.meatscience.org/](http://careers.meatscience.org/).

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