

FARTHER FARMS



FARTHERFARMS.COM
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POSITION

Product Development and QA Internship

JOB POSTING DATE

April 18, 2019

LOCATION

Rochester, NY

JOB SUMMARY

Farther Farms is a growing food technology startup working to solve the biggest problems of health, access, and waste in the global food system. We believe in core innovation and work to develop new processing technologies to create never-before-possible products. Currently, we are looking for a talented, motivated, interdisciplinary individual to join our research team for the summer of 2019 in Rochester, NY. The candidate will work on projects of food microbiology, food safety and quality assurance, and new product development. The internship will give the individual the opportunity to participate in the process of bringing products to market and commercializing new processing technologies. We are seeking a dedicated, thoughtful individual attracted to the high-paced, multifaceted start-up environment and excited for opportunity to join the organization at this early stage.

SELECTION CRITERIA

Undergraduate Juniors, Seniors, and recent graduates in Food Science, Microbiology, or related degrees are encouraged to apply. The ideal candidate will be currently enrolled or recently graduated from a Master's degree program in Food Science or a related field.

KEY RESPONSIBILITIES

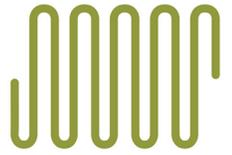
- Assist the Research and Development Team with:
 - Research on pathogens of concern for the new products under development
 - Strategy development for challenge studies
 - Conducting challenge studies on spore forming pathogenic/spoilage microorganisms
 - Product recipes and development using food chemistry knowledge of ingredient functionality and sensory analysis
 - HACCP analysis and food safety plan drafting
 - Further development of the company's processing technology to create new product lines
- Solve complex problems with a broad perspective to identify creative and innovative solutions
- Participate in company meetings and strategy sessions

LEARNING OBJECTIVES

The internship is intended to give the candidate the opportunity to learn and gather skills in a variety of food science areas through participation in meetings and strategy sessions and direct experience conducting experimentation and analysis. We are a small team and the candidate would work closely with all members of the R&D team to gain experience:

- With new ingredient functionality for recipe and product development
- Working with high pressure processing machines and non-thermal processing techniques
- Working with pathogenic and spoilage microorganisms
- Conducting shelf life and challenge studies
- Conducting sensory evaluation

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COMPENSATION AND POSITION DETAILS

This is a summer position, paid hourly commensurate with experience.

HOW TO APPLY

Full job listing can be found at www.fartherfarms.com/careers. For questions and to submit an application, please send a cover letter and CV to info@fartherfarms.com.

Farther Farms is an equal opportunity employer. Women, minorities, veterans, and persons with disabilities are strongly encouraged to apply.

LONG LIVE PRODUCE.