

Quality Internship Program

Alamance Foods

Location: Burlington, NC

Duration: Summer 2022 (During Summer Break)

Quality Intern, Quality Management Team

This posting is for the main plant within the Alamance Food Company's various Operation groups located in Burlington, NC. The goal of this Quality internship positions is to provide opportunities for students to gain real world Quality management experience in the Consumer-Packaged Goods and Food processing industry and to help students develop professionally in a progressive manner with an increasing amount of responsibility. The position will give you an excellent opportunity to gain real world experience while working under the supervision of an experienced Quality Manager to meet the Company's goals pertaining to food production, food safety and continuous improvement.

Responsibilities May Include

- Updating existing SOPs to ensure they are consistent with current operations
- Microbiology research related to Petri film plating and shelf life analysis
- Catalog all active products – item fact sheets, labels, case information, product specifications, version histories – all 4 product categories.
- Convert paper documentation into electronic versions
- Develop specifications for all existing products – Aerosol, pops, drinks, water.
- Update all supplier approval documentation.
- Record training videos on all lab procedures.
- Create short training videos on topics not covered during orientation– Food fraud, food defense, foodborne illness, recalls etc.
- Develop lab proficiency program – How to calibrate technicians to perform lab procedures in the same way.
- Assist in the “holding” and disposition of production.
- Obtain samples for customer review.
- Other duties as assigned by supervisor.

Education

Must be an undergraduate student majoring in Food Science or related field.

Key Competencies

- Passionate with a strong desire to make a difference
- Intellectually curious and ability to deal with ambiguity and to learn on the fly
- Strong problem solving, critical thinking and analytical skills
- Ability to apply understanding of sciences (biology, chemistry, food technology, engineering, and mathematics) to provide technical support to the business
- Action oriented with good planning and prioritization skills
- Excellent verbal and written communication skills
- The ability to manage multiple priorities simultaneously and work both independently and in multidisciplinary groups/teams with a high level of motivation
- Good organizational and interpersonal skills along with creativity, flexibility, and initiative
- A desire to work hands-on in the laboratory, pilot plant, and manufacturing environments with equipment & products.
- Proficiency with common Windows-based computer software programs, including Microsoft Office: Word, Excel, PowerPoint, Outlook, Access.

Requirements

- Eligibility to work in the United States for any employer
- A valid Drivers' License and a means of reliable transportation
- Willingness and ability to travel to and work in our local manufacturing facilities or other assignments as required, up to 50% of the time
- Availability to work on a flexible schedule from time to time including off-shifts and weekends

Apply

Interested candidates should send their resume directly to Victoria Rogers at victoria.rodgers@alamancefoods.com.