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## Summer Internship Opportunity

**Job Title:** Summer Intern

**Reports To:** Senior Food Technologist

**Summary:** Applies academic learning and scientific principles in food research and product development by performing the following duties.

### Responsibilities

- Conducts new product research and development of foods.
- Performs physical and chemical analyses on ingredients and/or food products.
- Studies methods to improve quality of foods such as flavor, color, texture, nutritional value, or physical, chemical, and microbiological composition of foods.
- Tests new products in the lab and develops processing methods in the pilot plant.
- Helps Food Technologists with product scale-up and new product commissioning.

### Competencies

- Functional knowledge – Strong food science and processing fundamentals.
- Quality – Demonstrates accuracy and thoroughness; looks for ways to improve and promote quality; applies feedback to improve performance.
- Problem Solving – Identifies and resolves problems in a timely manner.
- Teamwork – Balances team and individual responsibilities.
- Communication – Listens and follows direction. Writes clearly and informatively.

### Education & Experience

Junior- or Senior-year B.S. Food Science students from a four-year college or university; previous internship experience, laboratory work experience and/or training preferred.

### Program Highlights

Come join the Pepper Source R&D Team in Van Buren, AR, as an Intern for summer 2021!

- 10-12 Weeks of Internship Experience
- \$15-18/hr (Depending on Experience)
- Hands-on Training
- Full-time Job Opportunity
- Class Credit

### About Us

Pepper Source is a family-owned company that provides custom sauces, seasonings, and dry coating systems. We develop and manufacture custom flavor profiles that meet our customers' specific needs. Our process takes innovation, and extensive knowledge of the food industry.

Our Research & Development Team is led by a Doctorate in Food Science and consists of Certified Culinary Scientists, Food Technologists, and Technicians who are passionate about the safety and quality of our products. They create trend-inspired flavor solutions and match existing flavor profiles. Our team is known for their advanced expertise and delicious creations.

### Contact Information

Please submit resumes to Carol Anne Braswell, Recruiting & Retention Specialist, Pepper Source, Ltd. E: [cbraswell@peppersource.com](mailto:cbraswell@peppersource.com) / O: (479) 246-1030 / C: (501) 680-7450