Consumer Food Safety Research and Extension Internship

The intern will participate in consumer food safety related research and extension projects.

Research project requires the intern to work in a biosafety 2 laboratory. The intern will complete essential biosafety trainings (both online and in-person) and apply aseptic techniques. He/she will also grow, numerate, and decontaminate foodborne pathogens.

Extension project requires the intern to participate in and assist with preparation for at least two food safety workshops. He/she will gather training materials, help organize the workshops, interact with clients, and collect feedback.

A weekly meeting with the mentor is required to track progress and provide feedback.

Qualifications

1. **Minimum qualifications:** Rising juniors and seniors from LSU and partner institutions with at least a 3.0 GPA are most competitive. Second-year students and those with a minimum 2.5 GPA are also eligible and encouraged to apply. Have taken Microbiology or Food Microbiology course; Passionate about food safety related issues

2. **Preferred qualifications:** Have experience working in a lab setting, in community settings, and with youth; Strong communication skills; Detail-oriented; Good team player

3. **Physical qualifications:** None

Primary Contact/Advisor: Wenqing Xu, PhD

Maximum Interns Needed: 2

Weeks 1-5:

Daily Contact: Wenqing Xu, PhD

Location: Knapp Hall and Animal and Food Sciences Laboratory at LSU, Baton Rouge, LA
Northeast Region Office in Winnsboro, LA.

Primary Tasks:

Research

- Complete a comprehensive series of online basic laboratory safety training; hazardous waste training; hazard communication; emergency response training; basic bio-safety; risk assessment; bio security, and biosafety cabinet training
- Attend a series of in-person trainings with a graduate student in the biosafety level 2 laboratory for basic microbiological detection/numeration techniques
- Assist graduate students with a consumer food safety research project
- Analyze the microbiological data
• Interpret and present the data in laboratory group meeting

**Extension**

• Assist Dr. Xu with 2 one-day trainings in communities regarding food safety when cooking for groups
• Develop activities for youth attending 4-H University educational program entitled “The Good and The Bad Microorganisms in Our Foods”
• Work with LSU Communication Across the Curriculum (CxC) studio to design an info sheet on the good and the bad microorganisms in our foods
• Participate in 4-H University educational program by presenting on the info sheet and organizing all activities designed within the internship

**Weeks 6-10:**

**Daily Contact:** Evelyn Watts, PhD

**Location:** Animal and Food Sciences Laboratory at LSU, Baton Rouge, LA

**Primary Tasks:**

**Research**

• Assist graduate students with quality and microbiology testing during seafood cold storage research
• Analyze data collected from quality and microbiology testing
• Interpret and present the data in laboratory group meeting

**Extension**

• Assist Dr. Watts with 1 one-day training and 1 three-day workshop on campus regarding seafood safety processing
• Assist Dr. Watts with 1 half-day Good Manufacturing Practices training in seafood processing facility
• Work with Louisiana Sea Grant team to design a fact sheet on seafood safety processing

**Success Measures**

• Complete all laboratory online and in-person trainings and receive certificates from Environmental Health and Safety (EHS)
• Research learning experience will be measured by the quality of the project presentation.
• Effort of assistance in extension projects will be evaluated by training attendees.
• Interns will each develop a 15 minute PowerPoint presentation highlighting their summer internship for presentation in NFS undergraduate seminar course during fall semester (or alternative presentation for participating interns from partner institutions.)
• Interns will meet every 2 weeks with Dr. Xu for performance assessment and feedback collection. Dr. Watts and Dr. Xu will meet at the end of week 5 and 10 to assess the impact of each intern on their programming.