Value-Added Dairy Internship

The successful intern will learn valuable food processing experience in a real world setting. The intern will learn how to apply basic processing methods to better equip LSU AgCenter stakeholders to continuously add value to the dairy products they are producing for the marketplace. This internship will allow the participant to see tangible results of using applied methodology to improve the business/marketing of current and future products in the marketplace.

Interns will be exposed to hands on experiences regarding food and culture. They will learn to develop, implement, and analyze courses geared to help dairy producers who are processing their products for retail sale. Interns will also increase awareness and ability to use applied qualitative and quantitative research to improve stakeholder interests as well as increase ability to communicate learning outcomes with stakeholders and peers.

Qualifications
1. Minimum qualifications: Rising juniors and seniors from LSU and partner institutions with at least a 3.0 GPA and majoring in any food or nutrition-related discipline are most competitive; Second year students and those with a minimum 2.5 GPA are also eligible and encouraged to apply; Coursework should include some basic food/nutrition or dairy-related courses.

2. Preferred qualifications: Familiar with Microsoft Office Suite, especially Word, Excel, and PowerPoint; Must have experience working with people; Food preparation experience is preferred but not required.

3. Physical qualifications: Must be able to type; Must be able to stand for at least 3 hours at a time and lift 10 lbs.

Primary Contact/Advisor: Dr. Charles Boeneke

Weeks 1-3
Daily Contact: Dr. Charles Boeneke
Location: LSU Creamery and Dairy Store, Baton Rouge, Louisiana
Primary Tasks:
• Program orientation of the LSU School of Nutrition and Food Sciences
• Daily contact with faculty mentor
• Interview faculty and staff utilizing the creamery and store
• Participate in creamery activities such as freezing ice cream, selling ice cream
• Accompany Dr. Boeneke on site visits to producer/processors
• Evaluate state and federal regulations regarding design and construction of a dairy processing facility
• Help organize special topics spring short courses for producer/processors on cleaning and sanitation and cheese making
• Write weekly summaries and discuss with faculty mentors

Expected outcomes: Interns will be exposed to hands on experiences regarding food and culture.

Weeks 4-7
Daily Contact: Dr. Charles Boeneke
Location: LSU Creamery and Dairy Store, Baton Rouge, Louisiana
Primary Tasks:
• Begin implementation of special topics
• Develop an assessment plan to determine outcomes from short courses
• Help conduct short courses
• Discuss state and federal regulatory policies with stakeholders
• Continue weekly summaries and discuss with faculty mentors

Expected outcomes: The intern learns to develop, implement, and analyze courses geared to help dairy producers who are processing their products for retail sale.

Weeks 8-10
Daily Contact: Dr. Charles Boeneke
Location: LSU Creamery and Dairy Store, Baton Rouge, Louisiana
Primary Tasks:
• Data analysis and report preparation
• Complete weekly summaries and make presentations to SNFS faculty, staff, and invited stakeholders

Expected outcomes: Increase awareness and ability to use applied qualitative and quantitative research to improve stakeholder interests. Increase ability to communicate learning outcomes with stakeholders and peers.