



LOCATIONS

FULLY COOKED – WESTFIELD, WISCONSIN

FULLY COOKED – WELLS, MINNESOTA

RAW PROCESSING – IRVING, TEXAS

INTERN DESCRIPTION: RESEARCH & DEVELOPMENT INTERN WESTFIELD, WI

Internship Program

*Partnering with
Colleges & Universities
for an opportunity to
Experience the Poultry
Processing Industry*

About Brakebush Brothers

Brakebush focuses on providing the highest quality chicken products to meet the needs of their customers. From portioning and sizing of raw product in Irving, to fully cooked and par fried poultry products in Wells and Westfield. Brakebush is prepared to provide chicken for generations to come.

Internship Program

Brakebush offers a variety of internships in different disciplines to help ambitious college students take their first steps into the world of poultry. We employ interns for positions in:

Accounting & Finance

Sales & Marketing

Human Resources

Safety

QA/Food Safety

R&D

We provide a 10-12+ week paid internship program (spring, summer or fall) for a fulfilling and valuable experience in the poultry and food industry. Interns are assigned specific projects with clear objectives and deliverables. This allows interns to explore career options while developing skills and relationships that will help them be successful after graduation.

REQUIREMENTS: Interns must be currently enrolled in an undergraduate or graduate program at an accredited college or university, and be considered an incoming junior by their academic institution. Once a student is offered an internship position, a manager will be assigned to support the intern's development and success throughout the program.

Selection Process

This is a highly selective program; offers will be made using evaluations from an application process, onsite interviews, and managers assessments. We use the internship program as an opportunity for college students to gain experience and knowledge in their prospective field. We also use internships to identify talented individuals that we'd like to join our team after graduation and be the next identified leader in Brakebush.

Job Description: Research & Development Intern

The primary function of the R&D Intern is to learn about the product development process from concept through commercialization while developing a working knowledge of further-processed poultry operations.

Ideal candidates will have a passion for food, and a desire for product development knowledge. The opportunity requires a candidate with good communication, critical thinking, and analytical skills, and includes work with multiple departments on a variety of tasks. The position will require for all other assigned duties to be completed as requested.

The internship will cover the following topics:

- USDA Regulations and Safe Quality Food
- Customer Requirements
- Functional Ingredients
- Marination - Function & Flavor
- Batter & Breeding Basics
- Producing High-Quality Lab Samples
- Product Review & Data Analysis
- Scale-Up: from Lab to Line
- Nutritional Analysis Software
- Label Reviews & Allergens
- Culinary Applications
- Careers in R&D

Expectations

The goal of the internship is to provide an opportunity to gain insight into the details of each topic and the purpose of each department. It will give the intern an opportunity to experience some of the challenges and needs for flexibility that a food processing facility faces.

Brakebush is committed to the success of each Intern as he/she progresses through the Internship Program. Interns will complete and submit a weekly report focusing on learnings and the application of those learnings. At the conclusion of the Internship Program, the Intern will review their results with their assigned mentor and department manager, and discuss next steps for a career in the food industry.