



Tyson Foods, Inc.
Making Great Food. Making A Difference.™

Tyson Foods, Inc., founded in 1935 with headquarters in Springdale, Arkansas, is one of the world's largest processors and marketers of chicken, beef and pork, the second-largest food production company in the *Fortune 500* and a member of the S&P 500. The company produces a wide variety of protein-based and prepared food products and is the recognized market leader in the retail and foodservice markets it serves. Tyson provides products and service to customers throughout the United States and more than 100 countries. The company has approximately 115,000 Team Members employed at more than 400 facilities and offices in the United States and around the world. Through its Core Values, Code of Conduct and Team Member Bill of Rights, Tyson strives to operate with integrity and trust and is committed to creating value for its shareholders, customers and Team Members. The company also strives to be faith-friendly, provide a safe work environment and serve as stewards of the animals, land and environment entrusted to it.

Intern - Quality Assurance

As a **QA Intern** this opportunity will give you exposure and experience in various aspects of the QA operations in a meat processing plant setting. The intern will be expected to conduct job tasks similar to and along side other QA techs and production team members on the actual shop floor. This position may require the holder to work various shifts during the intern period, as deemed by the QA manager, in order to learn additional facets of the operation. Duties include learning and understanding of the Quality Assurance programs, specifications, labeling, HACCP, and regulatory requirements. In this position basic leadership skills will be learned in communication, problem resolution, plant processing, and cross training in other departments within the facility. Other duties may include special projects assigned by the QA manager, computer applications, and statistical process control.

Requirements:

Education: Students must be enrolled in a degree program from an accredited university; agriculture related degree preferred.

Experience: Knowledge of agriculture, meat industry experience preferred.

Communication Skills: Strong written and verbal communication skills.

Special Skills: Must have the ability and willingness to work in a fast paced environment. Good attendance and a winning attitude required. Also, must be willing and able to work rotating shifts in a cold or hot environment with long periods of standing.

*****Positions will tentatively be scheduled to start sometime the middle of May 2015*****

Tyson is an Equal Opportunity/Affirmative Action Employer. All qualified applicants will be considered without regard to race, national origin, color, religion, age, genetics, sex, sexual orientation, gender identity, disability or veteran status.

Pay Range: \$10.00 - \$13.00 / hour

Locations: Various locations

To apply...please visit www.tysonfoodscareers.com

- Click on the Internship tab towards the upper right hand side of the page
- Click on "Search for an Internships"
- Click "Click here to create a new account"
- Build your profile and then apply for opportunities



Product Development Internship

Position Summary:

Hillshire Brands/ Tyson Foods, Inc. are looking to add three Product Development Interns to its Research and Development team for the summer of 2015. The interns will report to a director and a scientist on the product development team. They will work out of the Hillshire Brands Innovation Center, located in Downers Grove, Illinois. The selected intern will have the opportunity to manage a project on the product development team as well as assist in the hands-on development of products for the Retail and Foodservice business units. For a successful candidate, this position provides a first step opportunity for a potentially long term R&D career in a dynamic meat-centric company.

Essential Duties and Responsibilities:

- Assist with the hands on development of new product, line extension, quality improvement, cost improvement, ingredient substitution and applied technology related projects.
- Assist in any stage of development from concept to commercialization.
- Become familiar with formula development and develop literacy in Hillshire Brands computer systems.
- Perform bench top and pilot plant experiments.
- Collect and analyze data.
- Familiarity with bench-top, pilot plant processes and equipment.
- Familiarity with the product development process.
- Collect and analyze data from experiments and generate appropriate reports and issue a summary report/presentation to the R&D Leadership Team.
- Other duties as needed and/or assigned.

Qualifications:

- Undergraduate in junior/senior year in Meat Science or Food Science.
- Masters student in Meat Science or Food Science.
- Willing to relocate to Downer's Grove/Chicago Metro area, IL for 11 weeks.
- No sponsorship available

Submit any resumes and questions to:

Barbara Coty

Intern Coordinator

Phone: 630-991-5030

Barbara.Coty@HillshireBrands.Com