

Happy Monday Bulldog,

Below you will find a list of job/internship opportunities.

If you wish to enroll in an internship course within Jordan College, you must submit an Internship Record via HireFresnoState and have it approved PRIOR TO ANY SEMESTER ADD/DROP DEADLINES to receive a permission number to enroll in the course. This must be done AT LEAST 2 weeks prior to any add/drop deadlines.

Excess Unit Form: If you are taking an internship course and it will put you over 18 units, please fill out an Excess Unit Form, [here](#).

Window to register a Summer Internship for Fall Units: Now – May 31, 2024

Window to register a Fall Internship for Fall Units:

March 1 – May 31, 2024 (early)

June 1 – July 31, 2024 (Still acceptable)

August 1 – August 31 (LATE)

Jobs/Internships

HireFresnoState:

#27264025 - O'Shaughnessy Estate - 2024 Harvest Internship

O'Shaughnessy Estate Winery

#27264026 - O'Shaughnessy Estate - 2024 Viticulture Internship

O'Shaughnessy Estate Winery

#27264031 - Distillation Engineer

Pernod Ricard Winemakers

#27263289 - ACRS21: Student Trainee (Agricultural Programs) | Summer Internship, REMOTE

USDA, Foreign Agricultural Service (FAS)

#27263291 - ACRS21: Student Trainee (Economics) | Summer Internship, REMOTE

USDA, Foreign Agricultural Service (FAS)

Please view attached job flyers for more opportunities.

2024 MIM Future Leaders Externship Program, Summer.

Target: Freshman and sophomore students, as well as the rest of the AGBS faculty and any students interested.

Here is a link as well with the same information: [Future Leaders Program \(metlife.com\)](https://www.metlife.com/education/future-leaders-program)

Some key details:

The Future Leaders Program is open to any undergraduate freshman and sophomore student with a strong academic background and interest in learning about careers in investment management from seasoned professionals

Members of diverse and/or historically underrepresented communities are strongly encouraged to apply

Deadline to apply is Friday, May 31st at 11:59pm EDT

Program duration is one (1) week and it goes from Monday, July 29th – Friday, August 2nd

To learn about more scholarships, click [here](#).

For career exploration or resume/cover letter support, please make an appointment with the Jordan College Internship Coordinator, Nancy Vue. For ACRS21/AET related items, please make an appointment with our Peer Career Coach, Emma Tripp by visiting AG 110 or calling the Jordan Advising and Career Center Office at 559.278.4019.

Please note, we do not allow same-day appointments or making appointments via email. Thank you



F-04-02.00

JOB DESCRIPTION

Batch Master Responsibilities

This is a key role for juice operations at Youngstown.

- They will report to the production manager
- They should know and actively follow food safety GMP's and assist other team members in learning and following procedures.
- Ability to setup batches and follow instructions and policies in regards to batches. Observe machine operation and the ability to know machine is operating properly and the ability to make adjustments if needed.
- The batch master is responsible for adding ingredients to juice products to an exact specification (Ingredients name, lot number, quantity, ingredients container; Bag, Bkt, Drums, Gal, Grams, Ounce)
Follow and understand how to read production schedule set by planning team and the production lead or manager. They will be reading up to 100 recipes and following instructions on how much to produce based on volumes and/or weight of product. Read, understand, and complete internal forms or production documents
- Ability to setup batches and follow instructions and policies in regards to batches. They should be able to setup, adjust to optimal settings, and make sure equipment used is cleaned as needed They will have an assistant batch master that will help in the additions and measuring.
- They should be able to perform multiple tasks as requested by the production manager or senior management as needed
- This position may at times be required to lift 50 lbs. in a repeated motion so physical ability to lift and bend is required.

Education / Skills Requirements:

- General experience with food or beverage.
- Able to multi-task and problem solve
- General knowledge of math or proficient in mathematics
- Ability to use measuring instruments such as a ruler or yardstick
- Basic written and verbal communication skills
- Ability to work positively with others in a team environment.
- Ability to work hard, learn, and take instructions.



Job Title: Administrative Assistant- Intern

Department: Management

Reports to: Department Manager

FLSA Code: Non-Exempt

Pay Range: \$18-\$22 per hour

Employment Type: Internship

Work Location: 280 S. First Street Patterson CA 95363

Work Environment: Office environment in an industrial plant with related noise and temperatures

Overview:

Family owned agribusiness sun dried and dried fruit producer since 1926 is looking for a driven, organized, and ambitious individual to join our team for the summer. Located in the Central Valley Traina processes and distributes dried fruit around the world. We strive to improve our business in all facets every day and improve the flavor and healthfulness of the food as a whole.

Duties and Responsibilities:

This internship will provide exposure to a variety of areas within the business with a focus on sales and marketing and an opportunity to learn about the dried fruit production process from beginning to end. Traina is unique in the fact that it is both a grower, processor, and distributor of an agricultural commodity. This internship will be a fun way to get involved in all areas of a business.

Supervisory Duties:

- None

Qualifications:

- Microsoft Suite Experience

Education:

- High School Diploma or equivalent

If you are ready to learn more about marketing efforts, sales, food safety, production agriculture, and the dried fruit industry we would love to hear from you!

Please send your Resume to Allison Jensen at ajensen@traina.com, please make the subject line of your email 2023 Internship.

DEADLINE 04/21/2024

Traina Dried Fruit, INC. takes pride in being an equal opportunity employer. All aspects of employment, including hiring, promoting, discipline, or discharge, will be based on merit, competence, performance, and business needs. We do not discriminate based on race, color, religion, marital status, age, national origin, ancestry, physical or mental disability, medical condition, pregnancy, genetic information, gender, sexual orientation, gender identity or expression, veteran status, or any other status protected under federal, state, or local law.



JOB DESCRIPTION

QA Technician Level 2

Work with Quality Assurance Manager to ensure product safety and quality of all products. This position requires a working knowledge of Good Manufacturing Practices. The QA Technician Level 2 has the responsibility to comply with food safety work rules at all times as well as an obligation to reinforce food safety as a core value.

Responsibilities

- Assist the QA Manager in 3rd party audits, internal audits and customers' audits.
- Conduct monthly GMP audits of areas within the facility.
- Effectively communicate food safety and quality concerns to production team and managers.
- Responsible for providing technical assistance to operations and customers to aid in achieving product quality.
- Complete routine line inspections to determine compliance with product specifications.
- Assist QA Manager in maintenance of supplier database.
- Perform finished product and raw materials inspection and testing (pH, Brix, viscosity)
- Conduct environmental sampling at the required frequency following the Environmental Monitoring Program.
- Verify proper allergen cleaning during changeovers.
- Review of finished product labels.
- Assess the quality and safety of incoming materials to make sure they meet specifications reviewing COAs
- Coordinate and prepare samples and requests to 3rd party laboratories.
- Responsible for aid in the implementation and maintenance of Youngstown's HACCP and SQF program.
- Responsible for maintaining processing records that will allow for product, packaging, and ingredient traceability.
- Organize and maintain retain samples.
- Maintain Glass & Brittle plastic program.
- Apply risk assessment on CAPA program.
- Oversee Hold & Release program with QA assistants.
- Generate HPP certificates and COAs per customers' request.
- Create & Maintain production documents and specifications, including archival storage & organization, master document storage, certificates of analysis.

Education / Skills Requirements

- Excellent computer skills, Microsoft Windows and Office.
- Attention to detail and organized.
- Analytical skills.
- Work ethic.
- Bilingual (English/Spanish) Preferred.



- Strong math skills.
- HACCP certified preferred.
- Knowledge and application of GMP, FSMA, HACCP and Food Safety Systems.
- Ability to work independently and make decisions with minimal supervision.
- Ability to work with a diverse team environment.
- Able to lift up to 50 lbs.
- High School Diploma or GED required
- +5 years' experience in quality control and food safety in an FDA regulated industry or Bachelor's Degree in a science related field preferred.
- A background in manufacturing and processing environments is desired.



JOB DESCRIPTION

QA Technician Level 1

Work with Quality Assurance Manager to ensure product safety and quality of all products. This position requires a working knowledge of Good Manufacturing Practices. The QA Technician Level 1 has the responsibility to comply with food safety work rules at all times as well as an obligation to reinforce food safety as a core value.

Responsibilities

- Implementation, development and maintenance of plant's quality and food safety systems to assure compliance and customer satisfaction.
- Assist the QA Manager in internal audits and monthly GMP inspections.
- Effectively communicate food safety and quality concerns to production team and managers.
- Responsible for providing technical assistance to operations and customers to aid in achieving product quality.
- Perform finished product and raw materials inspection and testing (pH, Brix)
- Responsible for calibration and verification of equipment.
- Perform ATP swabs, allergen tests and EMP swabs.
- Responsible for aid in the implementation and maintenance of Youngstown's HACCP and SQF program.
- Responsible for maintaining processing records that will allow for product, packaging, and ingredient traceability.
- Complete routine line inspections to determine compliance with product specifications.
- Organize and maintain retain samples.

Education / Skills Requirements

- Must be computer literate.
- Bilingual English/Spanish preferred.
- Must have basic mathematical skills.
- Knowledge and application of GMP
- Attention to detail and organized
- Able to operate independently - self motivated
- Work ethic.
- Ability to work with a diverse team environment.
- Able to lift up to 50 lbs.
- High School Diploma or GED required
- +5 years' experience in quality control and food safety in an FDA regulated industry preferred.
- A background in manufacturing and processing environments is desired.