FOOD SCIENCE SUMMER INTERNSHIP

Simple & Crisp is looking for two Food Science interns who are extremely organized, self-motivated and able to multitask and prioritize. Interns must be interested in product development and must be available to work a minimum of two-week days at the Simple & Crisp production facility in the SODO District of Seattle.

Simple & Crisp interns will help with two specific projects highlighted below. This is an opportunity to take on a very specific project to test and highlight your talents. You will be encouraged to be a full part of the Simple & Crisp team, working closely with the company founder and production manager. These internships are available for the summer of 2014, with future opportunities considered.

Interns will work with the Production Manager who will guide them in all phases of the proposed project. Interns will gain valuable experience in a growing start-up food processor with all the challenges and excitement that comes from being part of something new.

Interns will be in professional settings (e.g., working in office, on the production floor, or participating in business meetings) and experience the "soft skills" related to professional behavior. At the end of the internship program, interns will have quantifiable experience that will enhance their competitiveness in the job market.

We have identified the following projects for the summer of 2014:

* Research and recommend an improved packaging solution to enhance shelf life and manufacturability.
* Study the drying process to maximize drying efficiency and the consistency of our finished product.

Please Note:

* There are up to two positions available.
* Interns must have their own laptop to bring to the office for their use.
* These internship positions are paid. ($9.32 per hour)
* These internships have a minimum requirement of 15 hours per week.

How to Apply:

Send a resume and cover letter, discussing why you’re the ideal candidate to be a Simple & Crisp team member with the subject “Food Science Intern” to **chris@simpleandcrisp.com**.

About Simple & Crisp:

Launched in November 2012 and handcrafted in Seattle, WA, Simple & Crisp is an artisanal dried fruit crisp that’s naturally gluten-free, antioxidant-rich, non-GMO and the perfect pairing for any culinary craving. From savory to sweet, to cheese, appetizers, desserts, cocktails, wine and anything in between - Simple & Crisp is nature’s best cracker and a uniquely elegant entertaining essential.

Aesthetically pleasing to the eye and deliciously pleasing to the palette – we only use the highest quality fruit, picked at the peak of perfection from sustainable growers – Simple & Crisp has been featured in *Martha Stewart, Oprah, Today Show, Shape, Real Simple, Gluten-Free Living, Self, TastingTable, Elle Decor, Cosmopolitan, Glamour, Seattle Magazine, Culture Cheese Magazine and more!*

Simple & Crisp is carried nationwide at all Whole Foods Market locations, PCC Markets in WA, Beecher's Cheese in Seattle and NYC, and gourmet retailers and specialty cheese and wine shops across the US.