

## Food Science Student Intern

### Who We Are

We are an environmental nonprofit on a mission to restore Lake Tahoe. We do this by harvesting invasive (and surprisingly nutritious) *Mysis* shrimp from the Lake and transforming them into scrumptious dog treats. By turning the *Mysis* from menace to morsel, we invite super dogs and their human sidekicks to help restore Tahoe's native ecosystem and educate the public on the challenges facing the lake.

### The Team

We're passionate about finding new solutions at the intersection of food, nature, and community. As a newly formed nonprofit, we wear multiple hats, explore options together, and take an iterative approach to problem-solving. We're operating in uncharted waters, so we understand it's as much about the journey as it is the destination. We take our work seriously, but not ourselves. When things get tough, it's our shared passion for nature and our love of dogs (and maybe food and people too) that keeps us going.



**SHRIMPPLY BLUE**  
Dog Treats To Restore Lake Tahoe

### Your Role

As a Food Science Student Intern your primary responsibility is to support the food science team by baking prototypes of the formulated dog treats and participating in the continual product optimization efforts of the team. As a food science intern, you will be handling the treats directly and playing an integral role in pushing the product development process.

### Qualifications

- Demonstrated passion for improving the environment through food
- Enrolled UC Davis undergraduate student majoring in Food Science or a related major
- Experience with basic food science and food preparation
- Certified in the state of California for handling food (ie ServSafe certification) (strongly preferred)
- Experience with product development a plus
- Excellent communicator and team player
- Motivated self-starter comfortable working with minimal supervision

### Timeline and Compensation

This position will begin as soon as possible. It is a volunteer internship for an innovative cause. If the opportunity to work on an innovative solution to restore Lake Tahoe while honing your food product development and sensory analysis skills is something you're passionate about, let's talk!

To apply: Send your resume with a cover letter to [info@shrimplyblue.org](mailto:info@shrimplyblue.org)