

**America's Preferred Family of Brands.** SFG is a leading U.S. producer and marketer of a wide variety of premium branded and private-label processed meat products such as hams, hot dogs, bacon, luncheon meats and delicatessen meats. SFG sells products under several leading national and regional brands such as Nathan's Famous, Field, Fischer's, Scott Petersen, Mickelberry's, Kentucky Legend and William Fischer.

The Owensboro, KY location of SFG, Inc. is in search of college interns to assist with several projects related to the written specifications of our products as well as the evaluation of the current processes on the production floor.

- Work with production management to verify the current processes related to the production of meat products.
- Ensure that the current process matches what is documented in the product specification.
- Document any changes that are observed within the process if they differ from the product specification.
- The majority of the workday will be spent on the production floor with temperatures ranging between 36-40 degrees.
- It is required that all Safety, Food Safety / Quality regulations are followed to include GMP's and any regulations governed by the USDA.

Ideally the college interns are currently in process of obtaining a degree in one of the following functional areas: Food, Animal, Meat, or Life Sciences, Biology or Nutrition. It is preferable that the students are in their Junior or Senior year.

It will be necessary to have working knowledge of the applications within Microsoft Office, such as Word & Excel.

This will be a paid internship ranging from \$12.00 - \$15.00 per hour.