

Student Internship

Faculty of Land and Food Systems
THE UNIVERSITY OF BRITISH COLUMBIA



Culture Kefir Company

Position Title: Food Business Operations Intern

Background

Culture Kefir Company is a local, Vancouver-based family business that makes probiotic-rich water kefir infused with a rainbow of fresh, raw, nutrient-rich foods.

Managed by the CSFS, the Food Systems Career Development Internship aims to engage UBC students with their local food system and create opportunities to experience the working environment of a food sustainability focused organization. Interns work alongside food systems practitioners and faculty to increase their understanding and knowledge of food systems work, from organic agriculture to food production methods, food-focused community engagement, and business management.

Culture Kefir Company is currently experiencing significant growth due to Vancouver's increased interest in healthy, low sugar, probiotic-rich foods and beverages. The Food Business Operations Intern will support Culture Kefir Company in scaling up their operations. Tasks will include, but are not limited to: identifying and managing product development processes (e.g., testing new flavors, doing market research); solidifying fermentation-based production methods; and managing small business growth planning and implementation. The Intern will not only have the opportunity to learn about the ins and outs of a local, progressive food business, but will gain hands-on experience navigating the complexity of scaling up a manufacturing operation.

Interns are expected to enroll in the Career Development Internship course (LFS 496 - 6 credits). At the end of the 14-week program, students will be eligible to receive course credit towards their UBC degree.

Duties

The Food Business Operations Intern will work alongside Culture Kefir Company on the following tasks:

- Commercial fermentation-based production and manufacturing
- Research and development for new products, including shelf life testing and processes improvements
- Lean manufacturing data tracking and analysis
- Be a brand ambassador or perform customer service tasks at local food events
- Assist with quality control
- Participate to operational problem solving with new equipment

Preferred Qualifications

- UBC student eligible for LFS 496
- Passionate about progressive food business management
- Interest in fermentation, nutrition, and holistic health are asset

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- Ability to take guidance when problem solving is needed
- Ability to work both in a team and individual setting
- Interest in customer service

Position Details

- May to August 2019
- 6 credits over the course of one semester (14 weeks) – total of 252 hours – averaged to 18 hours per week
- Flexible schedule to be determined with the candidate. Workshop liaising may require occasional evening or weekend duties.
- This is an unpaid, for credits, internship

How to apply

Along with your resume please write a brief letter (max. 500 words) outlining the following:

- Apply by submitting one Adobe PDF document combining a cover letter and résumé.
- The cover letter should be maximum 500 words, state which internship position you are applying for, and what you hope to gain from such an experience or how you feel this experience would contribute to your overall learning and education at UBC.
- **Email:** Lyndsay Scott lyndsay@culture-kefir.ca
- All applications should clearly refer to "Career Development Internship"
- Application deadline is **February 24th 2019**
- Please no phone calls
- More information about the Centre for Sustainable Food Systems and Culture Kefir Company can be found at www.landfood.ubc.ca/ubcfarm and <https://culture-kefir.ca>