

Internship Program
University of Idaho – School of Food Science
General Policy Statement

The School of Food Science Internship Program is designed to provide undergraduates interested in food science or toxicology an opportunity to gain work experience. The job experience, for internship credit, is an occasion to develop skills and practical knowledge beyond the classroom. Generally, college credit will be allowed, and usually the program will be salaried by cooperating employers. This program will provide students with opportunities to work with a food processing firm or related agency for a period of up to 12 weeks.

The Internship program will allow students to:

- a. Gain practical experience in their chosen career field.
- b. Apply classroom knowledge to practical situations in the field through observation, study and involvement in different levels of organization and management.
- c. Develop confidence in personal judgment and gain maturity and self-confidence.
- d. Gain exposure to a company or agency and a specific area of employment to determine whether they want that area for their life's work, and to evaluate its potential for permanent employment.
- e. Evaluate a possible need for revisions or additions in class work to better prepare for a career in that field.

The Internship program will allow employers to:

- a. Interact with students studying that field.
- b. Evaluate the potential of undergraduates for full-time employment upon graduation.
- c. Observe the quality of instructional programs of the School of Food Science relative to preparation of students for employment in specific areas
- d. Contribute to the programs of the School of Food Science through regular contacts with students and faculty and in recommending possible adjustments in curricular programs to better serve food science and toxicology.