All candidates must complete Cargill’s online application prior to interviewing. Below you will find a link that will direct you to complete the application for this position. To be considered for employment with Cargill, you must apply online, and have completed the entire application process, along with an e-signature. Please complete your application as soon as possible.

Position Link: Food Safety Quality Regulatory Co-Op 2016 – UNI03899

Food Safety Quality Regulatory Co-Op 2016 (January Start)

Position Objective:
The FSQR function at Cargill will provide students with a career interest and a food related academic background, the opportunity to apply knowledge gained in the classroom to a food business and manufacturing environment. The co-op program is designed to provide students with the opportunity to learn and work with Cargill business units/function to provide solutions to customers. Through assigned projects, Co-ops will have the opportunity to positively impact a number of food safety, quality, and efficiency initiatives.

Principal Accountabilities:
Co-ops will experience a broad cross section of manufacturing including bulk edible oil refining, packaged oils, and dressings & sauces manufacturing processes. In addition, Co-ops will be gaining exposure to several FS, Q, & R programs such as:

- Food Safety, HACCP and auditing processes
- Laboratory & Instrumentation programs
- Microbiological, Environmental Monitoring and Sanitation programs
- Product inspection and disposition.
- Substantial project work in related FSQR areas

Environment:
Co-ops are typically 4 months in duration. Cargill expects that its co-ops will present a win/win scenario for the co-op and itself, with the potential for subsequent full-time employment of the co-op where job availability, fit, and co-op performance align.

Job Locations:
- Various locations within the U.S.

Required Qualifications:
- Currently pursuing or have earned a B.A., B.S., M.S., or Ph.D. in Chemistry, Food Science, Food Technology, Food Engineering, Chemical Engineering or related science or engineering degree
- Must be available to work 40 hours per week from January 2016 –August 2016
- Must be open to relocation
- Demonstrated organizational skills and attention to detail
- Ability to prioritize and manage a large workload with multiple priorities.
- Familiarity with laboratory procedures & equipment – e.g.: Microbiological testing methods, Sensory analysis, Titrators, GC, HPLC, Refractive index, AA, Spectrometers
• Moderate to advanced scientific knowledge: chemistry, acids, bases & solvents, biology/microbiology, Food Science.
• Right to work in the U.S. that is not based solely on possession of a student visa or a visa sponsored by a third-party employer

Desired Qualifications:
• Overall GPA 3.0 preferred.
• Strong leadership and technical skills.
• Demonstrated ability of collaboration, communication, motivation, interpersonal effectiveness, teamwork and successful completion of work.
• Moderate computer skills (word processing, spreadsheets, and database navigation)
• Basic food safety knowledge with specific emphasis on Hazard Analysis and Critical Control Point (HACCP), Good Manufacturing Processes (GMPs), labeling, food additives, sanitation, and food microbiology
• Experience in applying statistical and quality management tools: such as control charts, histograms, capability studies, etc.
• Experience applying Continuous Improvement concepts

All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, national origin, protected veteran status, or disability status.

Working at Cargill is an opportunity to thrive—a place to develop your career to the fullest while engaging in meaningful work that makes a positive impact around the globe. You will be proud to work for a company with a strong history of ethics and a purpose of nourishing people. We offer a diverse, supportive environment where you will grow personally and professionally as you learn from some of the most talented people in your field. With nearly 150 years of experience Cargill provides food, agriculture, financial and industrial products and services to the world. We have 152,000 employees in 67 countries who are committed to feeding the world in a responsible way, reducing environmental impact and improving the communities where we live and work. Learn more at www.cargill.com.