



Quality Control Summer Internship

Yosemite Foods Inc. is currently accepting applications for a summer 2024 internship in Quality Control. The intern will work closely with Quality Control Manager, Plant Superintendent, and owners to learn the ins and outs of the meat industry and associated quality control aspects. Yosemite Foods Inc. currently packages wholesale meat products distributed throughout the Western U.S.. The intern will learn the details of quality control, operation, processes, and programs necessary for safe food production. Yosemite Foods is moving toward BRC Certification in 2024. Key information for the internship:

- ☐ Internship will be paid on an hourly basis.
- ☐ Subsidized housing may be available.
- ☐ Location: 4221 E. Mariposa Rd. Stockton, CA 95215
- ☐ Required skills: Microsoft Office, basic knowledge of food safety and production, understanding of good manufacturing practices
- ☐ Be a team player, self-motivated, and highly attentive to detail.

Intern responsibilities will include assisting quality control and managers in the production of high quality, safe meat products. The intern will learn the necessary HACCP, SOP, SSOP, and GMP programs for the facility and help with updating training and improvements in production processes. The intern will learn the ins and outs of the meat industry and gain a knowledge of the complete supply chain and the necessities to produce safe meat products in a USDA environment. The intern will have the opportunity to help develop processes that can improve efficiency, safety, and quality for employees.

Yosemite Foods Inc. believes in a collaborative effort and this internship will require working closely with members of the company to develop an understanding of the meat industry. Through this internship, the intern will receive mentorship from the executive level and gain valuable real-world experience by working at one of the largest meat processing companies in California.

Yosemite Foods, Inc. is an equal opportunity employer. In order to provide equal employment and advancement opportunities to all individuals, Yosemite Foods, Inc. makes all employment and advancement opportunity decisions on the basis of individual skill, ability, performance history, merit and other relevant factors associated with job performance. We do not discriminate based upon race, religion, color, national origin, gender (including pregnancy, childbirth, or related medical conditions), sexual orientation, gender identity, gender expression, age, status as a protected veteran, status as an individual with a disability, or other applicable legally protected characteristics. Yosemite Foods, Inc. also prohibits unlawful discrimination based on the perception that anyone falls within any protected category, has or is perceived as having any protected characteristic, or is associated with a person who falls within a protected category or who has or is perceived as having any protected characteristic.

For more information or to submit a resume, please email info@yosemitefoods.com

About Yosemite Foods Inc:

For four generations, our family has provided quality pork and meat products to wholesale buyers and retail consumers. What started as a small mom and pop meat counter in Modesto, CA has grown into a state-of-the-art USDA inspected processing company. In addition to utilizing the latest processing technologies, Yosemite Foods Inc. employs energy efficiency and sustainability practices to provide the highest quality and safest meat products available, as well as limit our environmental impact. We take pride in being a family business, helping you take care of your family.