

Industrial/Organic is converting food scraps into high-value resources with a proprietary process that looks and operates like a brewery. Our multi-step mechanical and biological process rapidly recycles food waste and other biodegradable material without odor or methane into new organic products, like soil amendments and household cleaners. We're opening our first facility next to Newark Broad St train station and we are looking for a highly talented and motivated intern, excited to tackle the challenge of up-cycling food scraps using a novel technology.

The ideal candidate is a fast learner and critical thinker, with a passion for microbial fermentation and sustainability.

#### TITLE

Quality Control and Microbiology Lab Intern

#### LOCATION

Newark, NJ

#### WORK HOURS

Monday through Friday flexible hours in between starting 9:30 a.m. and ending at 5:30 p.m.

#### KEY RESPONSIBILITIES

- Provide assistance to the quality control and product development team
- Assist in experimental design, complete experiments, and summarize projects for fermentation process
- Assist in design, execution and improvement of current experiments for our end-products
- Maintain and update the lab dairy including all the tests and results
- Develop, validate, and implement new microbiological and quality test procedures for our end products
- Coordinate sampling and shipping to third party labs.

#### SELECTION CRITERIA

##### Education

- Currently pursuing a M.S., Ph.D., or post-doctorate in Microbiology, Molecular Biology, Biotechnology or related field

##### Key Qualifications

- Practical experience in a research lab setting (e.g. experience with biochemical engineering, microbial fermentation, microbiology techniques)
- Highly adaptable and flexible to a dynamic environment
- Self-motivated, detail oriented and able to prioritize assignments
- Ability to communicate openly questions, problems, ideas and results
- Experience with lab-scale bioreactors or fermentors is a plus