About Brakebush Brothers

Brakebush focuses on providing the highest quality chicken products to meet the needs of their customers. From portioning and sizing of raw product in Irving, to fully cooked and par fried poultry products in Wells and Westfield. Brakebush is prepared to provide chicken for generations to come.

Internship Program

Brakebush offers a variety of internships in different disciplines to help ambitious college students take their first steps into the world of poultry. We employ interns for positions in:

- Accounting & Finance
- Human Resources
- QA/Food Safety
- Sales & Marketing
- Safety
- R&D

We provide a 10-12+ week paid internship program (spring, summer or fall) for a fulfilling and valuable experience in the poultry and food industry. Interns are assigned specific projects with clear objectives and deliverables. This allows interns to explore career options while developing skills and relationships that will help them be successful after graduation.

REQUIREMENTS: Interns must be currently enrolled in an undergraduate or graduate program at an accredited college or university, and be considered an incoming junior by their academic institution. Once a student is offered an internship position, a manager will be assigned to support the intern’s development and success throughout the program.
Selection Process

This is a highly selective program, offers will be made using evaluations from an application process, onsite interviews and managers assessments. We use the internship program as an opportunity for college students to gain experience and knowledge in their prospective field. We also use internships to identify talented individuals that we’d like to join our team after graduation and be the next identified leader in Brakebush.

Job Description: QA/Food Safety Intern

Primary function is to gain a working knowledge of poultry and further processing, and the food safety and quality controls to ensure safe and wholesome products that exceed our customer’s expectations.

The opportunity requires good communication skills, critical thinking, analytical skills and people skills and to work in all assigned areas, on all assigned tasks. The position will require for all other assigned duties to be completed as requested.

The internship will include a 12 week outlined program to cover the following areas, week by week. Including travel for one to two weeks to one of the other Brakebush facilities. Each area below will include hands on training of completing each task associated:

- HACCP & SSOPs (programs and record keeping)
- Pre-Requisite Programs
- SQF Audit Requirements
- Internal Audits
- Pre-Op Inspection
- Micro Testing
- Quality Inspections
- AQL Receiving /Raw Material Requirements
- Customer Specifications
- Hold & Release Program
- Foreign Material Control
- Food Safety Trainings (Food Defense, Allergen, Crisis Management)

Expectation

The goal of the internship is to provide an opportunity to gain insight into the structure of each department. It will give the intern an opportunity to experience some of the challenges and needs for flexibility that a food processing facility faces.

Brakebush is committed to the success of each Intern as he/she progresses through the Internship Program. Interns will complete and submit a weekly report focusing on learnings and the application of those learnings. At the conclusion of the Internship Program, the Intern will review their results with their assigned manager and discuss next steps for a career in the food industry.