Apprenticeship Title:	Cooking up Functional Foods for Health
Duration:	10 weeks (approximately May – August, 2019)
Compensation:	\$4,000 stipend and job-related travel reimbursement
Minimum age:	18
Minimum requirements:	Must be currently enrolled in a four-year accredited college or university in a course of study relevant to the mission of Extension.
	 Must have completed sophomore year prior to the start of the program. Must NOT be eligible to graduate prior to December 2019.
	 Must possess a minimum GPA of 3.0 based on a 4.0 scale at the time of application (exceptions will be considered with substantial justification).
	Must be a U.S. citizen, national, or permanent resident.
	Must have a valid driver's license and reliable personal vehicle.
	 Must be willing to travel (regionally and possibly internationally) and work flexible hours. In other words, this position requires travel connected with official duties, including attendance at night and weekend meetings, conferences, etc. (Travel reimbursement will be provided.)
Preferred qualifications:	Working towards a degree in food science, culinary arts, nutrition or closely related field.
	Experience and/or comfortable in the ability to develop recipes and demonstrate cooking recipes.
	Good written and oral communication skills.
	Self-motivated learner that can coordinate and implement projects.
	Ability to analyze and synthesize scientific information.
	Experience working with youth
	Committed to working with diverse clientele and colleagues.
	Ability to work effectively and build relationships with others.
	Proficient in Microsoft Word, PowerPoint, and Excel.
Physical requirements:	Ability to navigate and prepare food in kitchens
Specific Apprenticeship Description:	Are you interested in food science, nutrition, culinary arts or health promotion research? If so, then this unique experience will provide you with the opportunity to research, develop, conduct, assess, and disseminate practices and guidance for youth to learn/utilize skills to improve their health and well-being. You will develop Extension materials, give cooking demonstrations, and become familiar with functional foods for health. The apprentice selected for this program will walk away with a set of tangible skills that employers and graduate schools value. Specifically, the apprentice will: • Visit and audit the supply of functional foods at local farmers' markets.
	 Research and develop functional food recipes with consumer food safety principles.

	 Develop and conduct a pilot functional foods for health program for Mississippi youth (4-H). Research and analyze the impact of the session on participant behavior change. Participate in Extension work, data collection and analysis, scientific writing, and organizing and presenting results. Develop an academic poster to be presented at the MSU Undergraduate Research Symposium and at the International Association for Food Protection. Assist in translating the study results into an Extension publication regarding incorporating and cooking functional foods for health.
Other Information:	Housing is not provided. However, program administrators may be able to assist you in finding an affordable place to live. For specific questions about this apprenticeship opportunity, contact: Dr. Courtney Crist Assistant Extension Professor Dept. of Food Science, Nutrition, and Health Promotion Phone: 662.325.0852 cac400@msstate.edu
Application Process:	Online application (http://extension.msstate.edu/apprentice) and supplemental documentation due by 11:59 PM on February 28, 2019.