**Summer Internship: Food & Nutrition Innovation Institute**

***Nutrition & food systems curriculum development***

About the Food & Nutrition Innovation Institute

The mission of the Food and Nutrition Innovation Institute at the Friedman School is to foster a robust, science-driven ecosystem of food, agricultural, and wellness innovation and entrepreneurship for a healthier, equitable, and sustainable food system. Activities conceived or supported through the Food and Innovation Institute are driven by the Food & Nutrition Innovation Council, faculty, students, policy makers, and other external stakeholders.

The Institute is hosted by the Gerald J. and Dorothy R. Friedman School of Nutrition Science and Policy at Tufts University, focused on generating trusted science, educating future leaders, and producing real world impact in nutrition science and policy. The Friedman School engages expertise, perspectives, and resources from diverse sectors in order to create and apply dynamic, interdisciplinary solutions to the most pressing challenges in nutrition science and policy.

About this position

The Food & Nutrition Innovation Institute in partnership with Johnson & Wales University (JWU) seeks a Friedman MS student to conduct a summer internship focused on refining and enhancing supplementary materials for JWU’s “Culinary Essentials” textbook and further building out JWU’s K-12 food systems curriculum. Candidates should have experience developing curricula and/or similar materials, and interest in cross-institutional collaborations.

Work is to be done primarily on location at JWU (located in Providence, Rhode Island). Local housing will be provided as part of compensation.

Scope of Work

* Culinary Essentials textbook supplementary materials
  + Development of digital high school curriculum modules (and related materials) focused on food system design and related “wicked problems”, key statutory and regulatory food system policies and food system careers
* K-12 Food Systems curriculum
  + Content editing for existing K-12 food systems lesson plans (including reading lists and classroom activities)
  + Development of additional supporting classroom activities and supplementary reading lists

Learning objectives include:

* Demonstrate advanced knowledge of the domestic food system, including its structure, governance and implications for the natural ecosystem, communities and individuals.
* Effectively communicate key food system principles through curriculum design
* Practice creativity in designing educational materials

This is a full-time paid internship for summer 2023. The student will be expected to work approximately 35 hours/week for 10-12 weeks.

**Qualifications**

Basic Requirements:

* Excellent organizational skills with attention to detail
* Excellent research, writing, and verbal communication skills
* Experience creating or revising food systems and nutrition-related curricula for diverse audiences
* Subject matter expertise in food systems and nutrition
* Demonstrated ability to work independently and as part of a team
* Reliable access to high-speed internet

Additional Desired Qualifications:

* Interest in and knowledge of topics related to food system entrepreneurship and innovation
* Demonstrated ability to coordinate and produce results amongst diverse, cross-functional teams
* Experience in a culinary/food service capacity
* Communications and/or marketing skills

To apply:

Please email a cover letter and resume/CV to Hallie Maly (Hallie.maly@tufts.edu). Applications will be considered on a rolling basis. The final application deadline is **April 30, 2023**.