

## **Food Standards Intern, part-time, temporary**

### **OVERVIEW**

The Healthy Eating Unit, within the New York City Department of Health and Mental Hygiene's (DOHMH) Bureau of Chronic Disease Prevention and Tobacco Control, is seeking a part-time, temporary, intern to work with the Food Standards team to help institutions lower sodium food options in their cafeterias and cafes. The Bureau of Chronic Disease Prevention and Tobacco Control spearheads programs and initiatives to reduce the burden of chronic diseases by addressing underlying risk factors, such as poor nutrition, physical inactivity and tobacco use. The Bureau aims to reduce the leading causes of preventable deaths through innovative environmental and systems changes and groundbreaking policies that promote healthy eating, physical activity, and tobacco control. The Bureau, which is part of the Division of Prevention and Primary Care, achieves its goals through implementing neighborhood and population-level programs with an emphasis on policy, systems, and environmental changes. The Healthy Eating Unit aim to improve eating habits by building on New Yorkers knowledge, skills, and resources and by shaping environments.

### **POSITION OVERVIEW**

Reporting to the Nutrition Project Coordinator, the Food Standards Intern will be a key member of a fast-paced team that develops and executes innovative approaches to changing the food environment. This position will support work around the NYC Food Standards that apply to many settings, including foods and beverages served through programming, in food and beverage vending machines, at meetings and events and in retail settings including cafeterias and cafes. This position is funded through September 2019 and will be located at DOHMH, Gotham Center, 42-09 28<sup>th</sup> Street, Queens, New York.

### **RESPONSIBILITIES**

- Research product nutrition information
- Conduct data entry and interpretation
- Assist with nutrition analysis projects
- Develop and modify recipes for foodservice
- Support site visits to organizations for trainings and food assessments
- Assist with other nutrition and research duties or special projects as directed by supervisor

### **QUALIFICATIONS**

- Candidate must have completed his/her first semester in a Master's level program, nutrition or public health students are highly desirable. Candidates studying research evaluation or public policy will also be considered.
- Candidate with culinary background strongly preferred.
- Excellent attention to detail, organizational skills, creative thinking, and follow through
- Superior writing skills and ability to communicate effectively
- Knowledge of the Microsoft Suite, including PowerPoint and Excel
- Experience with NutriBase or a similar nutrition analysis software a plus

### **SALARY AND AVAILABILITY**

- This is a paid internship of \$18 per hour.
- Candidates will ideally be available 3 days per week (21 hours).

### **TO APPLY**

To apply, send Resume, with Cover Letter, including how your experience relates to this position, to [publichealthjobs@fphnyc.org](mailto:publichealthjobs@fphnyc.org) indicating "Food Standards Intern\_ your name" in subject line.

***The Fund for Public Health in New York City, Inc., is an Equal Opportunity Employer and encourages a diverse pool of candidates to apply.***