



New York Fish to Dish Education and Internship Program

Call for Applicants

More than 90% of wild fish stocks are either overfished or fished at or close to sustainable limits (FAO 2016), thus farm-raised seafood is playing an increasing role in meeting the growing demand. In order to continue advancing the industry and increase production of domestic seafood it is important to educate burgeoning generations on current and future seafood farming and processing technology/practices. This internship program will introduce students to an industry with exceptional growth potential and empower students to pursue careers in Seafood Science and Aquaculture. The program will provide direct industry support, with interns housed at industry partners during the summer months. The interns selected for the program will receive hands on training in their assigned sector of the seafood and aquaculture industry and obtain a Fish to Dish education on the industry as a whole. The project aims to aid in the development of a skilled student workforce capable of advancing and working in the industry in the future. We encourage all students interested in seafood science and aquaculture to apply. Additional information on applicant requirements and the application process can be found on the back of this page.

Industry Partners



Acme Smoked Fish Corp.: Largest smoked seafood processor in the U.S., based in Brooklyn, NY.

Manna Fish Farms: Off-shore marine Integrated Multi Trophic Aquaculture farm start-up located in Southampton, NY.



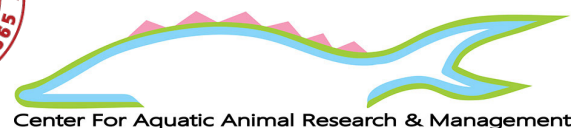
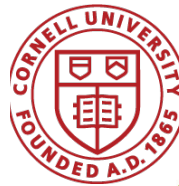
Great Atlantic Shellfish Farm: Shellfish hatchery producing hardshell clams, softshell clams and oysters in Islip, NY.

Hudson Valley Fish Farms: Indoor recirculating Fish Farm located in Hudson, NY.



Haskell Seafood: Fisherman and seafood processor based out of Calverton, NY.

Apply HERE





Internship Qualifications and Process

Skills sought

(The following represent several skillsets that will be useful in the various intern positions available. Be sure to elaborate on your proficiencies in your Resume/Cover Letter.)

- Applicants should be familiar with basic laboratory techniques and laboratory safety.
- Ability to lift 50 lbs, adapt to a fast paced environment and work in extreme conditions (heat & cold).
- Familiar with data collection/analysis, good observational skills, research experience and attention to detail.
- Basic computer skills presentation skills.
- Interest in food systems, production and processing.

Education

Sophomore/Junior/Senior/Graduate student in good academic standing.

Prime consideration given to applicants with the following majors:
Agricultural Sciences, Animal Science, Aquaculture, Biology,
Environmental Sciences, Food Science, Nutrition, Wildlife and Fisheries
Sciences

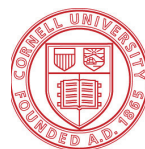
Application

Follow the link below to fill out your applicant information and upload a resume and cover letter. **APPLICATION DEADLINE:** March 12, 2018
You can also find a link to the application online at www.nyseagrant.org/seafood

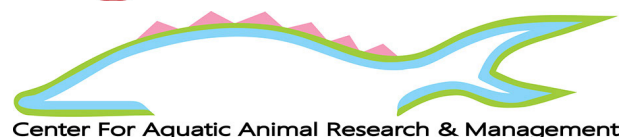
Contact

Michael Ciaramella, MSc, PhD
mc2544@cornell.edu
631-632-8730

Apply HERE



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Acme Smoked Fish

[Acme Smoked Fish Corporation](#) has a long history dating back to 1906. Today Acme represents one of the largest producers of smoked seafood products in the U.S., producing over 300 different smoked seafood products. Acme Smoked Fish Corporation is dedicated to producing the highest quality smoked seafood items. Through continued membership in professional organizations and close work with leading academic institutions, they maintain their processes and procedures over and above industry standards. Acme's superior standards ensure only the safest and highest quality products are produced. Acme is seeking interns that can continue to advance the companies mission to produce the safest and highest quality products. Interns will have the opportunity to work with quality assurance, food safety, R&D, and production teams in a dynamic environment. Specific intern duties will be dependent on applicant experience and background. The intern selected will be self motivated, interested in fish and seafood production, familiar with the smoked fish industry and eager to learn more about the inudstry.

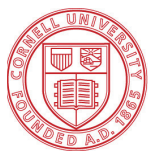


Manna Fish Farms

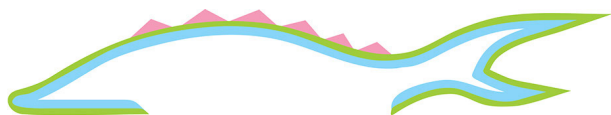


[Manna Fish Farms](#) is on course to be the first open ocean finfish farm in Federal waters off the East Coast of the United States. Utilizing submersible cage technology, Manna Fish Farms will build and operate a commercial fish farm, growing finfish and researching IMTA (Integrated Multi-trophic Aquaculture) with macroalgae (kelp) and shellfish (sea scallops). Manna Fish Farms will use world proven submersible cage and automated

feed technologies to grow local, wild species of finfish. The proposed 1.5 square mile site is located eight (8) miles from shore, off the South Shore of Eastern Long Island. Manna is seeking enthusiastic students interested in working towards marine aquaculture education. Specific intern duties will be dependent on applicant experience and background.



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GREAT ATLANTIC
SHELLFISH FARMS LLC.

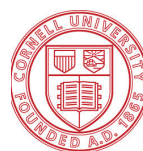
Great Atlantic Shellfish Farms

After 26 years of shellfish production the Town of Islip Hatchery was closed following the devastation of Super Storm Sandy. In 2014, the hatchery and surrounding property were put up for lease by the town. Shortly after Doug and Kerry Winter won the bid and started making repairs to the facility. In the summer of 2014 the hatchery was brought back to

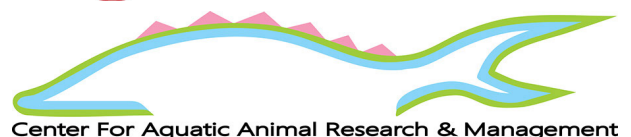
full operation as the [Great Atlantic Shellfish Farms, LLC](#). The farm produces and sells hard shell clams, soft shell clams, and oysters. The hatchery is seeking enthusiastic and dedicated interns to assist with algal and shellfish production in the summer of 2018. The interns primary responsibilities will be production and maintenance of microalgal cultures used to feed their shell fish seed. Interested applicants should be familiar with microalgae culture. Specific intern duties will be dependent on applicant experience and background.

Haskell's Seafood

[Haskell's Seafood](#) is committed to bringing the bounties and seasonal seafood harvests of the North Atlantic right to your front door. Focusing on small batches and sustainable fishing methods, Haskell's Seafood takes every step to create an incredible seafood experience for the consumer. It all begins with their approach to handling fresh caught seafood. They minimize the transportation and handling by transporting the seafood under ice to their pristine facility within hours of harvest. Once a small batch of seafood arrives, it is trimmed, prepared, and portioned in an immaculate and boutique process before being marketed directly to the consumer. Haskell's Seafood is seeking interns interested in furthering their mission of delivering local, fresh, safe and delicious seafood to the sustainably minded NY Consumer. Interns will have the opportunity to experience all aspects of a boutique seafood producer/processor, including harvest, preparation and marketing. Specific intern duties will be dependent on applicant experience and background.



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Hudson Valley Fish Farms



Hudson Valley Fish Farms is a Best Aquaculture Practices

(BAP) certified fully recirculating fish farm raising

steelhead (*Oncorhynchus mykiss*) in the Hudson Valley. The intern will gain valuable hands-on experience in the aquaculture industry while performing the duties of a recirculating aquaculture system (RAS) technician, including water quality analysis, animal husbandry, as well as care and general maintenance of the system itself. Intern will learn about the practical side of fish health and welfare while assisting with regular health checks and product quality screenings. Research project opportunities may become available based on the needs of the farm and the interests of the intern. Experience caring for and handling live fish, vertebrate dissection experience, basic anatomy/physiology knowledge, water quality analysis experience, research experience is preferred.

Internship Details

Time Commitment: The internship will run for 8 weeks in the summer of 2018. Interns will work with industry partners 5 days a week and participate in the Fish to Dish Education program 1 day per week.

Compensation: Interns will receive a \$5,000 stipend to cover living expenses during the 8 week program. Interns will also receive reimbursement for travel specific to the education program.

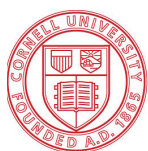
Housing: Interns are responsible for finding their own housing for the summer. Some of the partners have housing options available. Housing options will be discussed after acceptance into the program.



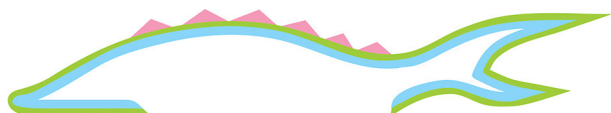
This project is funded by NOAA's National Sea Grant Program.

Securing the Future of Seafood through Industry and Education:

Fish to dish collaborative internship program, project number: NA17OAR4170234



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