

SUMMER '24 Internships

APPLY NOW!

Ask about
travel grants
& course credit

IN SUSTAINABLE FOOD SYSTEMS



Baja California, Mexico

May 24 to 31: Kumeyaay Ethnobotany (Dr. Lluvia Flores Renteria)

Travel to a Baja California tribal community to learn the ethnobotany of Kumeyaay people. Learn how to harvest, process, cook and use native plants and explore their potential for sustainability. Students will create a Story Map as their final project.

 lfloresreneria@sdsu.edu



Oaxaca, Mexico

June 23 to July 5: Indigenous Agricultural Practices (Dr. Ramona Pérez)

Conduct an ethnographic field study by working alongside farmers and their families to learn about and document traditional indigenous agricultural practices and food consumption, shifts in these practices as a result of return migration, and the impact of mezcal production on crop decision-making.

 classty@sdsu.edu



August 1 to 15: Sustainable Food Innovations (Dr. Changqi Liu)

Explore the utilization of sustainable sources of food such as edible insects, microalgae, and native edible plants, the formulation of shelf-stable and nutritious space guacomole, and the development of vegan seafood flavors.

 changqi.liu@sdsu.edu  [Application](#)



Flexible dates between May 22-July 30: Food Waste Diversion to Healthy Protein (Dr. John Love)

Divert pre-consumer food waste from SDSU to feed it to Black Soldier Fly Larva, which are then fed to egg laying chickens. Gain experience in animal care, biochemistry, and the characterization of the nutritional profiles for each of element of this valuable food-chain.

 jlove@sdsu.edu



Additional Info

-  [USDA Project Website](#)
-  [BFF Website](#)
-  pmarcell@sdsu.edu



National Institute of Food and Agriculture
U.S. DEPARTMENT OF AGRICULTURE



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