Job Description:

UpDog is looking for a summer intern who is a self-starter, enthusiastic about health foods industry and excited to work for growing company. Things are fast-paced at UpDog so we expect our intern to be prepared to step in and take on responsibilities that have a real impact on our business from the start. Below are some examples of responsibilities we will expect of our intern.

1. Completing a Summer Project that aligns with the intern’s skills/interests and our needs. For example, a previous intern redesigned our website as she was adept in design and software development.
2. Working farmers markets every Saturday morning. You must be able to lift a 5 gallon keg (approximately 35 pounds).
3. Working at the brewery making kombucha. You will learn our whole process and spend at least 10 hours per week in the brewery alongside our head brewer.
4. Creating social media content.
5. Running UpDog events throughout the summer.
6. Learning to sell and make deliveries.

About UpDog Kombucha:

UpDog Kombucha is a handcrafted kombucha brewery located in Winston Salem, North Carolina. Started in our Wake Forest dorm rooms, we are currently sold in 117 locations throughout the Piedmont Triad. We make our kombucha with local and organic ingredients, and we are always experimenting with new flavors. In the last year, we have expanded into Charlotte, Raleigh/Durham, Greenville and Columbia. We have plans to grow into Atlanta this year. We primarily sell our product on tap in kegs at yoga studios, health food stores, local grocers and farmers markets. Things are constantly changing at UpDog and we are looking for students who are excited for an adventure.