About Us
You know UpDog. The kombucha brewery that started over Instagram in a Dogwood dorm room and is now sold all over campus including the Pit. That's us! We (Lauren & Olivia) have been growing our business since our days as entrepreneurship students at WFU. UpDog is now sold all over NC and in some parts of SC. We recently got into five major grocery stores in the area and we'll be in another five next month! It’s a very exciting time for us as we work on expanding beyond our current market. As this happens, we’re growing our production capacity at our brewery in Winston Salem. So many things are changing simultaneously, which is chaotic in the most exciting way.

Our Internship
When you’re interning for UpDog, you’re working for a startup. It’s fast-paced, full of tons of learning and exciting. Our intern will participate in all aspects of our business. Firstly, they become the Community Manager for the summer where they communicate with all of our customers and make sure they are consistently happy. They also work in the brewery alongside our brewmaster Kyle (he’s the best!), which can include, bottling, kegging, making tea etc. Lastly, the intern will prepare and run the Cobblestone Farmers Market every Saturday. Of course there are things that come up last minute that can push us to our limit, and we expect our intern to always step up and help out. The most important quality in our intern is that they are enthusiastic about learning about all aspects of UpDog. We'd love for an intern to join our team as we move through these new and exciting changes.

Qualifications
- Must LOVE kombucha
- Enthusiastic about working for a startup
- Very strong interpersonal skills
- Able to lift heavy objects like kegs and cases of bottles
- Able to drive to the farmers market or respond to a customer need
- Willing to get their hands dirty with all sorts of things that may come up
- Free on Saturday mornings for the farmers market

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