

SUMMER *Internships*

IN SUSTAINABLE FOOD SYSTEMS



Baja California, Mexico

June 2 to 9: 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.

✉ lflores@sdsu.edu



Baxaca, Mexico

June 18 to July 1: 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.

✉ classtdy@sdsu.edu



San Diego

July 24-August 2: Native Edible Plants (Dr. Changqi Liu)

Explore the potential of native plants as a sustainable source of food by growing select species, compiling a native edible plants database, and analyzing the nutrient composition and flavor profile of a sample of plants.

✉ changqi.liu@sdsu.edu



May 22-June 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.

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Additional Info

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🌐 <https://bff.sdsu.edu/>

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