



Apply here

Start date

Flexible

Duration

6 months

Languages

Good spoken and written English levels are required (B2 onwards)

Location

Sheffield

Located in South Yorkshire and named after the River Sheaf which runs through the city, Sheffield has a huge range of things to see and do including large annual events and festivals. Home to the largest urban glass house in Europe, the city is also home to a wide range of museums, bars, shops and botanical gardens; something to suit all tastes!

Are you eligible?

You are eligible for an ESPA internship if you are a registered student or have graduated within the past two years and have access to some form of grant funding

Benefits

See website for details of all ESPA benefits. For all internships over 6 months, additional benefits will be paid. Details available at interview.

Role

This is an exciting opportunity for an ambitious food scientist to gain practical experience working in a dynamic team of technologists in the Materials/Process Development team. Mentored throughout, you will apply your knowledge to help develop new plant-based products and technologies to meet the needs of today's consumer. You'll be helping to deliver on the production of sustainable, healthy, and affordable plant-based foods with a strong focus on the next generation of vegan cheese products. There is also the opportunity to entry into a graduate training programme with the host company.

Tasks

- Assist the R&D team develop a set of standardized methods in vegan cheese development
- Evaluate selected nutrient enrichment approaches
- Use texture analysis to measure food structures
- Apply a range of processing techniques, including emulsification
- Describe observations and plan experiments on raw materials
- Present results of research to mentors
- Compile and analyse quantitative and qualitative data
- Document data for potential patent support
- Produce supporting documentation e.g risk assessments, SOPs, HACCP
- Ensure traceability for all ingredients
- Application of experimental design and data analysis/interpretation software

Desired Skills

- Studying towards a degree in food science, food technology, food engineering or similar
- Motivated, confident and proactive
- Independent
- Seeking a career in the food industry and passionate about sustainable foods

Good to have

- Interest in fermentation

The Host Company

This host is an experienced consultancy group working within the interface between the food industry and the innovation community and have experience in providing internship opportunities for over 20 years, supporting over 150 projects. The global vegan cheese market is expected to reach USD 2.66 billion by 2027, according to a new report by Grand View Research, Inc., expanding at a CAGR of 12.8% from 2020 to 2027. Increased acceptance of veganism and "Flexitarians" among millennial consumers has been fuelling this demand. They are at the forefront of research and are looking for motivated students to join the team!