



Apply here

Start date

August 2023

Duration

6 months

Languages

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

Location

Sheffield/Norwich

This role will be across 2 University sites. Sheffield, for 3 months, which has a huge range of things to see and do including large annual events and festivals, a wide range of museums, bars, shops, and botanical gardens; something to suit all tastes! Norwich, for 3 months, a modern and historic city, with a flourishing arts, music, and cultural scene. Alongside the medieval architecture there are lively restaurants, bars, shops, clubs, and pubs to enjoy.

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 role for an enthusiastic food science engineer to assess ingredient resilience to food processing conditions, for this new, science based, start-up company. Mentored throughout, you will investigate and assess a unique whole cell flour, which is made entirely from pulses, to determine if the health benefits are retained in the end product. You will experiment using this flour in products, such as snacks, bakery and pasta and perform laboratory work to assess to what extent the ingredient retains its critical characteristics. You will learn techniques including light microscopy, particle analysis and biochemical assays and gain experience working within an interdisciplinary and translational research environment. If you want to contribute to 'future foods' and health benefits, then this will provide a unique experience and an outstanding addition to your CV.

Tasks

- Food formulation; recipe development and optimisation
- Food processing techniques in the food industry
- Operating food processing equipment
- Analysis of whole cell flour
- Evaluate data in order to improve product quality.
- Plan and execute experiments and communicate findings

Desired Skills

- Studying towards a degree in food technology, food engineering, food science or similar
- Energetic, sociable, and able to work in a team
- Knowledge of texture analysis and how to treat raw materials
- Understanding of the impacts of cooking time on different food types and of different freezing techniques
- Ability to prioritise

Good to have

- Experience with a texture analyser or lab equipment for measuring data or quality

The Host Company

This host is an experienced consultancy group working within the interface between the food industry and the innovation community and has experience in providing internship opportunities for over 20 years, supporting over 150 projects. This partnered project is for a patent-protected food ingredient, backed by science, which is ideal for baking, snacks, pasta, prepared foods, beverages, and dry mixes. As well as plant-based, sports performance, weight management and health food. With an established manufacturing process capable of producing commercial quantities and readily upscaled within a fully accredited and auditable state, this innovator is seeking motivated research students, to join the team and help commercialise and further enhance their technology. Their focus is meeting the growing consumer demand for gut health and immunity-boosting products.