



Apply here

Start date

September 2023

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 role for an enthusiastic food scientist to support the academic research team evaluating impacts of formulary and process changes in the manufacture of vegan cheese. Mentored throughout you will explore the alternative dairy category with the aim of enhancing process efficiency, sustainability, nutritional and sensory properties of cheese. You will also examine the structural effects on properties important to cheese in its various applications in home and commercially such as hardness, slice-ability, through texture analysis, meltability and extensibility testing. If you love food and particularly interested in veganism, then this will provide a great experience and addition to your CV.

Tasks

- Carry out review develop plans, and undertakes research in food ingredients
- Design tests and experiments to address the research objective and find solutions
- Apply modeling and techniques to food and nutritional applications
- Analyse and writeup results of tests and experiments
- Present results of scientific research to seniors, outlining the methodology and results of research and develop an appropriate research methodology
- Compile and analyse quantitative and qualitative data, prepare report and present results to summarise main findings and conclusions

Desired Skills

- Studying towards a degree in food science, food technology, food engineering or similar
- Energetic and sociable
- Organised and able to work in a team
- Understanding of the impacts of cooking time on different food types and of different freezing techniques

Good to have

- Experience in practical projects
- Experience with a texture analyser or lab equipment for measuring data or quality
- 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!