

POSITION DESCRIPTION

JOB TITLE:	R&D Intern
DEPARTMENT:	Research & Development – Advanced Research & Technology (ART)
REPORTING TO:	R&D Manager

SUMMARY:

Welcome to the unexpected delight of plant-based exploration! We're the creators of a revolutionary cheese alternative that tastes, shreds, melts and stretches like traditional cheese. Today, as plant-based food grows in popularity, that spirit of innovation continues to inspire our team.

We believe in pioneering plant-based breakthroughs that delight people and planet. Our portfolio of great tasting foods provide an opportunity for everyone to gather around the table, whether you have food allergies, are flexitarian, vegan, vegetarian, or just plant-based curious!

We're one big family of food-loving Daiyans, and we're always on the lookout for people who share our passion, our vision, and our ability to make each other smile.

Reporting to our R&D Manager, we are looking an **R&D Intern – ART** to learn on the job and contribute to our team in the following ways:

Duration: *8 months minimum (Prefer candidates available for a 1-year contract)*

Job Description:

- Document Standard Operating Procedures (SOPs) for new equipment
- Develop and validate protocols for testing samples in new analytical equipment
- Calibration of food analysis equipment (such as scales, pH meters, moisture analyzers etc.,)
- Sample preparation and management which includes discarding bench top, pilot plant and scale up samples.
- Analysis of food product formulations and/or ingredients (such as pH, moisture, viscosity, TPA, stability and micro testing)
- Data entry and statistical analysis of data; preparing reports and presenting the findings
- Bench-top testing of product formulations and process
- Weighing up ingredients for test batches
- Maintain cleanliness and order in lab
- Manage inventory of R&D samples and ingredients

Qualifications:

- Background knowledge in food analysis, chemistry, sensory analysis, and food safety
- Experience in planning and designing research projects
- Experience with Microsoft Office suite
- Ability to work well independently, as well as in a team environment
- Basic culinary skills
- Ability to lift 50lb bags

How to Apply:

Please submit your application to careers@daiyafoods.com with “**R&D Intern - ART**” on the subject line.