

Internships at Mondelēz International

Big enough to reach the top. Small enough to help you get off the ground.

Want a taste of the career you could have with Mondelēz International? Sink your teeth into one of our sweet internships

During your placement, we'll make you an integral part of our team and hope to help you expand your horizons and encourage your personal and professional development.

We want to make sure you get the most from your time with us. That's why once you join we'll work out ambitious but achievable goals for you. Then through the support of a buddy and regular reviews with your manager, we'll help you achieve them. If all goes well, we may even offer you a role after graduation.

Life in Research Development and Quality (RD&Q):

Mondelēz International is looking for talented students for a 6-month internship in the **Global Chocolate Team, working on brand such as Milka and Cadbury**. The interns will be responsible and fully accountable for their part in a given project. During the placement they will be expected

- To plan and execute experiments related to their project;
- To produce technical reports/presentations
- To periodically communicate their key findings to senior stakeholders.

During placement interns will have the opportunity to interact with other departments within RD&Q and the wider business and for certain roles with suppliers as well. In addition to this, at very busy times, they may occasionally be expected to support other ongoing project activities in and outside of their immediate team. For some disciplines, occasional international travel may be required.

Interns will also have the chance of interacting with other interns who will be on site and run various social activities (charity events, intern challenges, joining various teams contributing to make Mondelez International a great place to work).

Roles in Process Solutions:

This team works on process equipment design, for safety, efficiency and quality, and to optimise our current processes. As an intern work will be varied involving small scale experiments and development and lab trials with possible opportunities and experiences in pilot plant, factory and consumer test trials.

Joining this team would allow you to work on various different projects like:

- Developing and optimising process for new products
- Planning and executing small scale trials (lab), and even sometimes factory trials



- Identify best practice to optimise existing processes
- Dealing with stakeholders and Marketing colleagues (where you will learn to deal with ambiguity)
- Attending lab and factory trials, consumer tests, sensory panels
- Analysing process and design opportunities to scope new technologies and possibly write patents

Location: Bournville, Birmingham UK- Chocolate RDQ

Length: 24 week placements available from May 2017 (start date flexible)

Essential skills for interns are:

- Professional skills in written/spoken English
- Open and creative mind
- Logical, structured and strong analytical thinking
- Teamwork
- Problem solving
- Strong communication skills
- Organization and presentation skills
- Good skills with the Office pack
- Not being afraid to try high quantities of chocolate/candies (at the end of the day, that's part of the job – don't worry there is a gym on-site)

Desired skills are:

- Inquisitive
- Being able to work in a multi-cultural environment
- Interest in FMCG (and more particularly in the food industry)
- Self-motivated and driven
- Ability to deal with ambiguity

To apply, please complete our inline application using the following link:

http://mondelez.taleo.net/careersection/mndlz_camp_eu_stg1_v1/jobdetail.ftl?job=1614327&lang=en

Visit <http://www.mondelezinternational.com/> for more information on Mondelez International