



Food Science and Engineering Internship - Sensory Analytics (NFIFS0605)

Apply Here

**THIS IS A FUNDED, ON-SITE INTERNSHIP
INCLUDING UK VISA FEES!**



Application Deadline

2 June 2025



Start date

Summer 2025



Duration

6-12 months



Location

Sheffield, England



Benefits

- UK VISA costs reimbursed and application support provided.
- A private room in a professional shared house, paid for, including wifi and utilities costs.
- Monthly payment to cover commuting tickets and living expenses of at least €500

Role description

This is a unique opportunity for a motivated and enthusiastic food scientist to gain practical experience in the food technology and new product development field, with a focus on novel sensory analytical techniques, at the interface between the food industry and R&D. **Intrigued?** This internship involves working with a global leader in electronic taste sensing, with over 600 systems installed worldwide. The company has developed patented technology over four decades that mimics how the human tongue perceives taste using artificial lipid membranes. These systems provide consistent, objective data, reducing reliance on subjective human taste panels and enabling advanced sensory analysis through innovative data techniques. This is a prime opportunity for your professional growth and development and the potential for an into a graduate training programme with the host company.

Tasks

- Collaborate with the R&D team to develop innovative approaches to sensory analysis
- Use statistical modelling and data analysis to interpret experimental results and drive product improvements.
- Conduct experiments and trials to optimise flavour profiling of foods
- Document, report and present findings, maintaining accurate and detailed records of all experiments and research activities.
- Assist in the design and execution of research projects focused on enhancing the quality, and consumer perception of foods

Desired Skills

- Studying for a Masters in Food Science, Food Engineering
- Excels in food science principles, processing, and product development.
- Proficient in advanced food analysis, laboratory testing, and statistical data analysis.
- Experience in experimental design, sensory evaluation, and consumer testing.
- Excellent problem-solving abilities, meticulous attention to detail, and strong communication skills.
- Team-oriented with the ability to collaborate effectively in a dynamic environment
- An ability to work independently

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!