

Company: **Ingredion – Internship Opportunity**
Job Title: Food Science/Product Development Intern, Hydrocolloids - **Summer 2017**
Position Location: Bridgewater, NJ
Business Unit: Global Innovation Group/Global Applications

Primary Function: The Intern will support projects focused on developing a more fundamental understanding of ingredient interactions and synergies, particularly between hydrocolloids, starches and proteins. The intern will work with internal resources to apply processing technologies and to characterize ingredient systems functionality in food applications. This will provide the opportunity for the intern to design and carry out experiments; learn about structure-function relationships of ingredients and their impact in the physical properties of food products.

Key Deliverables

- Manage a focused project, working both independently and collaboratively with others, to meet project timelines and deliverables.
- Conduct experiments in the laboratory and pilot plant to advance the project.
- Organize, summarize and report data generated from these experiments in a timely manner.
- Collaboratively share prototypes and information generated with an external partner and use their characterization data to iteratively design each series of experiments.
- Analyze and understand data, results, and scientific literature to advance the project.
- Maintain a clean, safe work environment. Follow guidelines set-out for good housekeeping, GMPs, and safety.
- Work with Applications team members, other internal colleagues, and the external partner to meet target objectives.
- Present project status, updates and outcomes to team and stakeholders.

Knowledge, Skills, and Requirements:

- Progress towards a Master's or Phd degree in Food Science, Chemical Engineering or related field. Exceptional junior or senior undergraduates with commensurate experience will also be considered.
- Demonstrated experience carrying out laboratory experiments and/or food ingredient development using pilot plant equipment/processes.
- Minimum 3.0/4.0 GPA required.
- Availability to work full time (40 hours/week) between early June and mid August 2017.
- Knowledge of proteins and/or hydrocolloids a plus.
- Experience with experimental design, statistical data analysis, and interpretation of results.
- Excellent interpersonal, verbal and written technical communication skills, e.g. making presentations and writing technical reports.
- Requires the ability to think and work independently while collaborating with others in a team-based environment.
- Demonstrated ability to deliver against agreed deadlines.
- Proficiency in Microsoft Office (Word, Excel, PowerPoint).

To be eligible for consideration, candidates must:

- Be a currently enrolled student in a MS/PhD degree program. If currently enrolled in undergraduate status, must have completed at least two years of coursework with status as a sophomore, junior or non-graduating senior.

Relocation: None. Housing/housing allowance is not provided.

How to Apply: Please visit Ingredion's Intern Career Page at <http://ingredionusa.jobs/internship/new-jobs/>