

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

**Primary Function:** The Intern will support a project focused on developing a more fundamental understanding of food emulsions and particularly clean label emulsifiers, working with internal and external resources to characterize the emulsions and develop a deeper understanding of structure-function relationships. This will provide the opportunity for the intern to design experiments, learn and apply formulation skills, characterize the products, and interpret results.

**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 Savory 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 Bachelor's or Master's degree in Food Science or related field student with demonstrated experience in hands-on food product or food ingredient development using laboratory and/or 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.
- 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:**

- Currently possess unrestricted authorization to work in the United States. Ingredion does not intend to sponsor work visas with respect to this position or to provide this position as OPT or CPT.
- Be a currently enrolled student in a Bachelor's or Master's degree program. If currently enrolled in an undergrad status, must have completed at least two years of coursework with status as a sophomore, junior or non-graduating senior.
- If you have completed your degree, please consider other opportunities with Ingredion, posted at [www.ingredion.com/careers](http://www.ingredion.com/careers).

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

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