International Flavors and Fragrances, Inc. (IFF), a leading global creator of flavors and fragrances used in a wide variety of consumer products, is seeking motivated Food Science or Chemistry students for the following Summer Internships:

**Sensory Laboratory Technician**

A lab technician is an entry level position. The primary purpose of this job is to support the sensory group with preparing tasting solutions and pulling retains. The candidate will also learn to login samples into SAP. The position also includes administrative tasks such as keeping track of lab supplies, filing CoAs, and supporting the sensory group as needed. The candidate will have the opportunity as the time allows to start developing sensory skills.

Must become proficient in all computer systems (i.e. IFFMan, SAP, Lotus Notes) used to support QC Sensory activities.
Must become proficient at using sensitive analytical balances to weigh out raw materials and formulas.
Must become proficient at creating and staging proper sensory samples.
Any and all other work related duties assigned by the coordinator.
Must be able to handle a large workload and a fast-paced environment.
Must be diligent and able to multi-task and pay close attention to detail.

**Analytical Laboratory Intern**

The analyst will be responsible for a combination of sample preparation, data acquisition, data interpretation and reporting in support of production.
The position also includes daily calibrations of analytical equipment.

Perform tests on finished and raw materials and report results.
Enter in results in quality module.
Assist with the investigation of internal and external non-conformances.

Food Science, Chemistry, or related field of study a must for both opportunities.
**Please forward resume indicating position of interest to:** debra.cohen@iff.com