



## Internship in Food Material Science

### Position Snapshot

Location: Konolfingen, Switzerland  
Company: Nestlé Product & Technology Center (NPTC) Nutrition  
Act. Rate: Full-Time  
Type of contract: Internship, 6 months

Genuine opportunities for career and personal development  
Modern “smart office” locations providing agile & collaborative workspaces  
Dynamic international working environment  
Attractive additional benefits

### Position Summary

The Nestlé Product and Technology Center (NPTC) Nutrition is part of the Nestlé Strategic Business Unit Nutrition. Our mission is to nurture a Healthier Generation. We will achieve this by leading the way in research and development of science-proven nutrition solutions. At the heart of our mission is the knowledge and understanding that nutrition in the first 1'000 days of life, from conception, through pregnancy and throughout the child's first two years of life - has a direct and significant impact on health and performance in later life. Our product portfolio includes such trusted and well-recognized brands as MATERNA, NAN, NIDO, NESTOGEN, LACTOGEN, GERBER, CERELAC, SMA and ILLUMA.

As a **Food Material Science Intern**, you will contribute to our team objectives bringing with you a creative & curious & structured mind.

We are looking for a motivated candidate with a technical flair to conduct a scientific research project at the interface of high throughput experimentation and chemical reaction kinetics.

At Nestlé Research and Development in Konolfingen near Bern / Switzerland, we develop for Nestlé worldwide, new products, processes and packaging concepts in the areas of Dairy and Nutrition. In addition, we also provide technical assistance to our factories.

We offer a dynamic, inclusive, and international working environment with many opportunities across different companies, functions, and regions. Don't miss the opportunity to join us and work with different teams in an agile and diverse context.

### A Day in the Life of a Food Material Science Intern

- Lead or support part of a research project, with support from experienced scientists and lab technicians
- Develop high throughput methods for screening influence of addition sequence of formulated products
- Plan and execute laboratory trials to test the impact of the addition order of ingredients
- Use complex lab equipment, analyze raw data and draw conclusions
- Consolidate, report & present results internally to the company
- Perform literature search related to the project topics

### What will make you successful



- Recently finished or currently completing a University degree in Chemistry, Chemical Engineering, Physics, Food Science, Food technology , Food Engineering, or related sciences (Master student)
- Strong interest in Control Engineering, Electrical Engineering, Computer Science, Physics or Mathematics
- Strong experimental skills
- Interest in dairy technology and mineral chemistry is an asset
- Cooperating well in a team, autonomous, structured and proactive
- Good written and oral English communication skills

At Nestlé, we want to help shape a better and healthier world, inspire people to live healthier lives and deliver impact at a scale and pace that makes a difference. We do this by fostering a diverse, friendly, supportive, and collaborative environment, that creates positive disruption, embraces innovation, and empowers people and teams to win.

We aim to hire friendly, respectful, inspiring people who care about the people's lives that we touch every single day.

Be a force for good. Join Nestlé and visit us on [www.nestle.com](http://www.nestle.com).

