

Title	:	Intern, Flavors Technical Category	Manager	:	Patrick Li
Department	:	Flavors Technical Category	Supervisor	:	Same as above

Summary of position

Support all technical activities in Savoury category
 Acquire basic knowledge on functions & usage of flavours and ingredients
 Build skill set in making samples and conduct relevant applications
 Participate in sensory evaluations and assist in communication when necessary (inter-departmental/flavour descriptions)

Job Description

- Assist in technical activities in savoury category:
 - a) Compound samples for various enduses (familiarise, understand ingredient functions and usages) and for outside needs
 - b) Conduct applications tests & participate in performance evaluations of various samples/molecules/technical tools
 - c) Customer visits: assist in preparation for documents needed
 - d) Other projects from the savoury teams when needed
- Day-to-day laboratory house-keeping
- Participate in sensory evaluation, brainstorming sessions and other duties assigned

Requirements

- Diploma (minimum)
- Basic laboratory knowledge and skill sets in using lab equipments (e.g. weighing balance, basic calculations and basic house-keeping knowledge)
- Some basic cooking skills, enjoys tasting different type of food, with good hygiene.
- Can handle & taste all types of food (including pork and non-halal food).
- Willing to work in fast-paced environment, team-player, good communication skills.
- Skills in Microsoft office (word, excel and power point) will be an asset.

--

Interested candidates, please send your resume to Ms Yong Ai Yuan, AiYuan.Yong@IFF.com