

View Programme ID NTU/2017/1/406/2951

Attachment Type : Professional Internship (PI)/Professional attachment (PA)
Attachment Period : 03-JUL-2017 to 02-DEC-2017 (22 weeks)
Organisation : International Flavors & Fragrances (Greater Asia) Pte Ltd [11557]
Supervisor's Name : Ms Tan Maureen
Designation : Application Manager
Department : Food Technology
No. of Students : 1 Chemistry & Biological Chemistry

Programme Title : Intern, Savory Lab
Programme Scope :

- Basic seasonings and powder blends compounding
- Seasonings and powder application to base
- Assisting in product development projects
- Maintain laboratory cleanliness
- Maintain ingredient inventory and data entry

Prerequisites :

- Ability and interest to work in laboratory, basic lab knowledge and skills in using lab equipment (use of weighing balance, basic calculations, good housekeeping)
- Proficient in office software (Excel, Word etc.)
- Ability to work in fast-paced environment
- Team player
- Good communication skills

Field & Work Nature : Food / Flavour / Fragrances (Optimizatn/Mfg&Maintenance)
Attachment Location : 41 Science Park Road, #02-22 The Gemini (Lobby D)
Singapore Science Park II S(117610)
Country : Singapore City : Singapore

Comments : NIL

[Close this window](#)

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