

Superbrewed Food (formerly White Dog Labs) is a unique microbial fermentation based alternative protein startup based out of New Castle, Delaware. This position will be part of a team responsible for evaluation, characterization and development of alternative food products utilizing our novel protein. We would love for you to join our exciting journey and have an impact on us venturing into the alternative food space. This is a paid, non-benefited temporary internship position with the potential to become a longer-term position pending funding and performance. You will work with the Director of Food Science Innovation and other site-specific staff and management and be part of the ongoing effort towards our cutting edge knowledge, understanding of food industry trends and dynamic developments to our R&D. Big things are brewing at Superbrewed Foods!

Job Type: Internship

Duties/Responsibilities:

- Identify creative uses of Superbrewed Food's novel protein in alternative dairy food product development.
- Participate in the application development of the protein including new idea generation, prototype development and product optimization that fit the targeted market needs.
- Focus on R&D projects that require a new perspective to deliver results against our immediate and future business needs. Work independently and with appropriate teams to accomplish the tasks.
- Meet regularly with the direct manager to keep the progress up to date and seek solutions to problems formally and informally throughout the internship.
- Record all relevant information related to product development, sample development & experimental design including a final presentation
- Develop/maintain relationships with external ingredient vendor partners (flavor, hydrocolloids, starches, chemicals etc.)
- Actively seek out relationship building with other employees to learn various aspects directly or indirectly related to food science R&D (mentorship opportunities!)
- Hourly compensation depends on the experience and background; starts at \$14/hr up to \$21/hr

This list is not exhaustive of all the duties and responsibilities and may be expanded as the management deem necessary from time to time.

Required Knowledge, Skills and Abilities

- Demonstrated experience with hands-on food and/or beverage prototype development. Culinary and/or dairy product formulation experience is a plus!
- Knowledge of common food processes, food ingredient functionality and ingredient interactions
- Excellent verbal and written communications with strong presentations skills. Proficiency using MS Office Programs (Excel, Word, PowerPoint, etc.)

- Demonstrated ability of problem solving, communication, decision-making and successful completion of work.
- Ability to be agile, prioritize and manage a workload with varying priorities while working within deadlines. Self-starter with a willingness to pitch in and help.
- Strong team playing experience through, but not limited to, extra-curricular activities, organizations, clubs, sports teams, or employment.
- Can work onsite up to 40 hours per week during the internship. Must be able to taste different types of food products as part of the day to day taste tests. Must be able to lift upto 30 lbs.
- Day-to-day transportation and housing is the responsibility of the intern. Some travel may be required.
- Hourly compensation depends on the experience and background; starts at \$14/hr up to \$21/hr

Required Education and Experience

- Rising Junior or Senior working towards a bachelor's degree in Food Science or a related field. Overall 3.0 GPA preferred.
- Previous experience in a food product development course, chemistry laboratories or product development teams is highly preferred.

Superbrewed Food is proud of our diverse workplace and we promote a culture that celebrates differences. All qualified applicants will receive consideration for employment without regard to race, color, religion, sex, sexual orientation, gender identity, national origin, or protected veteran status and will not be discriminated against on the basis of disability. Sponsorship for work visas are not available for this program.