



## Research & Development Internship

**Company:** Alamance Foods, Inc.

**Location:** Burlington, NC

**Duration:** Summer 2024 (Mid-May to Mid-August)

### Alamance Foods

Alamance Foods originated as Melville Dairy and underwent a significant transformation in 1959. Today, Alamance Foods stands as a dynamic and innovative food manufacturing company at the forefront of research and development across various categories. The commitment to excellence is powered by cutting-edge food technology, enabling the company to drive innovation and deliver exceptional products to customers.

At the heart of Alamance Foods lies its expertise as a co-manufacturer specializing in aerosol whipped cream and ice pops. In addition to this core focus, the company takes pride in being the owner of several beloved brands, including Classic Cream, Fun Pops, Coffee Toppers, and Whipt.

### Position Description

As a Research and Development Intern at Alamance Foods, Inc., you will play a pivotal role in leading the development of new and exciting products while gaining valuable insights into the workings of the R&D department and understanding the cross-functional nature of different departments within a food manufacturing company. This internship offers hands-on experience in a fast-paced and collaborative environment.

### Key Responsibilities

- **Project Leadership:** Take charge of assigned R&D projects, guiding them from ideation to completion with creativity and technical proficiency.
- **Product Development Support:** Collaborate closely with the R&D team to contribute to the creation and improvement of food products, engaging in research, recipe formulation, and product trials.
- **Cross-Functional Collaboration:** Work with various departments, ensuring effective communication and understanding of how different functions interact within the company.

### Key Outcomes

- Develop an understanding of food manufacturing as it applies to Alamance Foods and the R&D Department. This will include an understanding of dairy, pops, and shelf-stable drink manufacturing.
- Understand the key components to formula formulation and how to troubleshoot common challenges.
- Gain a well-rounded understanding of food manufacturing and how all departments work cross functionally to meet common goals.

### Education & Experience

- Pursuing a bachelor's or masters in Food Science or related majors
- Experience with dairy or dairy alternatives is preferred
- Experience with project management is preferred

### Skills Required

- Perform under pressure to meet deadlines
- Work effectively both independently and in a team
- Proficiency with the Microsoft Suite
- Attention to detail
- Strong communication skills
- Organization skills

**Requirements**

- Eligibility to work in the United States for any employer.
- A valid Drivers' License and a means of reliable transportation.