

## Internship offer

**Food technologist - R&D assistant**

**Leading to a full-time position of Food technology projects supervisor**

JUNIA is a graduate school of science and engineering and a major player in the French Higher Education since 1885. Junia's ambition today is to continue to be a leader in an ever-changing world. Through our academic programs and scientific expertise, we are supporting four major transitions facing our world: nourish and take care of the planet, accelerate energy and urban transitions, develop digital and industrial transition, reinforce health care and well-being.

Junia is a member of the Catholic University of Lille. The school offers Bachelor and Master programmes, research activities and business services. Junia has 5,000 students, 450 staff members and 3 campuses: Lille (since 1885), Bordeaux and Châteauroux.

Its programmes are approved by the French Government and it has been awarded the EESPIG certification (private higher education institution of general interest). Its degrees are recognised by the CTI (French Commission of Engineering Qualifications).

**Junia ISA (Department of Food Science) is offering a 6-month MSc internship position in "Food technology projects/ R&D", based in Lille (France). This internship can lead to a full-time position.**

### **Internship :**

Formulation and reverse-engineering of food products fitting in the current food system transition (e.g. new proteins, recycling of by-products, health claims ...);

Development of food characterization protocols (based on physical and chemical methods, with a particular focus on NIR and laser granulometry);

Upscaling from lab scale to pilot scale;

The purpose of those projects is ultimately to become part of our Food Sciences students training syllabus. **This internship is designed to lead to a full-time position of Food technology projects supervisor described below.**

### **Missions :**

Technical and pedagogical supervision of students projects (master 1 and master 2), dealing with French and international (English speaking) students;

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Design and supervision of lab projects, (practical) case studies, experiments, classes related to food science and food formulation ; this includes coaching of students teams participating in national or international food innovation competitions (e.g. Ecotrophelia);  
Supervision of French and international students during their internships in food companies or third-party labs;  
Execution of trials or experiments related to research or consultancy projects.

**Environment :**

The Junia ISA Food Sciences department team is composed of 18 permanent staff (teachers, researchers, engineers, technicians);  
60 to 80 students both French- and English-speaking (from a dozen diverse int'l backgrounds) are following our master program;  
Our technical assets include a 800 m<sup>2</sup> pilot plant (including a micro brewery and a dairy pilot plant), a physical and chemical food analysis lab, a 24-booth sensory lab, a 12-bench food formulation lab, a microbiology lab, a connected bioreactors lab ...

**Profile :**

You are passionate about food and food technology and you are strongly driven to share this passion with students;  
You graduated in food sciences (MSc level) or have a sound experience in some food processes and/or analytical methods. You want to broaden your field of expertise through the variety of students projects, the pilot and analytical equipment available, and the knowledge available in your fantastic colleagues' brains in the department;  
You have a strong interest in education, pedagogy and developing student's knowledge and skills. You are willing to explore innovative pedagogical methods and tools, including (but certainly not restricted to) digitalization;  
Pragmatic, curious, ingenious, creative, you are able to design activities that put students in contexts and situations that prepare them for their future professional challenges in R&D, Production or Quality management in the food sector;  
You speak fluent English and French and are eager to work in an intercultural environment.

**More information and Contact:**

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