

Our Company

As a global powerhouse, Kraft Heinz represents over \$26 billion in revenue and is the 5th largest food and beverage company in the world. At Kraft Heinz, to be the BEST food company, growing a BETTER world is more than a dream – it is our GLOBAL VISION. To be the best, we want the best – best brands, best practices and, most importantly, the best people.

Job Description

Start date: September 1, 2019

Duration: 6 months

Platform/Project: Alternative Preservation

Supervisor: Tom Thielen

Allowance: 625 euros/month, and travel allowance

Location: Nijmegen, Netherlands

Application by: June 15, 2019

During your assignment, you will be part of the European R&D team. You'll be working in a high performing team, alongside peers always trying to reach the next level. You'll be reporting into Tom Thielen & Process Technology Development manager. As an integrated team member, we welcome you to take part in the team's activities such as team meeting & category meeting which will give you a real feel for the company and the business. Get ready for a lot of exposure to internal senior stakeholders. The delivery of the alternative preservation program will be your primary responsibility.

Project brief

You will be responsible for validation of alternative technologies and systems that will enable the delivering of freshness and convenient concepts with a good compromise of value for money along the different product categories.

Key activities

- Learning about alternative preservation technologies and potential applications for the Kraft Heinz portfolio.
- Process modelling of thermal validation processes
- Coordinate pilot plant trials and collaborate with different partners and technology suppliers for carrying out proof of principle trials at pilot plant scale on different technologies with existing products.
- Setting up microbiological challenge tests to validate the process conditions and process lethality in close cooperation with our microbiologist/scientific services department.
- Carrying out a techno-economic evaluation on the technologies under consideration.
- Set conclusions & recommendations.
- Sharing knowledge within the HIC and other departments (presentation and final report).

Job Requirements

- Education: Bachelor level in food processing technology or food related engineering
- Knowledge: Basics on CFD modelling
- Language Knowledge: English

Professional Attributes

- **Communication Skills**
 - At Kraft Heinz you'll easily be exposed to senior management, no matter your level. Therefore, it's important you have excellent communication skills, to deal with all kinds of different stakeholders.
- **Confident / Ability to give pushback**
 - You're a go getter, you're not easily thrown off your game, not even when you get resistance.
- **Ability to Simplify**
 - We like to keep it simple. And to execute fast. Your ability to simplify will be highly appreciated, when you provide simple solutions dealing with complex challenges.
- **Curiosity, positivity & enthusiasm**
 - You're curious, positive and enthusiastic. People know you as the driver of the team.
- **Networking skills**
 - You're able to be interesting and interested in business conversations, motivating people to want to be in your network. The stronger the network you have, the more easily you can get things done. You, highly aware of that, are constantly expanding your network.

What we offer you

- An ambitious employer; we only want to the best for you;
- Always room for new ideas; if you have an excellent idea, please let us know and we can set it in action!

Important remark:

- Must have process technology/engineering experience
- Must maintain student status for the duration of the internship placement
- Must have EU work authorization (students registered in education institute in Europe will suffice)
- Available from September 1, 2019 for 5 – 6 months
- Candidates who do not fulfill these requirements will not be contacted.

Apply via: https://heinz.wd1.myworkdayjobs.com/KraftHeinz_Careers/job/Nijmegen/Intern--R-D-Alternative-Preservation_R-18587-1