Food Science and Technology Internship_Vegan Cheese (NFIVC1911)

ESPA

THIS ON-SITE INTERNSHIP INCLUDES YOUR WORK PERMIT!

APPLY HERE

Application Deadline
11 December 2026

Start Date
Jan/Feb 2027

Duration
6-12 months

Location
Sheffield
England

Benefits
- Certificate of sponsorship costs paid for
- A private room in a professional shared house, paid for, including Wi-Fi and utilities costs.
- Monthly payment towards living expenses.
- Commuting costs paid for

Role Description

This is an exciting opportunity for a Food Science or Food Technology student or recent graduate to take part in an applied research project exploring the differences between vegan and traditional dairy cheese. Working with an innovative food research team, you will investigate how advanced analytical techniques can be used to measure and compare the physical properties of different cheeses. Your research will combine tribology (the science of friction and lubrication), rheology (the study of how materials flow and deform) and hyperspectral imaging to explore the characteristics that influence mouthfeel and texture. A particular focus will be understanding crumbliness, alongside other important sensory properties such as creaminess and smoothness. The findings will contribute to developing more effective ways of evaluating plant-based cheese, helping food innovators create products that better meet consumer expectations. **Apply today!**

Tasks

- Review the literature linking rheometer and tribometer features to sensory mouthfeel, and justify a shortlist that retains crumbliness, fracture or graininess.
- Training: tribometer manufacturer training and hyperspectral camera training.
- Develop a repeatable tribology protocol for cheese (contact surfaces, artificial saliva, sample form, test conditions).
- Set up and run hyperspectral imaging (lighting, white/dark calibration) and extract spectral and spatial features.
- Compare vegan and dairy cheese; compare with trained-panel mouthfeel scores, organise the dataset and report.

Desired Skills

- Bachelor's or master's student or recent graduate in food science, technology or engineering
- Comfortable reading and applying scientific literature; able to work autonomously and to learn unfamiliar instruments quickly.
- Rigorous, repeatable lab practice (replicates, controls, careful records)
- Basic statistics and data handling (PCA, ANOVA, etc.)
- Clear technical writing: protocols, documented datasets and a report.
- Clear communication with supervisors and external partners.

Desirable

- Interest in or experience of tribology, and understanding of the fracture concepts behind crumbliness.
- Experience with spectral or image data (for example chemometrics).
- Awareness that applied, industry-facing results must be usable beyond the lab.

The Host Company

This host is an experienced consultancy group working within the interface between the food industry and the innovation community and has experience in providing internship opportunities for over 20 years, supporting over 150 projects. This host is transforming the plant-based food sector through groundbreaking technology and sustainable practices, establishing itself as a powerhouse in this fast-growing field. As an intern, you'll work alongside experts, gaining invaluable experience in a company driving the future of food innovation. This is your chance to immerse yourself in the world of plant-based foods, contribute to real industry advancements, and build a strong foundation for an impactful career in food innovation. They are looking for motivated students to join the team!

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