# Food Science and Technology Internship_Meat Alternatives (NFIMA1911)

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, Food Technology or Food Engineering student or recent graduate to contribute to an applied research project exploring the science behind the texture of plant-based meat alternatives. Working alongside an experienced food innovation team, you will investigate how different instrumental testing techniques can be used to measure and compare the physical properties of plant-based and animal-based meat products. You will work with specialist laboratory equipment, including texture analysers and rheometers, to investigate characteristics such as firmness, elasticity, resistance to cutting and fibre structure. You will also explore how different testing methods can be standardised to produce reliable, repeatable results that can be used in food product development. The project will involve comparing a range of products, potentially including plant-based whole-muscle-style alternatives, meat-free cold cuts and sausage-style products. This is an excellent opportunity to gain practical research experience in a rapidly developing area of food technology, combining laboratory experimentation, analytical techniques and scientific data interpretation. **Apply today!**

## Tasks

- Review texture methods for meat and analogues (texture profile analysis, Warner–Bratzler or Kramer shear, tensile or cutting tests parallel and perpendicular to fibres, puncture, rheology) and shortlist methods per product type.
- Define a sample preparation standard (cooking method, core and test temperature, specimen size and orientation, time to testing) and pilot the methods on the texturometer, with some work on the rheometer, measuring repeatability.
- Exploratory: test whether tribology and e-tongue (at NFI), and where relevant e-nose, hyperspectral imaging and SPME-GC-MS, add differentiating information.
- Compare analogues with meat using statistics such as ANOVA and PCA; write SOPs, organise the dataset and report.

## Desired Skills

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

**Desirable**

- Experience with texture analysis or rheology.
- 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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