

## Food Technology Intern

### About Lecker Labs:

Lecker Labs has created the world's first fully automatic yogurt maker Yomee. We are looking for a Food Technology Intern who will be responsible for researching, generating and analyzing data related to food science for yogurt production under the supervision of the Senior Scientist in the company.

### Job Description

### Responsibilities:

- Conduct yogurt fermentation experiments using a variety of dairy and vegan milk following protocols.
- Experiment with flavors to assist in identifying the right flavors for our products.
- Assist in the development of formulations for vegan yogurt products.
- Assist in the optimisation of fermentation time to increase the efficiency of yogurt production.
- Procurement and maintenance of essential laboratory equipment related to food science research.
- Accurately document data, summarize results and report findings to the team regularly.
- Assist with yogurt product label generation, compliance, toxicity studies, and shelf-life testing as required.
- Assist with grant applications by generating and organizing data.

### Requirements:

- Diploma with 2 years experience or BS with 1 year experience or MS with 0 years experience in Food Science/Chemistry/Microbiology/Biotechnology.
- Experience culturing anaerobic gram-positive bacteria, evaluation of growth kinetics, yogurt fermentation is required.
- Understanding of metabolic biology of probiotic bacteria and analytical chemistry is a plus.
- Organized, great attention to detail, and the ability to work in a fast-paced environment.
- Experience with previous grant writing is desirable, but not required.