

Internship in Food Process Engineering

Revo Foods is a pioneering start-up dedicated to revolutionizing the food industry's sustainability through cutting-edge 3D-printing technology. We are committed to creating innovative, delicious, and sustainable vegan seafood and meat alternatives that reduce the environmental impact of traditional seafood and meat production.

Our team of experts is passionate about pushing the boundaries of food technology, and we are looking for a highly motivated Food Process Engineering Intern to join us on this exciting journey.

What we are looking for

We are looking for a Food Process Engineering Intern for a duration of 4-6 months. As a Food Process Engineering Intern at Revo Foods, you will have a unique opportunity to work on groundbreaking projects that address challenges in sustainable food production. You will collaborate closely with our team of food technologists and engineers to optimize production, that is using innovative 3D-printers to produce vegan seafood, meat and alternative products. This internship is designed to provide hands-on experience in food engineering, process optimization, and research and development in the context of sustainable and plant-based food. You will be working alongside our Head of Production at our production site in Wolkersdorf im Weinviertel. Your tasks will include:

- Conduct literature reviews and experimental research to support the development of 3D-printed vegan seafood and meat production
- Assist in optimizing 3D-printing methods for improved efficiency, product quality, and sustainability
- Collect and analyze data from experiments, prototype trials, and production processes to optimize production and implement data-driven recommendations
- Maintain accurate records of experiments, results, and procedures
- Prepare technical reports and presentations summarizing findings
- Create different production scenarios (volumes, efficiency, costs, shift hours, investment costs) and analyze what is the most convenient and pitch the value proposition to the management team
- Collaborate with cross-functional teams, including engineers, scientists, QM and product developers, to achieve project goals

Who you are

- Currently pursuing a Master's degree in Food Engineering, Chemical Engineering, or a related field
- Academic record with coursework in food process engineering, food ingredient functionality, and relevant laboratory skills
- Proficiency in Microsoft Office and data analysis tools for accessing LCA, mass and energy balances, creating flow diagrams
- Familiarity with industrial-grade and gastro machines and equipment is a plus
- Knowledge of food safety and quality standards is a plus
- Excellent problem-solving and analytical skills

- Strong communication and teamwork abilities
- Self-motivated with a passion for innovation in sustainable food production
- Good English knowledge (German knowledge is beneficial but not mandatory)

What we offer

- Hands-on experience in a dynamic and innovative food process engineering start-up focused on sustainability
- Exposure to cutting-edge 3D-printing technologies and projects
- Opportunity to make a meaningful impact on the sustainability of the food industry
- Great team full of engaged people and fun afterwork team events
- This internship is currently unpaid, but offers you the opportunity to gain in-depth insights into a fast-growing start-up, work closely with our leadership team and take on responsibility for real challenges in a pioneering industry

You might be a great fit even if you don't meet every single point.

If this role excites you, we'd love to hear from you!

Our internships are unpaid.

Please send your CV to people@revo-foods.com.

All qualified applicants will be considered regardless of origin, gender, age, sexual orientation, or any other characteristics.