

Student Internship in Food Innovation / Culinary R&D

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 food alternatives that reduce the environmental impact of traditional food production.

Our team of experts is passionate about pushing the boundaries of food technology, and we are looking for a highly motivated **Food Innovation / Culinary R&D Intern** to join us on this exciting journey.

What we are looking for

We are seeking a creative and hands-on **Food Innovation / Culinary R&D Intern** to join our team for the duration of **6 months**. In this role you will support the development of unique recipes and edible concepts for live 3D food printing experiences at B2B events.

You will design and test recipes specifically optimized for 3D food printing systems and focus primarily on confectionery and desserts, while also exploring selected savory food experiences. Your work will ensure that each creation is visually striking, structurally stable, scalable for event settings, and practical for real-time production and serving. You will contribute to the full development cycle - from concept ideation and prototyping to on-site execution - helping to deliver memorable, interactive food experiences for guests at live demonstrations.

Responsibilities:

- Develop and test recipes for 3D food printing applications
- Create formulations that are stable during printing and ready for immediate consumption after printing
- Experiment with textures, ingredients, and edible materials suitable for food printing
- Create visually appealing dessert concepts for events
- Explore innovative savory snack ideas for catering concepts
- Document recipes, processes, and testing results
- Collaborate with the engineering team to adapt recipes for live demonstrations and high-volume event execution

Requirements:

- Background or studies in **Food Technology, Product Development or related fields**
- Some experience in food product development is a strong plus
- Culinary experience as a chef, pastry chef, baker, or strong hands-on cooking experience is highly valued
- Passionate about food innovation, experimentation, and creative cooking
- Interest in emerging food technologies, including 3D food printing and experiential dining
- Understanding of texture, consistency, and ingredient behavior in food preparation
- Creative mindset with strong attention to detail and presentation
- Comfortable with testing, iteration, and fast-paced event environments
- Curious, proactive, and excited to combine technology with gastronomy

What we offer

- A great team with dedicated colleagues
- The chance to actively contribute to a better and more sustainable future
- Fun after-work 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.

Applicants from EU countries outside Austria may be eligible to apply for Erasmus+ Internship funding through their home institution, which can provide financial support during the internship.

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.