## Intern, QC Lab
### Manager
Destriyanti Erlinda
### Supervisor
Ki Ki

#### Summary of position

- Exposure to Instruments like GC, GCMS where interns will be allowed to handle such instruments independently for analysing flavour and Fragrance compounds.
- Sensory analysis for both Flavours and Fragrances where interns will be involved in the daily sample preparation techniques.
- Exposure to Industrial safety where one can learn Industrial safety aspects related to chemicals and its control.
- Training on ISO 9001. Food safety systems like HACCP and related certification systems like FSSC 22000 and AIB will provide additional exposure to intern in terms of up to date industrial food safety norms and quality management systems.
- Exposure to Good laboratory practices and Good Manufacturing practices.
- Exposure to Halal management system.
- The knowledge gained during the internship will provide ample opportunities for the intern later in their career to work not only within IFF but also with many top companies like Nestle, Coca cola, PepsiCo, UL, P & G etc.

#### Job Description

- Assisting the QC team members on day to day sample preparation and analysis of flavour and fragrance compounds.
- Assisting the QC team members on trouble shooting problems and calibration of instruments like GC, GCMS, Refractometer, Density-meters, KF titrators, Spectrophotometer, Viscosity-meter etc.
- Assisting the QC team members on Good Laboratory Practices.

#### Requirements

- Eager to learn.
- Accuracy in weighing & measuring.
- Meticulous - very detailed & neat.
- May need to work overtime.
- May need to handle non halal materials.

Interested candidates, please send your resume to Ms Yong Ai Yuan, AiYuan.Yong@IFF.com