

Position: Military Food Innovation

Closes: 1 October, 2017

Commences: Flexible - summer break

Type: Full-time

Locations: Tasman Bay Food Group, Brightwater, Nelson, New Zealand

Website: <http://www.tasmanbay.co.nz>

Details

Military ration foods tend to be simple, low tech and unappealing to soldiers. They are not often improved due to the desire for military to keep the supply chain safe and low risk. The student will research trends & insights in snacking with a particular focus on millennials and nutrition requirements and snacking opportunity within the armed forces. From this research the student will systematically identify a key area/s to channel innovation to match trends/cultural & millennial insights and military requirements with new novel snack products that can be packaged and consumed in military relevant situations. This second stage of the project involves identifying the key attributes required, identification of functional ingredients, processes and packaging required. The student will need to consider food risk including fraud and traceability issues that are integral to supply chain confidence for military customers.

The role is an internship for 400 hours (ten weeks) during the 17/18 summer break.

We are 20km out of Nelson City, you will need to arrange your own transport.

Application procedures

Please send cover letter and CV to diana@tasmanbay.co.nz.

Contact details

Diana Marks

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