

**Application for an internship at Neuhaus – Food engineer**

Neuhaus is a Belgian company, location in Vlezenbeek nearby Brussel. Neuhaus exists since 1857 and is a leading company in the production of innovative chocolate pralines.

Neuhaus is offering a position for an internship in a production environment. You are currently following an education in food technology/processing and you are strongly interested in the production of pralines.

The project you will mainly work on is about the production of fillings inside the kitchen of Neuhaus. You will gather data around preparations (how and why) and physical parameters like density, fluidity an aw. These data will be used to standardise the working method of preparations for the chocolatiers. Next to that, the link with the processability of certain fillings on the production line will be assessed.

You are flexible and like to work in a dynamic environment. You are communicative and are not afraid to interact with the line operators. You are analytical and result-oriented. The main language spoken in the factory is French. Other common languages used in the enterprise are English and Dutch.

Start of the internship: Possibility to start around June-July 2022

Duration of internship: Min. 3 months

If you are interested, please send your CV to Ellen.Huizenga@Neuhaus.be

<https://www.neuhauschocolates.com/>