



Apply here

Start date

Flexible within the next three months

Duration

6 months

Languages

Good spoken and written English levels are required (B2 onwards)

Location

Bristol, England

Bristol is the largest city in the South West of England. It has a strong reputation for creativity, digital innovation and social enterprise, and is the home of Oscar-winning Wallace and Gromit and urban artist Banksy. Offering a lively nightlife, bars and restaurants aplenty, musical diversity and many historical sites, in 2017, The Times newspaper voted it 'Best Place to Live in the UK'. ESPA has a thriving intern community in Bristol, so there is plenty of opportunity for socialising

Are you eligible?

Are you a registered student?

Or

Are you eligible to participate in the Erasmus+ programme?

Benefits

See website for details of all ESPA benefits. For all internships over 6 months, additional benefits will be paid. Details available at interview.

Role

This is a fantastic opportunity for student studying food technology who is looking to gain hands on experience in a Quality Assurance role within this vibrant young company. Mentored throughout, you will assist the Quality Manager to ensure standards are met throughout the whole production process. This experience will give you a real flavour of the food industry and a great boost to your career prospects.

Tasks

- Assist the QA Manager to ensure the Food Safety and Quality Management system policies and procedures are adhered to on the shop floor
- Monitor production line activities to ensure standards
- Finished product checks in the high care and goods out areas, checking the quality of product, labelling and packaging
- Assist with daily checks such as temperature monitoring and metal detection
- Assist in dealing with customer complaints
- Ensure cleanliness at all times

Desired Skills

- Studying for a degree in Food Technology or similar
- Knowledge of Food Quality Assurance
- Intermediate food hygiene or above certificate desirable or willing to train for it. HACCP (Hazard Analysis and Critical Control Points) knowledge an advantage
- Competent with use of a PC and capable of completing the necessary paperwork and report writing
- Good communicator and team player.

The Host Company

This company is a real success story from humble beginnings to an international business. Founded in 2010 by two friends wanting to supply healthy wraps and sandwiches to the people of Bristol from a small shop, they quickly grew. Eight years on and they have a modern factory producing a whole range of wholesome foods from tasty sandwiches and salads to sushi, selling directly to retail and other businesses. Customers now include hospitals, universities and a major airline; in fact, in 2014 they fed the whole of the G8 summit including 68 world leaders and all the media in Newport, Wales. This company, with its diverse offering of foods, is growing rapidly and seeking motivated individuals to join them; it may even inspire you to launch your own success story.