

<b>Concept</b>		<b>Internship in Food Processing</b>
<b>Placement in the company structure</b>		Grains & Foods / Sales & Services
<b>Department</b>		AMS
<b>Supervisor</b>		Stefan Lutz
<b>Asst. Supervisor</b>		Carolyne Kyalo
<b>Course of study</b>		Food science
<b>University preference</b>		ETH
<b>Start and end of internship</b>		Flexible start date, 3-month duration

**Pulses and their regional applications. East Africa as the new pulses hotspot?**

The East African market is one of the fast-growing markets for pulses consumption. Sustainable protein sources are key. Industrial pulses processing is just at the beginning. The candidate based at the African Milling School ([www.africanmillingschool.com](http://www.africanmillingschool.com)) in Ruiru, Nairobi, would research the local pulses market, understanding it's products and forecast in which direction the market will go. This also includes product development that can be done in our in-house application center.

**★ Objective and purpose of the internship**

- Technical innovations
- Support in everyday work
- Assist for better understanding in this emerging market
- International experience gain

 **Internship tasks** (Target group: student master's programs)

- Awareness creation of the complexity of the local industry in Kenya
- Ensuring a proposal for a sustainable long-term solution
- Product development with fit for the market processing solutions
- Introducing the learnings in school syllabus

 **Qualifications, knowledge and capabilities**

- Capability to link different fields
- Basic understanding of pulses product and processing
- Customer and solution oriented focus

## Training

### Duty

- Ongoing studies at ETH master course
- English Level B2

### Eligible

- Multilingual (basic Kiswahili)

## Experience

### Duty

- Willingness to travel into different cultures
- Good understanding in grain (commodities) processing

### Eligible

- Focused in pulses, alternative proteins processing