Intern – Research, Quality, Nutrition & Technology – 2019-RES000848
Get ready to grow your career as an Intern on the Kellogg Research, Quality, Nutrition & Technology team (RQNT) – where we believe in your success! Here at Kellogg we are always seeking to add great talent like you to our pipeline for future roles. We are looking to fill multiple intern positions in 2019 where you’ll help bring out the best in food.

During your time with us, you’ll be building your network and expertise in a thriving environment of professional development and teamwork. And together we’ll shape a stronger future for our company and your career.

HERE’S A TASTE OF WHAT YOU’LL BE DOING
Opportunities within the Research, Quality, Nutrition & Technology department will be based on your skills and expertise! Hungry to learn more? Placements may include:
Product Development Scientist – You’ll be part of the teams working on our next delicious ideas! (Pringles, anyone?) You’ll exhibit innovation in discovery, advancement & evaluation of new technologies as you engage in the area of food/process research and development.
Food Technologist – Interested in setting and following a plan from creation to completion? Through plant tests and start ups, cost estimation (initial and ongoing), development and implementation of production formulas to food production, and more – you’ll be an important contributor to our Kellogg team.
Packaging – You'll be supporting staff packaging engineers on medium to large projects involving retail and alternate channel package development, improved package designs, research, supply chain initiatives and cost savings projects. You will gain valuable knowledge within the packaging discipline and enhance your technical and scientific knowledge. #OWNIt
Nutrition – You will be participating in the development and support of nutrition science based strategies and guidelines as we seek to nourish families so they flourish and thrive. Excited about designing research and finding innovative solutions that are aligned with our long-term business strategies? We are too.
Food Chemist – Food is at the heart of our business. Get ready to conducting independent research in the areas of analytical chemistry, lipid chemistry, texture and rheology, and cereal science. You’ll support our Product Development team by assessing process variation and assuring that products meet specifications.

YOUR RECIPE FOR SUCCESS

Required:
Student pursuing Ph.D., M.S. or B.S. degree and studying a scientific discipline linked to a Food Science Program (including but not limited to Food Chemistry, Food Engineering, Chemical Engineering, Ag Engineering, etc.)
Minimum of 3.0 GPA (cumulative)
Available for up to a 6 month assignment
Anticipated graduation date cannot fall during the course of, or at the completion of, your internship. You must be continuing your education after the internship.
Strong oral and written communication skills
Bonus Points:
Leadership roles in school/volunteer clubs/organizations
Demonstrate critical thinking and problem solving skills
Humility and hunger to learn

WHAT ELSE DO I NEED TO KNOW?

As part of the Kellogg Internship program, you will participate in a corporate onboarding orientation at our Kellogg World Headquarters in Battle Creek, Michigan (Cereal City, USA!). This event consists of executive exposure, previous intern panels, networking events, community activities and much more.

This paid internship requires a 3-6 month, full-time commitment starting May 2019. Relocation advising and sign-on bonus provided – and did we mention we have plenty of snacks? Travel may be required but will depend on geography.
The summer concludes with a Final Showcase event and presentation to functional leaders.

What’s not to love? Apply today and find out what it’s like to #InternAtK!