



R&D Summer Experience Internship

Opportunity

Reporting to the R&D Commercialisation Lead, the R&D Summer Experience Intern is responsible for providing assistance and support across operational, logistical, technical and other business functions, with a focus on progressing (and opportunity to lead) a key R&D project of a commercialised product. This position is part of and subject to the terms of Callaghan Innovation's R&D Experience Grant: [More info here](#)

About NewFish

NewFish is an emerging Future Food and Biotechnology venture on a mission to reimagine New Zealand seafood, transform our primary industries and enable consumers to eat towards abundance. Founded in 2020, NewFish brings together celebrated chefs, inventive food technologists and world-leading scientists to provide consumers, foodservice partners and industry with distinctive ingredients and unique gastronomic experiences.

Building upon the successful 2022 launch of our NewFish Pāua Saucisson, we currently have a range of future-friendly ingredients and nutritional foods at various stages of development and commercialisation. Our products explore functional applications of microalgae, macroalgae (seaweed) and other novel kaimoana for human nutrition and culinary advancement, with a focus on full-utilisation and a flavour first approach to New Product Development.

NewFish is a New Zealand company, with personnel based in strategic centres, such as Nelson and Queenstown, and a core team centred at the NewFish R&D Pilot Plant in Onehunga, Auckland.

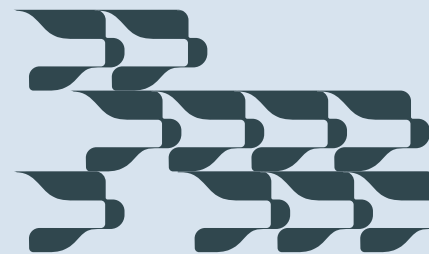
In order to affect ambitious growth over the coming years, we are investing in growing our team and in the growth of our team members. If you are a dedicated and determined individual, interested in joining a team who are striving to grow a purposeful enterprise of global significance with a prosperous culture, please keep reading!

Why work with us?

NewFish is a living wage employer, committed to hiring diverse talent and fostering an inclusive, supportive and progressive team culture and work environment. We welcome people from all backgrounds to apply for this or any available position at NewFish.

We're in the early stages of working towards B-Corp Certification and are excited about embarking on this journey, with everyone on our team contributing to shape a modern workplace built upon shared values and principles.

As NewFish is an early-stage New Zealand startup with global aspirations, this opportunity would see you "get in on the ground floor" and allow for the development of skills and capabilities in parallel with the organisation's growth. We're committed to the professional development of our team and provide meaningful opportunities for our team members to grow within our organisation and pursue their preferred career paths.





Responsibilities

New Product Development

The development of NewFish products from multiple perspectives, whether adapting recipes, re-formulating traditional products from new algae-based ingredients, or applying your skills to create entirely new foodstuffs that realise creative concepts. This role requires a kaizen and problem-solving mindset, and the ability to engage constructively and efficiently with technical guidance from relevant suppliers, contractors, customers, and strategic partners in formulating products to improve customer experience, food safety, product quality, cost and production efficiencies.

Compliance & Quality Control

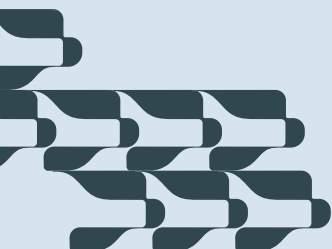
Food safety and health and safety are top priority for NewFish. This role involves assisting with the ongoing implementation, maintenance and improvement of NewFish Health & Safety, Food Safety and other compliance systems. This includes the routine monitoring of product quality and safety via the collection of data and testing of samples (both in house and through third party laboratories) to measure applicable chemical, physical, microbial and sensory parameters of NewFish products at various stages of development.

Reporting & Administration

The NewFish team holds regular team and compliance meetings. This role involves reporting on key responsibilities such as weekly meetings, product dispatch, compliance meetings and direct sales to relevant stakeholders.

Operations, Logistics & Dispatch

Assisting the team with commercial production runs as and when required, and dispatch of product orders and samples (domestic and international). This role involves preparing and packing products as required to maintain adequate stock, which involves tasks such as vacuum packing batches at the end of fermentation, slicing product into retail / foodservice formats, and preparing orders for dispatch. Timely preparation, dispatch and tracking of retail and foodservice orders, monitoring / reporting e-commerce sales, packing orders and organising freight and courier deliveries



What do we offer?

Immediate and wide ranging responsibilities, which will provide a variety of potential career development pathways to be advanced based on personal preference and aptitude. NewFish are open to flexible working arrangements, in line with team expectations and based around the concepts of freedom and accountability.

Requirements

- A degree (or nearing completion of a degree) in Food Science, Food Technology, Food Engineering or other relevant qualification.
- A confident communicator with a strong autonomous work-ethic, and ability to work collaboratively with others.
- A genuine passion for sustainable food production and design, with a desire to explore and develop alternative future-foods and functional ingredients.
- A proactive and strategic thinker with the ability to see the 'big picture', and what comes next
- Positivity and a 'can-do' attitude.
- Auckland Based
- November 2022 start date (negotiable for the right candidate)

Apply

Please send your cover letter and CV to Jade Chia - jade@newfish.co.nz