



INTERNSHIP – FOOD SAFETY/CHEMICAL CONTAMINANTS 6 MONTHS – CENTRE DANIEL CARASSO, PALAISEAU, FR

Position

Internship on chemical contaminants in food within the Contaminants Team of the Danone Food Safety Center.

Expected start: Jan-April 2018

Trainee supervised by Ami YAMADA (Food Safety Scientist) – ami.yamada@danone.com

<https://jobs.danone.com/job/Palaiseau-STAGE-Qualit%C3%A9-Contaminants-Chimiques-Food-Safety-Center-F%C3%A9vrier-2018-91/437357701/>

Mission

During this 6-month internship within the chemical contaminants team of DFSC, your mission will be as followed:

1. Mapping the finished product categories with plausible hazards and their level of contamination, according to the raw materials that are used (e.g. mycotoxins in cereals), the geographical area of sourcing and the process related to the finished products (e.g. acrylamide with heating).
2. Conception of the internal chemical contaminants database that gather scientific information on substances of interest, with the support of IT for the database architecture:
 - Substance identification
 - Toxicity/epidemiology data/ Health Based Guidance Values
 - Exposure data
 - Raw material/process related to the substances
 - Involved BU's/finished product categories
 - Internal rationale used to derive a science-based limit in finished products

Profile

Education:

Graduate from food safety, toxicology, risk assessment, public health, quality or agronomy.
Knowledge or interest for data management would be an asset.

Language:

English: proficiency in reading, writing, speaking.
French would be an asset.

Personal skills:

Curious and eager to learn
Enjoy working as a team member as well as independently.
Excellent research skill, able to structure and summarize big amount of information.
Skilled at evaluating options and generating solutions.
Ability to communicate technical information to those with different area of expertise.