Internship @African Milling School



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

Product/ Process development Sorghum "Make Sorghum a cool product that tastes great."

Sorghum and Millet is a very popular grain in the East African Market. Very resistant, easy to grow and using little recourses like water. Unfortunately, local farmers don't like to grow Sorghum due to yield losses (mainly bird damage) and a small market for human consumption (old-fashioned, unpopular diet). To be sustainable and ensuring food security we must empower local grains and make them attractive again.

The candidate based at the African Milling School (www.africanmillingschool.com) in Ruiru, Nairobi, would research the local sorghum market, understanding it's products and would be solution seeking to make it interesting for farmers to grow again and millers to process. 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 the market
- > International experience gain

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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 Sorghum and processing
- > Customer and solution-oriented focus

Training

Duty

Ongoing studies at ETH master courseEnglish Level B2	Multilingual (basic Kiswahili)		
Experience			
Duty	Eligible		
 Willingness to travel into different cultures Good understanding in grain (commodities) processing 	➤ Focused in Sorghum processing		

Eligible