

Looking to gain practical experience in a food manufacturing unit ? Would you like to improve your skills in cheese production, or learn some artisan-style cured meat processes ? Does your degree program require you to apply your knowledge of hygiene, quality specifications, and traceability ? Then an internship at ENILV might be for you.

Working Conditions and Accomodation

The Ecole Nationale des Industries du Lait et des Viandes (National School of Milk and Meat Industries) offers interships of varying lengths and levels of responsibility, at both our dairy and our meat curing manufacturing units. The dairy operates 6 mornings a week, Monday through Saturday, from 6 :30 to 12 :30. The meat unit operates Monday through Friday from 6 :30 to 3 :00pm. 35 hours per week. Our trainers speak French and some English. Please see examples of learning objectives on page 2.

In accordance with French law, a trainee who works more than 8 weeks (minimum 44 days/308 hours worked) will be paid 3.90€ per hour. Trainees are exempt from paying income taxes. In France, training pay is not affected by scholarships or other state funding such as financial aid to disabled workers. Please check the laws in your home country concerning income tax, scholarships, etc.

From September through June, the cost to stay in our dormitory, in a room with one or two roommates, including three meals a day from Monday to Saturday lunch, is 83.21€ per week. If your internship takes place in July and August, the cafeteria is closed and the cost for a room is 33.72€ per week. There is a kitchen available for you to cook your own meals as an alternative to the cafeteria. The Housing department will produce an invoice, payable monthly. You must bring your own bed sheets, blankets, and towels. There are a washer and dryer, a common room, and Wifi available at the dormitory. During the school year, there is a sports club with a gymnasium and weight room.

How to Apply for the Work Placement

First send **Curriculum Vitae**, **application letter**, **Training Plan**, and **Training Agreement** in French or in English, addressed to the Director of the Production Unit, to administrator annie.demiere@enilv.fr .

The Training Plan helps us organize your work in order to acquire the skills expected. Please see page 2 for an example of a Training Plan if your school does not provide you one.

Please provide the following documents **BEFORE your arrival** :

- Scan/copy front and back of your European Health Insurance card if you live in the EU
- Proof of your personal insurance and the insurance provided by your school.
The training agreement specifies which insurance covers accidents at work, travel to/from work, and liability if you cause an accident.
- If you are to be paid, you must provide an official document from your bank with the name of the bank, your name, IBAN, and SWIFT/BIC codes. In France we cannot process transfers based on an email or a handwritten list of information.

You are responsible for your transportation to and from La Roche sur Foron.

Training Objectives of a Post-Secondary Technical Internship in Food Engineering

- The learning goals
 - To know the phases of the food processes
 - To know the unit processes with the point of view of production and technology
 - To know the special properties of the raw materials, the basic principles and the usable machinery
 - To achieve
 - The competence in the branch
 - The know-how of the working life
 - The know-how of quality control in the laboratory
 - The methods of hygiene
 - The quality management work
 - The research work, the development work
 - The preparation, execution, and writing reports

- The general goals in the work placement
 - To improve food production and management skills
 - Diversified working tasks
 - To promote professional growth

- The goals of knowledge in the work placement
 - To apply the theory to the practise
 - The production
 - The machinery
 - The legislation
 - The quality management
 - The documentation
 - The ingredients and their characteristics etc.
 - To develop the special know-how and the methods from this branch
 - To identify the problems in the processes and to solve them
 - To identify different roles in a hierarchy and collaborate with colleagues.
 - To develop the language skills