

Traineeships & Company Assignments

**Food
Technology**



has
university
of applied sciences

Working with HAS University of Applied Sciences

In order to educate and train our students to become good professionals in their field we need partners where they can gain valuable practical in-company experience. Can your organisation help – and at the same time benefit from motivated students with access to the latest insights in the industry? This brochure outlines some of the possibilities.

Apply our experience and expertise to resolve your business problem
At the HAS, we have a strong marketing ethic and close business ties. For years, our experience and expertise have helped resolve dilemmas in organisations across the sectors we serve. Does your company have a burning question that needs solving within a pre-set timeframe? HAS undergraduates can help!

1½ years' practical training
For many students, gaining practical experience during traineeships and final year projects forms the most valuable part of their degree. All of the study programmes at the HAS University of Applied Sciences offer 3 practical traineeships or projects. Towards the end, or just after their first year, students take part in a short work placement. In their third year, students go on 2 longer work placements totalling 30 weeks. One of which must be outside of the Netherlands. In their fourth year, HAS students graduate after completing a Company Assignment, which they work on for 20 weeks. This involves a team of students, supervised by teaching staff and/or consultants working on a specific issue or problem for an organisation. On graduation, students will have spent around 1½ years in the field.

Practical passion for their chosen field
At the HAS University of Applied Sciences, 3,800 full-time students follow 16 courses. Our small-scale university is characterised by the practical passion of our students and staff for their profession. It is this passion, combined with

the valuable practical skills and talents acquired and developed at HAS, that enables our students to tackle real-life problems.

If you're interested in working with HAS students, this brochure outlines the possibilities.

- Courses at Den Bosch campus**
 - Animal Husbandry & Animal Care
 - Applied Biology
 - Business Administration & Agri-foodbusiness
 - Environmental Innovation
 - Food Innovation
 - Food Technology
 - Geo Media & Design
 - Horticulture & Arable Farming
 - ✚ Horticulture & Business Management
 - ✚ International Food & Agribusiness
 - Spatial and Environmental Planning

- Courses at Venlo campus**
 - Applied Biology
 - Business Administration & Agri-foodbusiness
 - ✚ Business Management in Agriculture & Food
 - Food Innovation
 - Healthy Living

Food Technology

During the Food Technology study programme students learn how new, better and more healthy food is developed and produced and how existing food is being changed. They acquire knowledge of ingredients and responsible and healthy food production. They also learn about processing technology, production and preserving methods, food safety, quality and legal requirements. Our students go on to varied careers in a Business-to-Business (B2B) environment, for example: product developer; application technologist; roles in sensory and perception; process technologist; production manager; quality manager; technical sales manager; purchasing manager or product manager.

The Food Technology student is a professional who:

- Has a broad basic knowledge of the field of Food Technology and the food chain at an international level
- Has specialised in product expertise, production technology or B2B, but is always able to tackle a problem from a multidisciplinary perspective
- Is focused completely on finding a solution: students learn how to apply the technology based on the wishes and requirements of your organisation or the end-user
- Is innovative and entrepreneurial and familiar with working in projects

	Term 1	Term 2	Term 3	Term 4
Year 1	Food & Health Introduction Food Technology	Food Production World of Food	Preservation Product Development 1	Food Quality Product Technology
Year 2	Work Experience Placement	Food Safety & Quality Process Technology	International Business Marketing Management & Organisation	Food Ingredients Product Development 2
Year 3	1 term Optional Module inside/ outside the HAS	Internship		International Internship
Year 4	Food Technology & Product / Food Technology & Production / Food Technology & Business / Food Technology & Quality		Professional assignment Food Technology	

Work Experience Placement (2nd year)

In their first year, Food Technology students acquire a foundation covering all aspects of the subjects: product knowledge; health & nutrition; processing; product development and much more. Following this initial broad orientation, it is time to get a taste of the real world. At the beginning of their second year, Food Technology students go a Work Experience Placement to witness what they have learnt in practice.

What can you expect from a Work Experience student?

The emphasis for students on a Work Experience Placement in your organisation is on observing and participating. Students play an active role in the daily operation, gaining experience of the field in which they will later work and learning about your company's structure, culture and organisation.

During the placement students are available to carry out various activities in your company, from minor tasks in your production process, to working in the quality control or product development departments. Prior to the placement, students draw up a list of their personal learning aims they want to work on.

What will your company gain from having a placement student?

Organisations offering Work Experience Placements can expect a student with a positive and motivated attitude, eager to be an active member of the team and pull their weight. Your student will also have an inquisitive mind towards both your organisation and the sector in which you operate and will observe your daily processes from a new or different perspective. Prior to their placement, most students have little or no practical work experience, although this is not always the case.

Characteristics of a Work Experience Placement

- Students are responsible for finding their own placements
- The company assigns a supervisor to the student whose tasks include:
 - The daily supervision of the students
 - Providing feedback throughout the placement on the quality of the assignments carried out and the students performance
- Students are also allocated a supervisor from the HAS who is available to answer questions from both the student and the organisation
- During the placement, the student may receive one visit from their HAS supervisor and fellow students from HAS
- In addition, during the internship period the student:
 - May attend one traineeship review day
 - Should be given a workstation and sufficient time to work on their assignment and report



Project Traineeships in the Netherlands and abroad (3rd year)

During 2 Project Traineeships in their third year, students actively apply the knowledge they have acquired of Food Design & Innovation in practice. Project Traineeships last a total of 30 weeks and one of them must take place outside of the Netherlands. Traineeships in the Netherlands last a minimum of 15 and a maximum of 18 weeks. During both traineeships students work on a problem for the company (in-depth assignments) focussing on specialisation and deepening their knowledge.

What can you expect from a student on a Project Traineeship?

A Project Traineeship involves a future food technologist coming to your company to gain experience. Students carry out an assignment associated with one of the following areas: process technology, product development, quality, application technology etc.

Examples of assignments include:

- Helping develop new desserts
- Testing new packaging for ketchup
- Reducing costs in the beer production process
- Drawing up a plan for managing product safety

The assignment takes up at least 75% of the traineeship. It includes the student preparing a plan, developing a concrete product or service and presenting their findings to you organisation (usually in the form of a report). The in-depth assignment should lead to a satisfactory result for your organisation.

In addition to working on the assignment, the student is available for a limited amount of time to perform general tasks within the department for which the assignment is being carried out, provided that these are at the appropriate academic level for the study programme.

What will your organisation gain?

A Project Traineeship offers your organisation the opportunity to meet a young professional, who can work on your project applying the latest knowledge and insights in the field of Food Technology. The student will also contribute a fresh perspective, solicited and unsolicited, about projects and processes within your organisation.



Characteristics of Project Traineeships

- Students are responsible for finding their own traineeship
- Students may not have worked for the company previously
- The company assigns the student a supervisor, who is a graduate in the subject being covered. Their tasks include:
 - Providing feedback on the substantive quality of assignments carried out by the student
 - Assessing the student's performance
- Students are also allocated a supervisor from the HAS who is available to answer questions from both the student and the organisation
 - In addition, during the traineeship period the student:
 - Should be allocated their own workspace and all the necessary facilities
 - May attend one traineeship review day or an exam
 - Should be given sufficient time to work on their assignment and report
 - May be visited by their HAS supervising lecturer to discuss progress with the company supervisor
- The Project Traineeship agreement only comes into effect once the student has met the requirements set by the HAS

Company Assignment (4th year)

Students at the HAS University of Applied Sciences graduate after completing a Company Assignment. This has a different structure to a work placement or traineeship and is related to the specialist domain chosen by students, who carry out the assignment as a team under the supervision of a project leader from the university.

What can you expect from final year Food Design & Innovation students?

Final year students operate as young professionals in a project team of 2 or more students from Food Technology or another HAS study programme relevant to your research question or problem. Your company can expect students with an independent and decisive attitude, who will be assessed on their expertise and professionalism as well as their performance within the team.

The students have a broad basic knowledge and additional expertise in a specific aspect of Food Technology. They can tackle a complex problem independently and in a team, and come to a visually attractive solution by means of a functional and technical design. The Company Assignment allows students to further specialise in their chosen field.

What will your organisation get from the assignment?

As a client, you can expect results of the assignment to be based on all the necessary professional input in terms of expertise and time. Students will work in an independent project team and will define the project plan, aims and desired results with you in advance. HAS Knowledge Transfer and Training takes care of the organisational aspects of the project and the realisation of the results, as agreed with your company. The students will be managed by an experienced project manager, who will act as the main point of contact and is responsible for the team's overall performance.

HAS Knowledge Transfer and Training

Each year businesses and other organisations approach the HAS University of Applied Sciences with more than a thousand queries of all sizes and topics, including nutrition, agribusiness, the environment, green development, crops and animal production. The scope and complexity of these queries vary from a work placement of a couple of weeks to extensive research, and from a market analysis, to the development of an innovative technological application. The majority of the assignments are carried out under the auspices of HAS Knowledge Transfer & Training. During their assignments students are professionally supervised by an expert in the field. These consultants and lecturers are characterised by their knowledge of the industry and their focus on getting results.

Characteristics of the Company Assignment

- The Company Assignment needs to be of sufficient quality for students to gain and apply the right level of theoretical and practical knowledge
- The Company Assignment does not necessarily have to be carried out on-site at the company. If this is required, the company should provide a suitable working environment
- Due to other study commitments, students are available to spend approximately 30 hours a week on their Company Assignment
- During the Company Assignment students will be supported by members of the teaching staff



Would you like further information?

What kind of organisations are we looking for?

The Food Technology study programme is aimed at companies and institutions in the food sector. This covers medium and large-scale food production companies, food packaging companies, food processing equipment manufacturers, suppliers of raw materials and additives, research institutes, consultancy agencies, organisations in the field of food & health, inspection agencies, national and international food authorities.

Offering a Work Experience Placement or Traineeship

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Offering a Company Assignment

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Field trips and company visits

By maximising cooperation with our external contacts, HAS University of Applied Sciences is able to ensure that our students are fully prepared for the real world of business. In addition to traineeships and Company Assignments we are therefore also keen to hear from organisations willing to host field trips, company visits or perhaps give a guest lecture.

Food Technology Hall

It is possible for food companies to carry out tests under professional supervision, or have them carried out by our own experts, or organise or attend training courses or symposia. HAS University of Applied Sciences has its own Food Design Centre and a Food Technology Hall with 5 test installations, fitted with specific, modern equipment: the Dairy factory; the Bakery, the Butchery, the Brewery and the Fruit & Vegetable Factory. Here it is possible to carry out a range of process and product related tests.

To discuss collaboration possibilities with Food Technology in general:

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**Password:
Extraordinary**

*Because
I want to
keep moving
forward*

maart 2019

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