

# Internship Fermentation

*At Lonza, we invest in great people. We encourage our employees to challenge themselves and we offer an environment that fosters creativity and success. Headquartered in Basel, Switzerland, we operate production, R&D, and business sites around the world, including Europe, North America, and Asia.*

**Our vision:**

*We strive to be the leading supplier using science and technology to improve the quality of life.*

**Our mission:**

*We work with passion, using advanced technologies, to transform life science into new possibilities for our customers.*

**Do you want to help us as we shape the future of this great organization?**

## Job Description Summary

Within the Group "Research & Technology" we offer different internships in the field of fermentation. Your projects will be in the fields of the optimization of existing or the development of new fermentation processes. High-throughput-screening of enzyme activities, the development of analytical methods as well as scale-up methodologies will be part of your job. As a part of a team of experienced scientists this internship allows you to apply your knowledge in an industrial environment and will be a great opportunity to broaden your insight to the chemical industry.

## Job Description

- As a part of a team of experts, you will work on applied R&D projects in the fermentation context
- You will have access to state-of-the art laboratory equipment and software tools
- You are responsible for the execution and interpretation of lab experiments
- Documentation and communication of the results are part of the job
- Your academic background is biochemistry, bioengineering or biotechnology (or equivalent) with focus on fermentation
- Duration approximately 6 months

## Education

Bachelor: Chemie, Master: Chemie

## Language(s)

Deutsch, Englisch