



Erasmus+



ERASMUS+ STUDENT PLACEMENT OFFER

Tallinn University of Technology

Unit	Institute of Chemistry and Biotechnology (KBI)
Location	Akadeemia tee 15
Short Description of the Unit	KBI is one of the largest institutes in School of Science and consists of three departments – food and gene technology, and chemistry (organic and anorganic).
<u>Field of the internship</u>	<u>Food adulteration and off-flavor analysis and method development</u>
Tasks of the intern	Literature review on methods for food adulteration in dairy industry. Method application using available instrumentation Analysis, interpretation and protocols Scientific article preparation Popular-science article preparation Other assisting work needed in the lab
Financial or any other contribution	No
Duration	3-6 months
Requirements for the intern	BSc acquired. May be MSc student. Basic knowledge of analytical methods and instruments (chromatography, incl. GC, LC/MS) Excellent knowledge of Good Laboratory Practice Very good English (both written, oral) Very good knowledge in statistical analysis
Contact person in the Unit	Kristel Vene, senior researcher – kristel.vene@taltech.ee
Contact person for applying	Kadri Pärtel – kadri.partel@taltech.ee