

Nosh.bio GmbH



Nosh.bio is a Berlin based food tech startup. Our vision is a world where food is not harmful anymore neither for the planet, nor for the animals or the people. Our Mission is to develop a new class of ingredients and help the existing alternative products to finally appeal to the mass market.

Working Student Food Science / Product Development (m/f/x) - 20h / week

City: Berlin; Starting date (earliest): At the earliest possible; Remuneration: 14 € / hr;
Closing date: 01/07/26

Tasks

At Nosh, we're moving fast toward building a more sustainable future of food. To support our Product Development team, we're looking for an enthusiastic Working Student Food Science / Product Development (m/f/x) with a passion for food innovation and an interest in food technology and alternative proteins.

In this role, you'll work hands-on on a variety of food innovations, including vegan, hybrid, and meat-containing products, and support their development from initial idea to prototype and testing.

If you love experimenting with food, enjoy hands-on work in the kitchen and lab, and want to contribute to a more sustainable food system, we'd love to meet you!

Those will be your responsibilities:

- Support the product development process through formulation, prototyping, and testing
- Assist in recipe development and optimization for plant-based and hybrid food products
- Help conduct sensory evaluations, shelf-life tests, and product trials
- Support the preparation, execution, and documentation of experiments and analyses
- Collaborate with Product Development, R&D, Operations, and Commercial teams
- Prepare samples for internal tastings, customer meetings, and events
- Support kitchen and workspace organization, cleaning, and general lab maintenance as part of daily operations
- Support data documentation, project tracking, and ingredient management

Requirements

Your profile:

- Currently enrolled in a Bachelor's or Master's program in Food Science, Food Technology, Food Chemistry, Biotechnology, or a related field
- Strong interest in product development and alternative proteins
- First practical experience through internships, university projects, lab work, or student jobs is a plus
- Interest in plant-based products, food functionality, and food processing techniques
- Hands-on mindset and willingness to work both practically and analytically
- Structured, reliable, and detail-oriented way of working
- Good communication skills and ability to work collaboratively in a team
- Fluent in English

What are your characteristics?

- Curious, motivated, and eager to learn
- Proactive and hands-on attitude
- Comfortable working in a fast-paced and evolving environment
- Team-oriented, positive, and respectful
- Passionate about sustainable food and Nosh.bio's mission

What we offer

What can you expect from joining Nosh?

- The opportunity to shape the future of sustainable food and contribute to cutting-edge alternative protein innovation
- Hands-on learning experience in a dynamic food tech startup
- Flexible working hours compatible with your studies
- A fun, agile, and international team environment
- Pet-friendly office in Berlin Adlershof
- Regular team events

Application

Next to your CV, please include a brief note describing your favourite food product and what you think makes it successful from consumer perspective to your application.

Our HR Manager Beatrice is looking forward to hearing from you via our job board.

More information at <https://stellenticket.de/204585/TUB/>

Offer visible until 17/07/26

