



MEISTER CHEESE COMPANY

MUSCODA PROTEIN PRODUCTS

Tradition - Technology - Trust

Job Description

2026 Research and Development (R&D) Intern

Reports to : Director of Cheese Excellence

The Research and Development Intern is responsible for managing various R&D-based projects assigned by the Director of Cheese Excellence while shadowing various departments throughout the cheese and whey plants.

This role requires time management and multi-tasking skills, as well as curiosity to try new things. The specific duties and responsibilities may vary depending on the needs of the company and the individual.

Responsibilities

1. Research and Development
 - Create R&D trials based on customer requirements
 - Collaborate with Cheese Operations to execute trials within required timelines
2. Ingredient Sourcing
 - Communicate with Procurement and ingredient suppliers to source new ingredients that are within compliance of Meister's food safety program
 - Communicate with Quality and Regulatory to approve new ingredients for trialing
3. Shelf Life Testing
 - Support shelf life testing on bulk and retail products
4. Sales and Marketing Support
 - Support Sales and Marketing on projects
 - Organize internal tastings of trials and manage shipping of samples to customers
5. Attend industry events and trainings (if applicable)
 - Institute of Food Technologists (IFT) national supplier expo in Chicago, IL
 - Cheese contest(s)
 - Wisconsin Cheese Maker's Association (WCMA) Young Professionals event(s)

Other Details

Wages: \$20/hour

Hours: Full time in-office + approved work-related travel