

Singapore

Internship city/ country	Required knowledge / skills	Job title / nature / duties
Singapore (Manufacturing Function)	<ul style="list-style-type: none"> • Understanding of Lean Manufacturing strategies including but not limited to 5S, standard work and material flow systems. • Good team player • Problem solving skills • Basic Lean/Continuous Improvement knowledge • Basic computer skills, basic presentation and report writing skills. 	<ul style="list-style-type: none"> • Seek to minimize inventory, cycle time, system complexity, and unnecessary processing steps. Focuses on a streamlined and efficient manufacturing process. • Identify machine downtime issue and develop solutions to improve machine capability. • Utilize technical expertise and leadership skill to implement continuous process improvement. • Collect, organize and analyse data to identify plant wastages and recommend solutions. • Provide process engineering technical support to Operations and Maintenance team

Manufacturing

Training Schedule		Task
Week	1	Orientation Week - Introduction to YHS Production Processing Line, identify critical control point - Understanding of food manufacturing standard and guideline (ISO, GMP & HACCP)
Week	2-3	Line Capability & Machine Performance - Collect data and identify machine downtime issues. - Provide technical support to Operation & Maintenance team to improve machine capability. - Identify the workplace safety and conduct risk assessment
Week	4-5	Plant Yield - Monitor production wastage (syrup, packaging materials) and recommend solutions. - Identify and implement continuous process improvements.
Week	6-7	Optimize Utilities Consumption - Understand the machine's utilities requirement and identify the utilities consumption/ wastage (eg, electricity, water & steam).
Week	8	- Report submission & presentation.

Malaysia

Internship city/ country	Required knowledge / skills	Job title / nature / duties
Malaysia (Quality Function)	<ul style="list-style-type: none"> • Knowledge of laboratory safety practices and procedures. • Chemical handling knowledge • Ability to communicate in English and Mandarin, writing in English • Attention to details 	<ul style="list-style-type: none"> • Incoming material test • Chemical Preparation and Standardisation • Physiochemical analysis • Organoleptic test • Equipment Calibration • Data Entry and reporting

Training Schedule		Task	
Week	1 to 3	QA Check on Raw Material & Primary Packaging Material	<ol style="list-style-type: none"> 1. Sugar evaluation 2. Flavor evaluation 3. Soya Bean evaluation 4. COA Checking 5. Incoming Can Body and Can End checking 6. Incoming Empty Bottle and Closure checking
Week	4 to 6	Finished Product Testing	<ol style="list-style-type: none"> 1. pH checking 2. Brix checking 3. Acidity and Titratable Acidity 4. Moisture and Total Solid Analysis 5. Ash Analysis 6. Total Reducing Sugar Analysis 7. Protein Analysis 8. Fat Analysis 9. Carbon Dioxide Testing 10. Air Content Testing
Week	7 to 8	A. Packaging Integrity Test B. Chemical Preparation and Standardization	<ol style="list-style-type: none"> 1. Double Seam Tear Down Test 2. Torque Test
Week	1 to 8	Others	<ol style="list-style-type: none"> 1. Product Sensory and Triangle Test 2. Data Entry for On Line Intermediate Product, Finished Product and Incubated Product (Specification Review)