

PROJECT CATEGORY:

BioTech

STARTUP:

Opera Bioscience

CONTACT: Gerry Sapienza**WEBSITE:**

www.operabioscience.com

EMAIL:gerry@operabioscience.com**RESEARCH AREA:**

At Opera Bioscience, we are on a mission to revolutionize protein manufacturing and provide low-cost, high-purity proteins for our customers who are building the next generation of biology-driven innovations, from life-saving therapeutics to consumer products.

PROJECT TITLE:

Fermentation Research Associate

PROJECT DESCRIPTION

We're seeking a highly motivated intern to join our team and assist with optimizing bacterial fermentation conditions for high-purity protein production. By the end of the summer we expect our intern to be able to present the results of their experimentation and to write up the protocols for any procedures they have developed over the summer.

JOB EXPECTATIONS:

The intern will be responsible for conducting experiments to optimize various fermentation parameters including but not limited to vessel size, temperature, pH, or nutrient concentration. They will also monitor and analyze fermentation progress to assess the impact of these parameters on protein yield and purity. The intern will work closely with our Chief Scientific Officer and other team members to design and implement the experiments.

Principal Responsibilities:

- 1) Conducting experiments to optimize fermentation conditions
- 2) Monitoring and analyzing fermentation progress
- 3) Keeping detailed records of protocols, experiments, results, and analysis
- 4) Collaborating with other team members to design and implement experiments
- 5) Presenting results and providing recommendations for future experiments

DESIRED EXPERIENCE:

- 1) Currently enrolled in an undergraduate or graduate program microbiology, biochemistry, biotechnology, bioengineering, chemical engineering, or related field
- 2) Strong laboratory skills and experience with fermentation technology
- 3) Strong analytical and problem-solving skills
- 4) Strong written and verbal communications skills
- 5) Familiarity in data analysis and processing (processing and visualizing data with Python, R, and statistical methods) a plus

TIME COMMITMENT:

This will be a full-time internship for 8 weeks with flexible dates over the summer.

TRAINING MENTORING:

This project will provide the intern with valuable hands-on experience in fermentation technology and protein production, as well as the opportunity to work with a team of experienced scientists and contribute to the growth of a startup company. If you are a highly motivated and ambitious student looking for a challenging and rewarding internship, we encourage you to apply.