

QC/QA Summer Intern — Quality Method Development

Quality methods for new products and scale-up • Summer 2026–27

Position type	Summer Internship (fixed term, 10 weeks / 400 hours, full time)
Location	NZNC facility, Te Rapa Park, Hamilton (on site)
Timing	Starting mid–late November 2026, finishing by late February 2027 (flexible around exams)
Pay	From NZ\$29.90 per hour (paid position, PAYE employment)
Mentoring	One-on-one supervision by our Product Development Director

About NZNC

NZ Nutrition Care Limited (NZNC) is a nutraceutical contract manufacturer (OEM/ODM) based in Te Rapa Park, Hamilton. We manufacture nutritional and health supplement products — liquid stick packs, stand-up pouches, tablets, capsules, bottled drops, dual-chamber packs and functional jam tubes — to New Zealand GMP standards for domestic and export markets. Our facility runs fully automated, servo-driven production lines with digital monitoring and AI-assisted defect detection, and we operate a joint innovation laboratory supporting new product R&D.

The project

You will work on a defined summer project at the intersection of quality and R&D: building the quality methods our new products need. As a contract manufacturer we regularly take on formulations we've never made before — customer formulations, and new products using ingredients we've never used. Each one raises real technical questions: how should a first-use ingredient be tested? What specification should a brand-new product meet? And why do formulations that behave perfectly in the lab generate waste and variation when scaled onto production lines?

What you'll do

- Develop and validate test methods and sampling approaches for first-use ingredients and new formulations
- Draft finished-product specifications for products under development
- Analyse quality and loss data from production trials to find out where and why issues emerge at scale
- Build a quality data monitoring approach for new product trials (batch trends, defect types, loss points)
- Join production trials on our automated lines, and deliver a final project report recommending quality controls for new product introduction

What you'll gain

- Hands-on experience in analytical method development, quality system design and process investigation in a GMP-certified factory
- Exposure to commercial-scale automated production, real batch data, and how quality decisions are made in industry
- One-on-one mentoring, a completed industry project for your CV, and a possible pathway to a future role with us

Who we're looking for

- Currently studying (or completed within the last 12 months) an undergraduate or postgraduate qualification (NZQA Level 6–10) at a New Zealand tertiary institution
- Legally entitled to work in New Zealand
- Available to work full time (minimum 30 hours per week) on site at our Hamilton facility for 10 weeks over summer
- Studying food science, chemistry, chemical engineering, microbiology, quality management or a related STEM field
- Careful, methodical, with strong documentation habits
- Confident with Excel for data organisation and trend analysis
- Bonus (not required): familiarity with GMP/HACCP concepts; prior lab or factory experience; bilingual English/Mandarin

How to apply

Email your CV and a short cover note to Josie Hu at josie.hu@nznutritioncare.com with the subject line “QC/QA Summer Intern”. Applications close [date]; we review applications as they arrive.