



**KOFORIDUA
TECHNICAL
UNIVERSITY**



**UNIVERSITY OF ENVIRONMENT
& SUSTAINABLE DEVELOPMENT**
• *Securing the Environment* •

Internship Placement Form

Background Information:

1. Name of Organizations/units*

1. Food Science & Technology Program, Kwame Nkrumah University of Science and Technology (KNUST), Ghana
2. Post-Harvest/Food Technology Dep't., Koforidua Technical Institute (KTU), Koforidua, Ghana
3. University of Environment & Sustainable Development (UESD), Ghana

2. Organization Webpage*

1. KNUST [<https://www.knust.edu.gh/>]
2. KTU [<https://www.ktu.edu.gh/>]
3. UESD [<https://www.uesd.edu.gh/>]

3. Full Address of organization/unit*

1. **Department of Food Science & Technology**
Faculty of Biosciences, KNUST, Kumasi, Ashanti Region, Ghana
2. **Post-Harvest/Food Technology Department**
Faculty of Applied Sciences and Technology, KTU, Koforidua, Ghana
3. **School of Natural & Environmental Sciences (NES), & School of Sustainable Development (SSD)**
Private Mailbag, UESD, Somanya, Eastern Region, Ghana

4. Contact Name/ Supervisor*

- a. Prof. William O. Ellis (KNUST)
- b. Prof John Owusu (KTU)
- c. Prof. Edward Wife Debrah (UESD)
- d. Prof. Benjamin K. Simpson (McGill)

5. Description of your organization:

1. **Kwame Nkrumah University of Science & Technology (KNUST)**

The KNUST Food Science & Technology program offers multidisciplinary training at the undergraduate and postgraduate levels. These programs are designed to provide knowledge and skills to suit current job market requirements and to fulfil critical sustainable development goals pertaining to food security, health & wellness, and environmental protection. The training offered in the programs are founded in basic scientific and engineering principles and encompass the basic sciences, food chemistry, food analysis & quality assurance, food microbiology, food process engineering, food processing & preservation, food production, food product development, and food packaging & storage. The Food Science & Technology program at KNUST is research intensive and have involved international collaborations with the MasterCard Foundation; McGill's Food Science Program, Canada's IDRC & CIDA, Ghana's Food Research Institute, Ghana-Denmark Pilot Research Cooperation Program (PRCP, University of Copenhagen), AUSAID Research Cooperation, IFAD and IITA.

2. **Koforidua Technical University (KTU)**

KTU offers Bachelor of Technology, Higher National Diploma, & Certificate programs in the Business, Engineering, and Science disciplines. There are 6 faculties in all offering teaching and training to students. The Post-Harvest/Food Technology program is housed in the Faculty of Applied Sciences and the academic programs offered are a 4-Year Bachelor of Technology (B. Tech), HND Food Technology, and HND Postharvest Technology. These various programs are multidisciplinary in content and is designed to train students in basic science and engineering while exposing them to marketing and entrepreneurial skills on which to build competencies in food technology. The Department Collaborates with various organizations/institutions (including McGill Food Science Program for the development of new nutrient-dense food products from "orphan crops". KTU also has collaborations with Ghana's Food Research Institute of the Council for Scientific & Industrial Research, Ghana's Grains & Legumes Development Board, Galilee International Management Institute (GIMI) of Israel, & Amity University in India) to provide practical / hands on training to students.

3. **The University of Environment and Sustainable Development (UESD)**

UESD is comprised of 2 Schools, viz., School of Natural & Environmental Sciences (NES), & School of Sustainable Development (SSD). It offers programs related to the environment and agro-business and conducts research in these disciplines for national development.

UESD has as one of its major foci to train and produce highly skilled B. Tech, Diploma, & Certificate graduates who are well-positioned to be agents and partners in the identification and resolution of prevailing environmental and sustainable developments challenges. UESD has as one of its goals, seeking international research partnerships with other world-class universities and institutions, that would enable them to enhance its capacity to shape and secure international research funding, and attract the best minds to work with the university to conduct meaningful research, and to develop commercial opportunities. UESD currently has collaborations with the McGill Food Science program on the valorization of agricultural waste and environmental health protection. UESD also has on-going collaborations with United Nations International Children's Emergency Fund (UNICEF).

Placement Description & Logistics:

6. Title of Internship Position I: Project Assistant Intern

Role Description*

The role will involve three (3) Project Assistants one (1) each to carry out similar activities for the three (3) partner institutions, KNUST, KTU, & UESD.

Internship Tasks*	Expected Outputs*
Task 1. Understand the mission and functioning of the relevant programs in the three (3) partner institutions above to train highly qualified skilled personnel for the agri-food industry and the private sector	PowerPoint presentation slides on the activities and opportunities at the partner institutions
Task 2. Assess the needs of the programs to secure internships with appropriate organizations to provide hands-on training for students	A listing of key obstacles for placements of internships for student training
Task 3. Search and document pertinent partners / collaborators (i.e., food industries, research institutes, cooperatives, and other stakeholders in various agricultural careers)	A register of pertinent stakeholders that can host internships for student training
Task 4. Identify and document financial institutions and opportunities for entrepreneurship	A catalogue of potential financial institutions and opportunities for entrepreneurship
Task 5. Identify planned new program activities at the institutions for the MCF/McGill/Ghana collaboration	A list of the new programs and initiatives to be established at the institutions from the MCF/McGill/Ghana collaboration
Task 6. Identify research ideas to accompany the new programs mentioned in Task 5 above	List of potential research ideas to be conducted as part of the collaboration

Title of Internship Position II: Web Developer Intern

Role Description:

To create websites dedicated to collaborations between McGill Food Science and the three (3) institutions listed above. The website would describe in detail the rationale for the collaborations, past / current activities, and future directions. In addition to the websites, the intern would also be responsible for designing manuals / fliers for distribution to areas / persons with limited access to the internet.

Internship Tasks*	Expected Outputs*
Task 1. Understand the mission and functioning of the relevant programs in the three (3) partner institutions above to train highly qualified skilled personnel for the agri-food industry and the private sector	PowerPoint presentation slides on the activities and opportunities at the partner institutions
Task 2. Collaborate with the supervisor, Project Assistants, partner institution to collate requirements for the website and webpages	A spread sheet of requirements and rationale describing the website
Task 3. Design and build a user-friendly website for the project	a. Website mock-ups created and presented to the supervisor and team b. Website created and presented to the supervisor and team
Task 4. Designing manuals / fliers for distribution to areas / persons with limited access to the internet	A catalogue manuals/fliers created in collaboration with the involved stakeholders
Task 5. Gather and implement feedback from the supervisor, Project Assistants, and partner institutions	A compendium of feedback received, and updates made on the website and fliers

ADDITIONAL DETAILS:

1. Number of Interns*

3-4

2. Proposed Start Date*

Fall, 2022 or soon thereafter

3. Number of Work Hours per Week: *:

15 work hours / week per intern

4. Additional Information:

This is an excellent opportunity to work with diverse stakeholders and team. Interns will have access to professional development, tools, and support to perform their internship role.