



## Who are We?

ARYZTA is a global leader in speciality foods. Our food offering spans a wide range of baked sweet and savoury goods and includes: artisan breads, buns and rolls, muffins, frozen cookie dough, laminated dough, donuts, continental pastries and a variety of savoury pizzas and tarts. We sell branded as well as unbranded frozen goods to supermarkets, restaurants and other food outlets. Our brands include Cuisine de France, Klemme, Hiestand, Otis, Le Brea Breads, and Delice de France.

We are based in Switzerland with operations in the Americas, Europe, South East Asia, Australia and New Zealand. Our European Graduate Programme will offer you the opportunity to work with our European businesses and to work across multiple cultures.

## What we Offer

We run an 18 month European Graduate Programme with roles in **Operations, Sales & Marketing, IT, Finance, Supply Chain, Engineering, HR, Procurement, Quality, Category Management, and New Product Development.**

- Graduate Orientation to ARYZTA
- One-to-one Coaching
- Mentoring
- Real Role and Responsibility
- External Leadership and Development Support
- Opportunity to work on a variety of business projects

## New Product Development Opportunities

New Product Development (NPD) is a vital component of the ARYZTA business. As our customers and consumers requirements change, we must be in a position to react quickly to these trends and have new products constantly in the development pipeline. The research, formulation and development of these new products within time, cost and processing requirements is critical to the success of our business.

As part of an NPD team, Graduates/Interns will gain an understanding of our ingredients in order to create innovative concepts for our customers. Graduates/Interns have the opportunity to assist in several key areas of this process including - design and development of products, product and packaging specifications and assisting in the preparation and presentation of samples for customer presentations. Having created products in the Development Bakery, graduates will gain an understanding of how the products are transferred into a full production environment.

## We are looking for Graduates/Interns who are:

- Passionate about baking/food
- Team players
- Excellent people and communication skills
- Passion, integrity and an entrepreneurial spirit
- Strong attention to detail
- Desire to work in a dynamic FMCG environment
- Resilience
- Drive and determination to succeed



For further information please contact [www.aryzta.com/graduate-programme](http://www.aryzta.com/graduate-programme)