

Emma Hauschildt

Internship for Bachelor of Engineering Student

Dedicated student with an interest in oenology industry

I am an engaged Bachelor of Engineering in Biotechnology student from Aalborg University in Denmark, interested in viticulture and oenology. I possess theoretical knowledge in microbiology, fermentation, and biochemistry, which can contribute to product development, research and sustainable optimisation. Through problem-based learning and semester projects at Aalborg University, group work has enhanced my teamwork skills and provided me with practical laboratory experience, including various microbiological and chemical analyses. I am seeking an interesting company to intern with, where I can convert my theoretical knowledge into practical applications before studying International Master of Science in Viticulture and Enology in Montpellier. The internship begins between May and August 2025 and will last for 20 weeks. Hopefully, I will write my bachelor's specialisation in collaboration with the company.

Personal information

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emmahh1811@gmail.com

in linkedin.com/in/emma-høyer-hauschildt-b74248244

Driving license

B: Cars and vans

Certificats

Course: It's Grapes O´Clock: A Journey Through Wine Production BEST - Board of European Students of

Technology Grade: 98% 1 ECTS Credit

Language

Danish

English

★★★☆☆

German

★★☆☆☆

Spanish

★☆☆☆☆

IT skills

- Microsoft Office
- LaTex
- R

Semester Projects

Evaluating the Impact of L-Ascorbic Acid on Enzymatic Browning in Trifolium pratense L. Green Juice - Aalborg Universitet, Aalborg

February 2024 - June 2024

- -Folin-Ciocalteu Assay (F-C Assay)
- -Quantitative proton nuclear magnetic resonance spectroscopy (1H-qNMR)
- -Nitrogen- Carbon Elemental Analysis (NC-EA)
- -Liquid Chromatography with tandem mass spectrometry (LC-MS-MS)

Production of recombinant Tobacco etch virus protease in E. coli. - Aalborg Universitet, Aalborg

September 2023 - December 2023

- -Bacterial transformation by heat-shock
- -Bacterial growth
- -Turbidimetry
- -SDS-PAGE
- -Immobilized metal-affinity chromatography (IMAC)

Genotyping og PCOS - Aalborg Universitet, Aalborg

February 2023 - June 2023

- -DNA-extraction
- -PCR
- -Gelelekctroforesis
- -NanoDrop
- -Qubit fluorometric assay
- -Nanoporesequencing and genotyping

Enzymer og proteaser i fordøjelsen - Aalborg Universitet, Aalborg

September 2022 - December 2022

- -Enzymkinetik
- -Michaelis-Menten modellen
- -Temperatur og pH påvirkning på enzymer
- -Spektrofotometri

Education

Bachelor of Engineering Student - Aalborg University, Aalborg

September 2022 - December 2025

Referencer

Josefine Alting - D'Wine +4541355124 info@d-wine.dk

Mette Faarkrog Hansen - De2Have Upon request

Claus Toft Hansen - Seest Bageri Upon request

Education

Basic Training Enlistment as Infantry Soldier - Danish Armed Forces, Nørresundby

February 2021 - May 2021

Logistics Battalion at the Transport Regiment in Aalborg
-First aid, leadership responsibility as Bravo, development of teamwork skills, mental resilience, and accountability for mistakes.

Work experience

Wine waiter - D'Wine, Aalborg

August 2023

Wine knowledge, wine handling, guest service, food hygiene, presentation, multitasking, teamwork and flexibility

Reserve waiter - Comwell Rebild Bakker, Aalborg

July 2022 - August 2023

Service, presentation, teamwork, flexibility, multitasking and customer service

Cafe manager & waiter - Restaurant De2Have at The Kingdom of Denmark Pavillion - Expo 2020, Dubai

September 2021 - December 2021

Adaptability, restaurant start-up, problem-solving and communication

Cafe employee - Restaurant De2Have, Skagen

June 2021 - September 2021

Seasonal shop assistant - Matas, Kolding

November 2020 - December 2020

Product knowledge, product replenishment, communication, package handling and store layout

Cafe employee - Restaurant De2Have, Skagen

June 2020 - September 2020

Customer service, multitasking, time management, cash handling, food hygiene, kitchen skills and stress management

Bakery clerk - Seest Bageri, Kolding

May 2017 - February 2021

Customer service, cash handling, punctuality, sales skills, food hygiene and cleaning

About me

In my spare time, I love running, doing yoga and being active in general. I like my job at the wine bar on weekends, but for a more relaxed evening, I enjoy sewing/upcycling clothes, cooking good food or having a board game night with friends and family.