

## **Asia internships to boost young New Zealanders' careers**

**Wednesday 7 December 2022**

**Eighteen New Zealand tertiary students and recent graduates will experience how business is done in Asia while undertaking domestic, online and in-country internships this summer.**

The Asia New Zealand Foundation Te Whītau Tūhono has been offering business internships since 2009 and is continually growing its pool of partners, to keep up with today's business needs and Asia's exciting, diverse industries.

After moving internships online in 2020 due to Covid disruptions, the Foundation is pleased to again support New Zealand tertiary students and recent graduates to undertake paid internships in Asia, as well as in New Zealand-based and virtual placements.

Asia New Zealand Foundation business programme director Nicholas Siu says the Foundation values the chance to collaborate with a diverse range of host companies to grow the Asia capabilities of young New Zealanders — and contribute to the wider business sector.

"The unique skills, knowledge and cultural understanding they acquire will equip them well to work in and with the region in the future; and add to New Zealand's pool of Asia capabilities.

"Talking to previous interns, we know these internships are lifechanging experiences that can really set the interns on a path to success in their chosen field and for a career with an Asia focus.

"Asia know-how and experience is in increasing demand in New Zealand workplaces, given the region's significance to New Zealand."

The 18 interns will spend up to three months interning at companies working in or with Asia, using skills relevant to their university studies.

The 2022 internships will cover 11 sectors: law, biotech, creative industries, digital marketing, tax and auditing, aerospace, trade and export and future food. Hosts are located in Vietnam, Thailand, Malaysia, South Korea, Singapore and New Zealand. The host companies are:

- Beach House Pictures
- CJ Cultural Foundation
- Hong Kong International Arbitration Centre
- KPMG Vietnam
- United Media Solution
- Shiok Meats
- New Zealand China Council
- Eat The Kiwi
- Nutrition Technologies
- Geo-Informatics and Space Technology Development Agency
- Tata Consultancy Services

Some interns have already begun their internships, while others will start in coming weeks. The full list of interns, backgrounds and placements is below.

For more information on the internships, please visit our website:

<https://www.asianz.org.nz/business/internships/>

### **About the Asia New Zealand Foundation Te Whītau Tūhono**

Established in 1994, the Asia New Zealand Foundation Te Whītau Tūhono is New Zealand's leading authority on Asia. We provide experiences and resources to help New Zealanders build their knowledge, skills and confidence to thrive in Asia. We work in partnership with influential individuals and organisations in New Zealand and Asia.

[www.asianz.org.nz](http://www.asianz.org.nz)

### **For more information:**

Rebecca Inoue-Palmer

Director communications and media

[rpalmer@asianz.org.nz](mailto:rpalmer@asianz.org.nz)

(04) 470 8701

ENDS

### **Find out about our intern ~**

*Lucy Manahi, food technology (hons) student at Massey University*

Lucy will intern with Shiok Meats in Singapore where she will conduct market research to support strategic business planning and product development and support the business department in strategising and implementing key projects. Lucy is an Honours student at Massey University studying a Bachelor of Food Technology, specialising in product development.

### **About Shiok Meats and Gaia Foods**

Shiok Meats is a cultivated meat and seafood company – the first of its kind in Singapore and South-East Asia. “Shiok” in Singapore and Malay slang means fantastic, delicious, and simply, pleasure. Shiok Meats acquired and owns SEA’s first cultivated red meat company, Gaia Foods. Our mission is to bring delicious, sustainable, and healthy seafood and meats to your table, using our technology to grow meat from healthy cells instead of animals. Currently, Shiok produces crustaceans like shrimps, crabs, and lobsters and are the first in the world to do so using cellular agriculture technology. Our meats are real meat, delicious and nutritious. Our meats are animal-, health- and environment-friendly. Gaia Foods specializes on textured red meat like beef steaks. The company had 3 patents filed and has raised US\$30 million till date.

---

### **Contact**

Instagram, Facebook, Twitter: @shiokmeats  
LinkedIn: Shiok Meats  
Official hashtag: #shiokmeats

For more information and media enquiries, please contact:  
Brenda Hobin [brenda.h@shiokmeats.com](mailto:brenda.h@shiokmeats.com)

or visit: [shiokmeats.com](http://shiokmeats.com)