



MACU - Internship job description 2025

Job title	Research & Development Assistant
Job type	Internship
Job topics	Artisanal cheesemaking, cold-weather greenhouse agriculture, autonomous energy systems, zoo technology, pastoralism, ecosystem preservation and restoration, eco-tourism
Location	Ulaanbaatar, Mongolia, MACU Fromagerie Office Olympic Street, Ground Floor, Ochir Center, Ulaanbaatar
Contact	Marion (Project & Development Manager) marion.macumongolia@gmail.com
Application deadline	Nov. 1st - Online job interviews will take place in November
Starting position date	3 to 6 months from January 1, 2025 (earlier or later dates negotiable)

Company description	<p>Mongolia is a vast land and is the world's most sparsely populated country in the world. It is populated by nomadic herders' families, living in yurts, herding millions of animals (cows and yaks, camels, horses, sheeps and goats), moving from season to season in search of pasture.</p> <p>MACU (Mongolian Artisan Cheesemakers Union LLC) was formed in July 2015 to develop, produce, sell, distribute and market fine cheeses made in Mongolia. It is a socio-economic-ecological enterprise that brings a new approach to the commercial utilization of Mongolia's nomadic pastoral milk resources. MACU works with communities on hundred-year timelines. Cheesemaking is seen as central to the development of multi-dimensional, community-level "agro hubs." MACU's goal is to build out more than 100 small-scale cheese making facilities across Mongolia, and to make cheeses from the nomadic pastoral dairy signature products of Mongolia that contribute to the preservation and restoration of Mongolia's pastoral heritage.</p> <p>MACU's approach starts with the observation that most of Mongolia's milk is produced during the 100 days of summer from lactating mother animals gathered in summer pasture areas. During this summer period, Mongolian cows, yaks, goats, sheep and camels naturally produce billions of liters of milk for which there is not much market. What can be done with this milk?</p> <p>MACU's developmental model focuses on small-scale, decentralized cheesemaking based on the milk of animals raised extensively. MACU takes such cheesemaking as an end</p>
----------------------------	---

	<p>in itself. The company also sees such cheesemaking as a catalyst for improving the productivity of Mongolia extensive animal husbandry and for enhancing the socio-ecological benefits that derive from them.</p> <p>Our approach to cheesemaking is integrative – it intends to conserve and promote sustainable animal husbandry and agriculture; to contribute to the revitalization of pasture lands forests, and otherwise to have a strong carbon-offset component.</p> <p>MACU’s approach is also entrepreneurial, which means not only that MACU aims to make a profit but to make small-scale cheesemaking and all activities associated with it profitable from the herder level upwards.</p> <p>These past 9 years, MACU has commercialized various unique cheese types made of high-quality Mongolian milk, such as : Khustai Gouda, Mozzarella, Brie, Pecorino...</p>
<p>Context</p>	<p>MACU "agrohubs," built on a hundred-year master plan developed with the local community, are central to the development strategy. Master plans are being developed with help from the Mongolian Life Sciences University's School of Economics and Business's Natural Resource and Agriculture Development Institute. Each master plan is unique. It grows out of our interest in developing artisanal cheesemaking based on nomadic pastoral milk together with herding families. In 2018, MACU designed and built near Ulaanbaatar the model cheese plant on which those being nested within the new agrohubs in remote areas are based.</p> <p>2024 has been an important year for MACU which is now working on 5 agrohubs sites in different provinces of Mongolia</p> <p>Research and development work for the agrohubs is ongoing. Here are the different topics under development :</p> <ul style="list-style-type: none"> - a central affinage facility in which to age cheese from the network of creameries as it develops, - a model sand battery and cold-weather greenhouse in symbiotic relationship with the cheese plant, - a fiber-washing plant in symbiotic relationship with the cheesemaking, - breeding programs based on legacy nomadic pastoral dairy cow and sheep breeds, - carbon-fixing pasture restoration regime in symbiotic relationship with increased nomadic community milk production, - conservation and restoration activities in symbiotic relationship with eco-tourism development, - reduced livestock number in symbiotic relationship with higher livestock productivity and diversification of community revenue sources, etc.
<p>Position description</p>	<p>As an intern at MACU, you will help us develop one or various of our R&D projects. You will work closely with the Executive Director and other key partners (internal and external). You will be able to visit some of our sites in the countryside and to complete research successfully on a mutually agreed project or</p>

	projects associated with topics that interest you.
Required knowledge, skills and abilities	<ul style="list-style-type: none"> - Fluency in English (all communications will be in English) - Strong interest in agricultural and animal husbandry issues - Awareness of ecological and sustainable agriculture issues - Curiosity about Mongolia, nomadic pastoral practices and artisanal agriculture - Ability to adapt to a new environment abroad - Ability to work independently, proactively and in project mode - Interest in research and experimental work
Education and experience	<ul style="list-style-type: none"> - Engineering school or university master's degree, majoring in agriculture, farm management, agri-food or energy efficiency. - At least one professional experience in a technical environment - Experience in cheese production or agriculture is a plus
Supervisor	Mike Morrow, founder & executive director of MACU
Schedule	7h / day from Monday to Friday
Compensation & advantages	<ul style="list-style-type: none"> - Provision of a room in downtown Ulaanbaatar within a 30-minute walk from the office. - Internship compensation of 1,000,000 tugriks, approx. 270€ / month - Staff lunch included on weekdays when in Ulaanbaatar and otherwise -30% off the Fromagerie MACU menu - Several trips to the Mongolian countryside - Help with establishing residence in Ulaanbaatar. <p><i>NOTE: Round-trip airfare is at trainee's expense.</i></p>