

Internship: Quality Assurance

THE COFFEE



QUEST

Internship: Quality Assurance



The Company

The Coffee Quest works on a daily basis to source the best green 'raw' coffee from producing countries in Africa and Latin America. The coffee beans are packed in heavy jute bags and shipped per container to The Netherlands. From our warehouse we service a variety of European roasters, who roast & prepare the coffee beans for consumption. The quality behind each coffee is the cornerstone of our business. On the bottom floor in our office building, you find The Coffee Quest Lab space. This is where we perform quality control to prevent issue and correct advise to our customers. As intern you will work here on evaluating the coffee quality in all steps towards final presentation. Following the yearly harvest calendar, we receive samples from our supplier network. Using our quality protocol each sample is examined to determine if the quality corresponds to our requirements. Our aim is to understand the issues producers face and link them to the physical and sensorial results in the coffee. Next to working in the Lab, you will actively participate as team member in the organization of events, such as: fairs & public cuppings.

Your Mission

The Intern 'Quality Assurance' will focus on:

1. Roasting & preparing cuppings: Learn how to digitally profile using the Ikawa (one of the latest machines for sample roasting). Prepare cuppings according to our Q-grader protocol and support the quality supervisor in the evaluation. Present all results internally to the account managers.

2. Sample administration: Registration of all incoming and outgoing green samples in Cropster Lab. Checking the physical state of each sample, going through the beans and measuring variable such as humidity levels. Get in touch with our suppliers to provide the corresponding feedback and complete missing information. On a daily basis we prepare sample packages to send out to customers. Work with each account manager to efficiently prepare the perfect package for them to roast & cup.

3. Sourcing & Sales assistance: Throughout the internship you will learn to structure relevant information for sourcing decisions, as well as providing the tools for our Account Managers. Keeping track of all incoming samples, learn and present your findings. Part of gathering the information includes reaching out to producers and exporters to complete all profiles.

4. Working together in a multidisciplinary and multicultural team: At The Coffee Quest you will work alongside a diverse team, consisting out of French, Spanish and English speaking people. You will be located in our office in Amsterdam-Noord, but will also interact with our sister company in Colombia, and partners across our supply network. English is our main language. You will be assigned a supervisor inside the company, but will work together with more people, often on more than one project.

Internship: Quality Assurance



What can we offer you?

- Small team, nice colleagues and good coffee!
- Minimum of 5 months internship at a Start-up that is growing quickly.
- Not just office work, but participating in events and team 'borrels'.
- Learn more about quality control, purchasing & sales of green coffee.
- Part of Amsterdam Roasters Coffee Collective, a new coffee hub where you interact daily with other coffee professionals.

Your skills

- Coffee Geek! It's all about the details.
- Excellent command of the English language.
- Hands-on mentality, structured, precise and curious. Not afraid to do repetitive work.
- Microsoft Word, Excel and Google Applications.
- Experience as barista or roaster is a plus.

Materials

- The Coffee Quest will provide a basic computer to handle operational and administrative tasks.

Compensation

- The internship compensation is €400 monthly and travel reimbursement can be discussed.

How to apply?

- Do you fit the profile and want to join our team? Send your resumé and motivation letter (pdf) to hr@thecoffeequest.com.

Deadline:

- 10th of January 2021

We are looking forward to your application!

Best,

The Coffee Quest team