

Coffee QC Lead - Bangalore

About us:

Subko is committed to an ideal: to help reimagine, re-design. and re-invent an unlikely origin- the Indian Subcontinent--as a legitimate contributor to the global specialty coffee, craft baking and pod-to-bar chocolate making movements. Only raw materials enter Subko's facilities: all of the coffee, bakehouse and cacao products are crafted from scratch, in house. From crop to cup, pod to bar, and farm to table. We aim to provide a detailed, high quality coffee, bake and chocolate experience to all our guests.

Responsibilities:

- Collaborate with on-ground teams for quality assurance and supply chain management.
- Manage logistics and supply chain activities related to coffee and cacao bean procurement.
- Assisting in setting up the Subko research institute with a focus on Specialty Coffee and Cacao.
- Coordination with the studio substance in Mumbai for publishing thought pieces, digital newsletters, and papers.
- Manage all information regarding samples from the time they are delivered
 Maintain accurate records of every coffee received and evaluated
- Consistently maintain a high level of hygiene whenever coffee handling or tasting is involved.
- Ensuring compliance with all relevant laws, regulations, and company
 policies, maintaining accurate procurement documentation, managing
 contracts, and providing necessary documentation for audits or reviews.



- Product Development Support: Assist the R&D team in the formulation, testing, and optimization of food products, considering factors such as ingredients, flavors, textures, and nutritional profiles.
- Experimental Design and Testing: Conduct experiments, perform sensory evaluations, and analyze data to evaluate product performance, quality, and consumer acceptability.
- Documentation and Recordkeeping: Maintain accurate and detailed records of experiments, formulations, and product specifications. Prepare technical reports summarizing research findings.
- Quality Assurance: Assist the production team in implementing quality control procedures, including sensory evaluation, shelf-life studies, and microbiological testing, to ensure compliance with food safety standards and regulatory requirements.
- Equipment Operation and Maintenance: Operate laboratory equipment and tools necessary for product development and ensure their proper maintenance and calibration.

Requirements:

- 1. Education: Bachelor's degree in Food Science, Food Technology, or a related field. Additional coursework or certifications in food science, chemistry, or culinary arts is a plus.
- 2. Strong Technical Foundation: Basic understanding of food science principles, food chemistry, and food processing techniques. Knowledge of sensory evaluation and experimental design is desirable.
- 3. Experience with beverages, extracts, ingredients and/or flavorings

S · U · B · K · O | SUBCULTURE C · A · C · A · O | BY SUBKO 🕀 SPECIALTY COFFEE ROASTERS & BAKEHOUSE

4. Experience with development of coffee extracts or other low-acid product

development and regulatory requirements

5. Knowledge of coffee tasting and brewing

Passion for Food Science: A genuine passion for food science, curiosity about

new ingredients and flavors, and a desire to contribute to the development of

high-quality food products.

Perks of joining our team: You will be part of a company which is growing at an

exponential rate, started just 3 days before the lockdown in 2020! We were able to grow

from a team of 20 to 120+.in a span of 3 years

We are a bunch of very young and ambitious people who are excited to learn and grow

each passing day. One thing we can definitely bet on is that you will love working with

us and grow in your career.

Apart from that some benefits include:

Mediclaim

Travel Allowance

Lunch Facilities

Employee discount available at our outlets

Provident Fund

You can get in touch with us at:

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Contact Number :- +91 7021 215 787 (Monday-Friday - 11.00 AM to 6.00 PM)