

GREEN COFFEE QUALITY SPECIALIST

Do you have a "BEAN" for drinking coffee? Do you enjoy preparing and tasting coffees from all over the world as well as the science behind them? Are you also strong in administration? Then this vacancy might be perfect for you.

Who are we and what do we stand for?

In Puurs you will join a team of 160 loyal and passionate colleagues with a shared vision: To be the leading, sustainable private label coffee roaster in Europe. The organization has been increasingly internationalizing in recent years.

Today, Beyers - as part of the Sucafina Group - has grown into the largest coffee roaster in Belgium and a major player in the European private label coffee market. Here you will have the opportunity to be part of a company that invests in people and where collegiality, flexibility and entrepreneurship are encouraged.

Management and training

- You will report to James – Green Coffee Category Manager. As a manager he has a lot of knowledge in many aspects of green coffee and can help guide and mentor you. James believes that work should be fun and enjoyable every single day.
- You will work closely with Luc and Mariana who are the experts in creating coffee blends as well as Ivan and Ha who work remotely from Rwanda and Vietnam. They will be asking you all things relating to the different coffee blends to ensure that we can get them to the factory in time.
- Your training will be on site with the team. Luc boasts 39 years of experience in the coffee industry and will get you up to speed in no time.

What's your challenge?

As a green coffee quality specialist, you will be working within the heart of the business, the green coffee lab. Your job is to ensure that all our coffee is in line with our standards. You will be working very closely to your colleagues in buying and blending to work as one team to ensure we reach our goals.

In this role:

- You roast/grind/analyze/cup all samples that come through to the roastery.

- You ensure accurate administration and are responsible for a correct storage of all samples
- You communicate proactively with internal and external stakeholders about the samples.
- You are responsible for the lab, ensuring that it is always clean and pleasant to be in.

Who are you?

You are passionate about all aspects of coffee and find real enjoyment in tasting and exploring all that it has to offer. We are looking for a fun and energetic team player who matches well with the following:

- Communicating comes naturally to you. You are fluent in English, both written as spoken. Knowledge of Dutch is a plus.
- You have experience in the evaluation of coffee. Q Grader is a big advantage.
- You are confident in making decisions, are happy to give your opinion and eager to learn
- You have a high attention to detail.
- You are comfortable and skilled in using Microsoft Office, mainly Excel/Word/Outlook. Understanding SAP/Tastify are perks but not required.

What we offer you:

- You will have an exciting and varied job in a dynamic and stable environment
- You will join an international company where entrepreneurship is encouraged
- A permanent contract with a competitive salary plus extra-legal benefits such as meal vouchers, insurances, bonus, ...
- On top of different training possibilities, you also have the opportunity to grow in our company or at Sucafina

How does the application process work?

- After your application, we will contact you for an initial phone screening
- If we are both enthusiastic, we will make an appointment for a first interview
- A maximum of 2 interviews are scheduled
- Do we have a match? Then you will receive a concrete proposal

Ready for the challenge? Send us your resume via the application button or send your CV and motivation letter to sollicitatie@beyers.eu!