



Internship at QOA company

(Location: Planegg, Bavaria)

Everyone loves chocolate, right? It is not surprising that the average German eats around 9.2 kg of chocolate every year. But our chocolate consumption poses a problem for our planet's health and our own survival! It is not sustainable, as deforestation, huge CO₂ emissions and child-slavery are part of the cocoa bean production.

What can we do?

We here at QOA decided to change this! We share the idea that everyone should be able to enjoy just, circular, and waste-free chocolate. To that end, we create a family of cocoa equivalent products by upcycling clean (local/cruelty-free) ingredients with state-of-the-art biotechnology and flavor science.

Exciting challenges lie ahead — and we need you to help us on our mission!

How can you help?

We are looking for eager, enthusiastic, and positive people, who share our vision of an eco-friendly and sustainable future! If you want to peek into industry life and learn how a successfully funded biotech start-up works, then we can present you an opportunity to do so in a paid internship of ~6 months. So, if you have a Bachelor's or Master's degree in biology, biotechnology, bioprocess engineering or related fields, we would be happy to meet you.

You would support us in the following fields:

- performing lab- to industry-scale fermentation experiments,
- optimize our yeast strains for improved performance, and
- general laboratory maintenance.

With our help you can gather:

- insights into the industrial and start-up world,
- experience in a professional environment, and
- contacts to our visionary partners in industry.

And most importantly: We perform regular tastings of our awesome and delicious new QOA products.

Did we pique your interest? Then send your application to nils@qoacompany.com and we can discuss the next steps together! You can visit our company on LinkedIn or on qoacompany.com if you want to know more about us.

We are looking forward to your application!

100%
COCOA-
FREE

