



FOOD & TECHNOLOGY INTERNSHIP

SPIRITED UNION DISTILLERY

(FULLTIME, 3-5 MONTHS)

FOOD & TECHNOLOGY INTERNSHIP (FULLTIME)

We are on a mission to broaden the horizons when it comes to Spirits. To make sure the Union can keep growing at this pace (and faster) we are looking for a Food & Technology intern. You will be supporting the Union crew at the distillery as a whole while learning at first-hand how a start-up is run and growing. Because we have a small team you will get a chance to see and assist in all parts of a food company; quality, production but also R&D.

Job Description

- You assist the distiller with the production of our tinctures and esprits for our rums.
- You get insight into the development of new flavour combinations and other innovative ideas.
- You help with future ideas to improve the efficiency of the distillery.
- You work on creating a HACCP plan to ensure worldwide acceptance of our core products.
- You assist the production team with bottling on bottling days.
- Help out during tours and tastings, and distilling workshops.

You are/offer:

- A desire to be part of an adventurous journey of a young Dutch international spirit brand.
- You are a third-year student in the direction of food & technology.
- You are precise, have an eye for detail, good communicating skills, and are not afraid to ask.
- You have too much energy and are motivated to work hard.
- You are able to lift heavy bags of botanicals (15 kg).
- Outstanding English, both verbal and written, as we are an international company.
- A passion for food and drinks.
- Experience in the spirit industry is a favourable

What we offer:

- A chance to be part of an exciting and young company & brand.



- The possibility to join us fulltime for 3 to 5 months.
- Working with a young, passionate and smart crew of people.
- A competitive intern salary.
- Unlimited high fives and drinks (well at least after working hours).

Apply

If you want to be part of our journey send an email to info@spirited-union.com with your CV, motivation including a short summary of what you would like to get out of this internship.

About Spirited Union Distillery

The story behind each of our spirits starts with the colourful world of herbs and spices and how they can create vibrant tastes. Making a delicious spirit is a bit like cooking a delicious meal; you need to combine textures and tastes to create a memorable experience. So we start with the flavour kick we're trying to create then replicate it by exploring the vast world of botanicals and infusions. Each ingredient needs to be infused or distilled for the right length of time. Delicate aromatic flowers, leaves, and seeds need less infusion time. Harder fruits, roots, and barks need longer.

To rejuvenate the rum category, we've opened the doors to our very own distillery located in Amsterdam. Its eco-friendly and all our spirits are made with real ingredients. Better tastings and better for the world.

It is our mission to rejuvenate the rum category by creating a new category within; BOTANICAL RUM. To be the first real flavor innovator in (and near) rum by redistilling and infusing rum with natural botanicals. Our real and honest approach to rum isn't just better tasting but also better for the world (all produced in the spirit of sustainability). Since the launch 3 years ago, we have been successful in getting listed in over 300 sites in 8 countries across Europe and beyond. As one of the fastest-growing spirit brands in the Netherlands, Union is known for its disruptive activations and unique approach.

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