

Warm Table Technologies – Internships

BSc & MSc Food Science & Nutrition

Company: Warm Table Technologies

Angel-funded, founded in 2024 by IISc engineers and a Mount Carmel alumna (the undersigned). We're a stealth mode food tech startup building something exciting at the intersection of tech, cooking, and design.

About the Role

We are seeking *two* Food Technologists for internship. You will work on the scientific, technical, and production aspects of our food pods, and help translate recipes into safe, consistent, and scalable products. The candidate should have good knowledge of nutrition and a passion for cooking. This is a hands-on startup role.

This is a paid internship with the possibility of a full-time offer based on performance.

What You'll Do

- Experiment with formulations: ingredient selection, trials, and standardisation.
- Conduct controlled pilot batches for taste, texture, and nutrition.
- Record precise measurements, maintain batch sheets, SOPs, checklists, and test reports.
- Assist with food safety, preservation and shelf life studies under supervision.
- Collaborate with the culinary and engineering teams on cooking workflows and consistency.
- Maintain impeccable hygiene and documentation standards.

You're a Good Fit If You

- Are a student of B.Sc/M.Sc Food & Nutrition with a keen interest in food technology.
- Basic knowledge of common ingredients and their chemistry.
- Understand basic cooking science and enjoy tinkering with recipes, both Veg and Non Veg.
- Are meticulous with measurements and record-keeping.
- Approach experiments with curiosity and a scientific bent of mind.
- Organised, proactive, and able to move tasks forward quickly.

Why You'll Love This Internship

- Work on a new product category.
- Work directly with founders and scientists.
- Learn end-to-end: concept → lab trial → pilot → production.
- Be part of a team that believes cooking should stay soulful, while powered by science.

Location

Bengaluru (on-site work for lab and kitchen trials).

Apply on the link shared in the notification and upload a short note about any food experiment or project you've done—what worked, what didn't, and what you learned.

We love creativity, so feel free to present your work in your own way—slides, photos, a short video, or even a written story.