



JUNIOR BREWER

Location: Brewery - Wendover (HP226PR), moving to Waddesdon (HP18 0JH)

Role: Full time starting 2 May 2022 (or as soon as available)

Salary: Competitive salary

The Company:

Since launch in 2017, REAL has become one of the leading sophisticated non-alcoholic beverages in the UK and across Europe. Brewed using fermentation techniques usually found in fine wines and craft beers, we have developed a brew that can compete with the best sparkling wines, but with less than 50 calories per bottle and only a remnant of alcohol.

Real Kombucha is now served in many of the best locations in London and around the UK. For more information on Real Kombucha, please go to www.realkombucha.co.uk

The role:

REAL Kombucha are looking for someone to join REAL to become an important and integral part of the brewery team. This is an ideal role for someone wanting to develop their knowledge in the food and drink manufacturing industry, specifically learning how to brew our premium kombucha.

The role will specifically involve:

1. Brewing alongside one of our experienced brewery staff to fulfill production demands efficiently and accurately. This is a relatively physical activity, but requires precision and attention to detail due to the high-quality nature of our products
2. Responsible for maintaining the brewery equipment
3. Assist with testing and data entry in the brewery management system to support product quality and traceability
4. Brewery cleaning: Hygiene is key in any food production environment and here at Real we take this very seriously. You will be trained and required to maintain cleaning standards at all times (including HACCP and SALSA compliance procedures)
5. Assistance with warehouse work if required, including packing of boxes and pallets for customers, as well as loading stock for bottling and unloading deliveries from suppliers
6. Ad-hoc projects as required
7. Covering for other production staff as required
8. Working onsite in the brewery is required



The candidate will:

- Have a willingness to assist with projects and be an active member of continuous improvement.
- Have an interest in the food and drink industry.
- Be ready to roll up their sleeves and get on with physical work
- Is keen to become an integral part of a tight and friendly team, also being a self starter
- Show initiative to learn from those around them, and improve their working processes.
- Be available to work as the demand requires
- Preferably live local to the future brewery (Aylesbury / Waddesdon area)
- Be agile and lend their hand to a task, even if it is outside of their role / job title
- Be have a positive, get up and go attitude
- Require positive references

What's in it for you

- Be part of a fast paced and growing business in the drinks industry
- Work with an experienced and passionate team
- The opportunity to learn from others in the team who care about staff development and progress
- A competitive salary
- A constant supply of REAL Kombucha for you to enjoy with friends and family

Please contact Peter Ressel with a cover letter and CV.

Email: peter@realkombucha.co.uk