



## **BREWER**

**Location:** Brewery - Wendover (HP22 6PR), 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](http://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 brewing premium kombucha.

The role will specifically involve:

#### **Brewing**

1. Brewing our premium Kombuchas 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, keeping it clean and in working order according to maintenance schedules
3. Performing quality testing; pH, TA, CO2 and microscopy. Making sure data is entered in the brewery management system accurately and in a timely fashion in order to support product quality and traceability

#### **Cleaning**

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) as well as compliance with our personal hygiene policy. Cleaning is done daily, weekly and monthly and will be revised at their set intervals.
5. A record of cleaning and validation must be kept up to date and performed according to written SOP.

#### **Filtration**

6. Filtration must be carried out according to specification and is an integral part of our process.

#### **Logistics and Warehousing**



7. You will be required to receive and check goods according to procedure. These will be stored either at our facilities or at our warehouse. Tasks will include packing of boxes and pallets for customers as well as loading materials for bottling
8. Ad-hoc projects as required
9. Covering for other production staff as required
10. Working onsite in the brewery is required

### **Qualifications and experience**

- Brewing qualification or relevant degree in science preferred but not mandatory
- Brewing experience is preferred but not mandatory. Experience in the food manufacturing or catering industry would count also in your favour.

### **The candidate will:**

- Have a willingness to assist with the ambitious projects of the business and be an active member of continuous improvement.
- Have an interest in the food and drink industry preferably in Kombucha or functional non-alcoholic drinks.
- 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
- 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](mailto:peter@realkombucha.co.uk)