

Assistant Brewer – Zak's Kombucha

Assistant Brewer (with the aim to progress to Head Brewer)

Zak's Kombucha
Hastingleigh, Kent

Posted: 20 Mar 2024

Deadline: 4 May 2024

Compensation: From £12 per hour

Paid Full-time Part-time Flexible hours

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Job description

We are looking to recruit an 'Assistant Brewer' to take on a dynamic position here at our kombucha brewery, assisting with all brewing and production tasks. With the right individual, as we train you up on the production ins and outs, the aim is that this naturally progresses into a 'Head Brewer/Brewery Manager' type role. If so, the rate at which this happens will be entirely based upon the progression and capabilities of the individual.

Our small business is growing and this is a unique opportunity for someone to become a valued and integral part of the Zak's Kombucha team. It is a fun, small team to be a part of and we have a laugh whilst getting stuff done!

Brewery experience is a bonus, but definitely not essential, as full on-the-job training will be provided.

What is most important to us is finding an individual with the right skills and attitude towards the job, hopefully with a love of kombucha, fermentation, local seasonal produce and sustainable food systems. The right person will have the potential and willingness to learn new skills quickly while displaying their own critical thinking, creativity, passion and commitment to all aspects of kombucha brewing. You will need to be someone who enjoys hands on work and who pays attention to the smallest of details.

After an initial 3-6 month training period the aim is for the Assistant Brewer to take on increasing levels of responsibility and to be involved in developing and shaping their role.

HOURS

Starting at 2-3 full days per week (16 to 30 hours Monday-Wednesday), variable based on production turnarounds. We'd like this to evolve into 3-4 days per week (30 to 40 hours per week) as the person grows into the role and takes on more responsibilities. There is also the option to get involved in running some of our market stalls at the weekend, but this will rely on you having your own transport.

PERSON SPECIFICATION:

The right person for the role will have a passion for kombucha and fermentation, and demonstrate the following skills and qualities:

Required:

- Be organised, intuitive and focused.
- Self-motivated and capable of self-managing.
- Basic technical skills & ability.
- Ability to identify problems and spontaneously come up with good solutions.
- Capable of basic handywork and DIY skills.
- Ability to listen to and follow instructions, recipes and task lists.
- Excellent attention to fine details.
- Ability to work both alone with a high level of initiative *and* co-operatively as part of a small team.
- Ability to multi task and change between multiple tasks throughout the day.
- Good communication skills and time management.
- Good basic numeracy skills.
- Good physical fitness & personal hygiene.
- Able to take responsibility and pride in the brewery space, keeping the space clean and tidy as well as innovatively seeking to make improvements as and when necessary.
- Have own transport or be reliable to get themselves in to work when needed, which is in a rural location.

Desirable:

- A basic knowledge of kombucha fermentation or experience of brewing either at home or in a professional capacity.
- Has a discerning palate.
- An active interest in plant-based food and drink.
- Be good at creating and implementing structure and scheduling.
- Level 2 Food Hygiene and Handling certificate.
- Training and/or qualification in brewing and/or catering.
- Clean, valid and up to date UK driving license.

As an idea of some of the general weekly tasks; there will be plenty of cleaning (tanks, kegs, jars, bottles, other equipment); filling and moving of many glass fermentation jars (10kg each) and kegs (20kg each), other heavy lifting being things like 25kg sugar bags; operating brewery equipment such as brew tanks, pressurised kegs, bottle filling machine etc; general maintenance of equipment including sometimes having to disassemble and reassemble to deep clean; keeping track of fermentations and current stock. All going well, we can move on to brewing and other important roles such as making weekly calculations/preparations for bottling and then running the bottling days etc.

We are looking for someone to start as soon as possible and the role will be filled as soon as we find the right person!

To find out more about Zak's Kombucha and what we do please head to our website [here](#).

Application information

Please email us a copy of your CV with an explanation of why you are applying for the role to jobs@zakskombucha.com.

Please mention Roots to Work when applying for these jobs

About Zak's Kombucha

Award-winning sparkling fermented tea, and beyond! Brewed in small batches, fermented in glass jars, and enjoyed from recycled glass bottles. Crafted with integrity and attention to the smallest of details. Pure and unpasteurised, just as it should be! We are fully committed to sustainability. The tea we use is beyond-organic, forest friendly oolong tea from Thailand. All of our other ingredients are either certified organic or local, wild and seasonal. We run a closed-loop bottle return scheme.