

Job Description: Assistant Miller

Hours : initially 8 per week, with the possibility of more as production grows
Reports to: Connie Hunter, Miller-manager
Place of work: The Bowhouse, St. Monan's, Anstruther, Fife KY10 2FB
Pay: by negotiation but not less than real living wage
Starting: as soon as possible

Overview

To assist the Miller-manager in all areas of flour production and processing to ensure steady production and fulfilment of customer orders.

Main tasks

- Operating the mill, following procedures for keeping batches separate and taking accurate measurements
- Processing our freshly milled flour; bagging to the correct weight and appropriate labelling, and keeping accurate records
- Packing customer orders
- Cleaning and maintaining a healthy and safe working environment
- Being an ambassador for the flour and Scotland the Bread at events, mainly the Bowhouse Food markets.

Person specification

- A practical person with a 'can-do' attitude
- Excellent coordination and organisational skills
- Excellent communication skills
- Experience not essential but a willingness to learn is necessary
- An interest in local food production and real bread
- Must be comfortable with occasional lone working

Interested?

Please email us a short note about yourself and why you would like to be considered for the job, together with a brief CV, to:

andrew.whitley@scotlandthebread.org

And/or talk to Connie Hunter on 01333 730625 (usually Monday, Wednesday, Thursday)

Scotland The Bread is a Community Benefit Society which is gradually improving the quality of grain (nutrient density, agro-ecological diversity) and bread (nutritional quality, digestibility, flavour, public access) in Scotland. We work with farmers, researchers, bakers, cooks and citizens to grow the supply of better flour and bread and to ensure that it reaches everyone as of right. We operate a small mill at the Bowhouse in Fife and sell flour to bakeries, shops and individuals, online and at the monthly Bowhouse market.