



VACANCY – GRADUATE ASSISTANT DISTILLER

Welcome to Matugga. We produce a multi-award-winning range of craft rums - made from scratch with genuine passion, that blend distilling skills honed in Scotland with the natural exuberance of Africa and the Caribbean. We're part of Scotland's exciting new wave of rum producers who are collectively building a powerful international reputation.

Our goal is to cultivate a new generation of rum enthusiasts through our high-quality craftsmanship, innovative spirits portfolio and commitment to sustainable practices. A lot of care goes into making soulful spirits that break with the norm. We oversee the entire production process from the fermentation of sugarcane molasses to the filling of casks onsite.

We are seeking to capitalise on the rapidly growing domestic and export rum markets, and we have a brilliant opportunity for a Graduate Assistant Distiller to come and join our small team. Reporting to the Distiller, you will undertake the full spectrum of distillery operations. The ideal candidate will be superbly organised, with strong communication skills, creative flair and a keen eye for detail. A solid understanding of distilling processes and a passion for craft rum and other artisanal spirits is required.

Based at: Matugga Distillers, 1a Young Square, Livingston, EH54 9BX.

Hours: Full-time, 35 hours - including some weekend or evening shifts.

Salary: £22,000

Key Responsibilities:

- Overseeing spirits production to set recipe specifications and methods, with a focus on quality and consistency.
- Assisting with liquid development processes and delivering NPD projects.
- Running and maintaining our copper pot stills to a very high standard.
- Maintaining production logs - recording quality results and technical data from distillation runs.
- Performing quality control, quality assurance and analysis.
- Recording legislative data for HMRC on a shift-by-shift basis.
- Overseeing goods receipt and inventory management.
- Bottling, packaging, warehousing and dispatch of products.
- Ensuring health and safety rules and procedures are always adhered to on site.
- Enforcing stringent standards of cleanliness, including cleaning of equipment.
- Handling sales enquiries.
- Participation in on-site and virtual distillery events.
- Supporting our ongoing drive to increase operational efficiencies and reduce our environmental impact.
- Other distillery duties and operations, commensurate with the role, as we may reasonably require.

Essential:

- Applicants must be a member of the GCAS Talent Pool to apply.
- Excellent computer and data management skills, including proficiency with Microsoft Office.
- Strong organisational and communication skills.
- Attention to detail.
- Good analytical capability.
- A degree and/or postgraduate qualification in Science / Engineering is required (in Brewing & Distilling is preferable).

Character Traits:

- Practical, calm under pressure, and eager to learn.
- Naturally curious. Passionate, enthusiastic, and self-motivated.
- Friendly and approachable.
- A Can-Do approach with the confidence to bring your own style to the role.
- Collaborative - unafraid to roll up your sleeves and support the team.

Experience:

- Experience working at a distillery / brewery / winery or in quality control would be a huge benefit.
- Forklift truck driving licence desired, but not essential.
- Driving licence.

We support equality, diversity and inclusion and we are champions for the effort in the workplace. We want to ensure that all employees, future employees and applicants to Matugga Distillers are treated equally regardless of age, gender, race, cultural background, marital or civil partnership status, disability, beliefs (religious and philosophical), gender identity, or sexual orientation, among others.

To Apply:

Please apply via the Graduate Career Advantage Scotland (GCAS) portal [here](#).
The job number is GCAS398.

Short-listed candidates will be invited to interview.

If you have any questions, please contact us via careers@matugga.com

Closing Date: 5pm on Wednesday 28th September 2022