



BARBACK

We're looking for fresh faces to join our team.

Since 2011, we've been sourcing, roasting and brewing the best coffee we can possibly find. Aiming to showcase the incredible work of farmers and producers at origin, we roast transparently, make our drinks carefully and skilfully, and – most importantly – serve them honestly and humbly.

We're proud to offer the opportunity to build a career within the coffee industry and, whilst experience might help, it's by no means necessary. We can't get people excited about great coffee without the right people behind our bars, so if you're passionate about coffee and great service, and are ready to take your first step, we'd love to meet you.

As part of our dynamic team, we ultimately expect you to make someone's day, but you'll also be expected to:

- work cleanly, calmly and efficiently;
- warmly welcome our guests;
- stay up-to-speed on our continually evolving range of seasonal coffees.

As well as a competitive wage, you'll be given an in-depth induction with our Quality & Development Manager and a place on our Barista Roadmap training program. Offering ongoing, paid development sessions the program will take you through everything from coffee theory and our approach to sourcing and roasting to pulling perfect shots and ensuring a warm and welcoming environment for our guests.

What's more, you'll have direct access to delicious coffee every day, will take home a 250g bag of coffee every week and will receive discounts on our retail items. You'll also be invited to regular staff cuppings and tastings in our East London Roastery and get the opportunity to be involved in external events.

Interested? Send us a PDF of your CV along with a brief covering letter introducing yourself to work@workshopcoffee.com

We look forward to hearing from you.