



Job Description – Locavore Team Member

Start Date: January 2016

Duration: Ongoing pending three month probationary period.

Responsible for: Staffing the shop, administration, managing projects and contribution to business development and our Big Plan.

Hours: 15-35 hours per week (flexible to the applicant).

Rate of Pay: Living wage of £8.20 per hour, shop discount, tea, stale bread.

Location: Our shop – 66 Nithsdale Road, Glasgow, G41 2AN

About Us:

We're a not-for-private-profit social enterprise food business which want to help build more sustainable local food systems which are better for society and our environment. We run a small grocery store on Nithsdale Road on the south-side of Glasgow, have a 2.5 acre market garden (with chickens, ducks, & pigs), provide veg boxes to over 200 households per week, and have an Urban Croft where we get people involved in food growing.

We've currently working towards our Big Plan to scale up what we do to launch a large grocery store which can better compete with supermarkets. We've just successfully raised over £17k through crowd funding towards this and will be working increasingly hard over the next few months to take the plan further forward. Growing our team will free up more time for us to put into the developing our Big Plan and getting ready to scale up significantly in 2016.

Find out more:

www.glasgowlocavore.org, www.glasgowlocavore.org/bigplan,
www.facebook.com/GlasgowLocavore

About this role:

This isn't your average shop assistant job so if you're *just* looking to serve customers and stock up shelves you need not apply. We're looking for someone to join our small team and play a full part in what we do and what we want to do. The role will involve being a shop assistant and stocking up shelves but lots more including taking on administration, ordering responsibilities, contributing to developing the enterprise and our Big Plan.

Person Specification:

We're looking for dynamic, multi-skilled people with enthusiasm for what we do, plenty of common sense and the ability to problem solve and deal with stuff when it goes wrong.

If you need a lot of structure, routine and support then this job wont work for you. You'll hate it and you'll probably be rubbish at it too. If however your the type of person who likes responsibility, developing your own skills and and coming up with solutions to problems then this might be the role for you.

The ideal person will like eating and cooking food and be up for learning more about how to use the diversity of ingredients we stock. Sharing our ethos of local sustainable food, sustainability and a desire to create an alternative to supermarkets is also important.

Essential Skills & Attributes:

Good at dealing with customers and generally being nice to people.

Good handle on spreadsheets and common office applications.

Juggling with 25kg sacks of oats, ringing telephones and cabbages (metaphorically or for actually able to).

Good eye for detail and ability to spot and prioritise tasks.

Desire to learn new skills.

Able to innovate and spot opportunities to improve the way we work.

Calm in the face of disaster.

Skills & experience we're particularly seeking:

Experience of working in food retail.

Admin, HR & book keeping experience.

Experience of Deli/Kitchen work.

Experience of setting up system to organise the workplace.

Other things we'd like:

Disillusioned supermarket bosses who are up for a bit of industrial espionage.

How to apply:

The closing date is 8am on Monday the 4th of January.

Please submit a CV (maximum 2 pages) along with a one page cover letter outlining why you want to work with us and what you think you could bring to the team in terms of ideas, skills and experience. Please also indicate ideal weekly hours. Applications should be by email to shop@glasgowlocavore.org and the subject heading should be 'Application to Locavore'.

Thanks for your interest!