**Position Details – Assistant Brewer**

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| **Location:** |  | **Reports to:** |  |
| **Direct Reports:** |  |  |  |
| **PD Last Updated:** | April 2019 |  |  |

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| **Our Organisation** |
| [insert description of your organisation – this could include vision, mission, values, strategic direction, and a description of your organisational culture] |
| **Key Responsibilities** |
| 1. Carry out fermentation and cellaring process according to each beer requirements; handling product, maintaining records, managing water and stock and maintaining a clean environment, 2. Monitor all beer in tanks and transfer to bright tanks according to schedule and requirements. 3. Prepare ingredients as per recipe and monitor stock levels. 4. Provide support to other areas of production. 5. Brew beer, including following specific beer recipes, production of wort, preparation of all ingredients for production of beer, managing stock levels, manage water, manage yeast propagation and harvesting, keeping records, handling product and transferring of product. |
| **Staff Supervision** |
| No. |
| **Experience** |
| Previous experience in Food Manufacturing preferably in wine or beer. |
| **Education** |
| Forklift license (preferred)  Biology/Technology based tertiary qualification or Brewing Qualification (preferred) |