**Position Details – Quality Controller**

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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. Ensuring absolute quality control in all aspects of the brewing process. 2. Set up and day-to-day running of Quality Control labs, including planning and communicating capital expense needs and managing of quality control equipment. 3. Quality management of product and process, including tracking fermentations, wort attenuaion limits, monitoring of pH levels, managing of retention samples etc 4. Ensuring all beer is released within specification. 5. Provide support and guidance to the production team. 6. Maintain all quality control records and ensuring accurate regular reporting against Key Performance Indicators. 7. Ensuring minimum sampling plan is up to date and complied with. 8. Manage all yeast propagation and track its progress and ensure continuous improvement of yeast management practice 9. Undertake yeast research and manage fermentation trials. 10. Track/record fermentation results, track and sign off on all beer produced. 11. Leading the culture of quality and compliance with the organisation. 12. Undertake assessment and investigation of any product complaints. 13. Contribute to the process for the development of new products. |
| **Staff Supervision** |
| No. |
| **Experience** |
| Highly Experienced in a Commercial Brewing Environment.  Demonstrated knowledge of HACCP and food manufacturing guidelines. |
| **Education** |
| Biology/Technology or engineering based tertiary qualification or Brewing Qualification (preferred). |