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**BREWER**

**JOB TITLE:** Brewer

**JOB TYPE:**  Full Time

**LOCATION:** Brewery is in Osborne Park, WA. The primary place of work is the brewery, however there may be requirements to work from other sites from time to time.

**REPORTS TO:** Director

**JOB SUMMARY:**

The Brewer manages brewing, packaging, cleaning and maintenance duties at the brewery and provides support across the business as directed. Duties will include, but will not be limited to, brewing and packaging beer, running tests on products in progress, following cleaning and maintenance schedule and procedures, inventory management and working with other members of the team to ensure all beer that leaves the facility is of the highest quality and that the brewery is kept clean, functional, and up to high standards at all times.

**MAIN DUTIES/RESPONSIBILITIES:**

* Product development

Work in conjunction with management, brewery owners and the marketing team to develop interesting and unique beers that consumers will enjoy. The beers must be designed to not only taste great, but to satisfy consumer demand in the market.

* Sourcing raw materials and dealing with suppliers

Source quality raw materials required for the brewing process. Ensure they are being stock piled correctly and that there is sufficient inventory available for the current beer production rate.

* Brewhouse operations

Ensure the brew recipe is being followed accordingly and accurately and the beer is stored correctly. Where required, direct other staff to ensure brewhouse operations are being performed adequately.

* Equipment maintenance and purchasing

Maintain equipment within the brewery and make decisions about equipment purchases. Create a maintenance schedule which works well with production requirements.

* Quality control

Assess the quality of the brew throughout the brewing process. Responsible for both scientific and taste-testing of the brew.

* Production record keeping

Detailed records must be kept, with the goal of improving beer quality and production processes.

* Managing cellaring of beer

Ensure that different beers are correctly stored.

* Maintain safety and hygiene standards throughout the brewery

Ensure that work is performed in a safe manner and strict hygiene standards are maintained.

* Represent the company at trade events and liaise with customers

This role will have a fair amount of interaction with customers and members of the public at beer tastings and trade shows. Promote the beers being produced and the brewery itself.

* Managing key production requirements and setting KPIs

Set production goals and identify key performance indicators at the brewery.

* Manage packaging and delivery processes

Manage the packaging facilities/processes and delivery schedules for the finished product.

* Budgeting

There will be budgets for beer production, marketing, product development, staffing and purchasing equipment. The brewer will have to deal with these budgets and report to management.

* Brewery improvements

Create an ongoing plan for improving brewing and set up goals for improving the productivity, hygiene and safety of the brewery.

**SKILLS & EXPERIENCE**

**Qualifications:**

Essential

* High school leaving certificate or higher required.
* Advanced knowledge of beer offerings (flavours, ingredients, etc.)

Preferred

* A formal brewing education from a credited brewing program preferred.
* Bachelors Degree in a related technical field (Science or Engineering) preferred.
* Minimum 1 year experience in a Commercial Production Brewery.
* Forklift certified. (Certification available through the company)

Special Requirements:

* Ability to work a flexible schedule: days, nights and or weekends.
* Must have own vehicle, valid Driver's License, current insurance coverage and clean driving record

**Knowledge, Skills and Experience:**

* Strong communication skills to interact with coworkers, vendors, and customers in a professional manner.
* Ability to follow detailed instructions and procedures.
* Possess the ability to multi-task and manage stressful circumstances associated with a fastpaced and evolving work environment.
* Knowledge of supplies, equipment, and/or services ordering and inventory control.
* Ability to work both independently as well as in a team environment.
* Knowledge of organizational structure, workflow, and operating procedures.
* Good understanding of quality assurance / quality control and problem solving skills as well as to troubleshoot any beer related issues.

**PHYSICAL AND MENTAL REQUIREMENTS:**

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* Ability to stand for extended periods of time, walk, talk, hear, use hands to finger, grasp, handle or feel, push, pull, reach, crouch, kneel, crawl or bend, and perform repetitive motions of the hands and/or wrists.
* Ability to frequently lift and/or move up to 25kg, and be able to move kegs which weigh close to 65kg.
* High mental and visual attention required for planning difficult work methods and sequences to obtain size, shape, or physical qualities of product. AND/OR Extremely close visual attention such as making delicate adjustments to control high speed operations to exercise very precise muscular control

**ENVIRONMENTAL CONDITIONS:**

While performing the duties of this position, the worker is exposed to inside environmental conditions, extreme heat, potential for physical injury, exposure to hot fluids, pressurized vessels and transfer lines, strong odors, chemicals, and moving machinery. The noise level in the work environment is moderate to loud most of the time.