

WESTERN NEWFOUNDLAND BREWING CO. IS ACTIVELY SEEKING AN ASSISTANT BREWER TO JOIN OUR TEAM

The position reports to the Operations Manager and is responsible for monitoring and carrying out brew house operations. This is a key position on the brewing team that requires a self-starter with great energy and true passion for craft beer.

RESPONSIBILITIES

Performs all brew house and operations duties.

Our Brewing team works together under minimal supervision to execute daily brewing operations, lead with innovation and creativity on project brews, facilitate best-in-class quality standards, and actively participate in sales and marketing efforts through beer education and public relations.

Brewing Operations:

Performs all tasks associated with making great and consistent craft beers, from milling to the packaging tank.

Conducts a pre-inspection and operates all equipment associated with the brewing process. Equipment includes but not limited to the malt mill, mash kettle, lauter tun, boiler, whirlpool, fermenters, chiller.

Provide input on equipment optimization throughout growth initiatives

Prepares, organizes and tracks all materials used during the brewing process. Monitors the processes and makes adjustments as required to meet Western Newfoundland Brewing Company's high quality standards. Maintains accurate and timely reporting throughout the brewing process.

Collects samples of beer/wort throughout the brewing process.

Performs thorough sanitation duties including the cleaning and maintenance of equipment and utensils to ensure quality standards are met.

Take measurements and conduct standardised tests on beer/wort to ensure compliance with Western Newfoundland Brewing quality standards; factors such as gravity and pH

Conduct sensory evaluation (sight, smell, taste) on wort and beer quality.

The quality and freshness of our products from raw material to the consumer is everyone's responsibility.

Proactively be the ambassador of Western Newfoundland Brewing Company through relationship building and networking initiative

Health and Safety:

Promote accident prevention by eliminating potential hazards and incorporating proper body mechanics in training procedures.

This position will actively participate in our safe operations by providing feedback and suggestions to the Operations Manager to contribute to the continuous improvement and expansion of our brewery.

Inspects equipment and performance continuous housekeeping duties to meet the sanitation expectations.

- Show respect and dignity to colleagues and customers.

QUALIFICATIONS

Must be able to work in a team oriented and "Safety First" environment.

Able to lift 55lbs

Able to work 12 hour shift, weekend and holiday schedules as required

Must possess excellent verbal and written communication skills

Passion and creativity for Craft Beer.

-Will train

Interested persons can email or mail resume with references to:

info@westernnewfoundland.ca

WNBrewing Co.

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