## JOB TITLE: Cellarperson & Packaging Assistant

DEPARTMENT: Production

REPORTS TO: Director of Brewing Operations

STATUS: Full-time

LOCATION: Cedarburg, WI

**About The Fermentorium:**

The Fermentorium est. in 2015, is a growing craft brewery headquartered in Cedarburg, WI. The Cedarburg location is home to the Brewery and Tasting Room featuring 24 taps offering a full spectrum of craft beer. The Fermentorium is best known for its award-winning Juice Packets IPA. The Fermentorium Barrel House and Tasting Room opened its doors in May of 2019 and is located in the city of Wauwatosa. This location features 24 taps and offers growler fills and cans to go. In the near future The Barrel House will be expanded and be home to the production of sour and farmhouse beers.

### Position Summary:

The Cellarperson & Packaging Assistant is responsible for duties involved with the fermentation, conditioning and packaging of beer. He or she works well in a group, and follows direction from senior-level team members, while communicating issues and problems that arise. The Cellarperson & Packaging Assistant is comfortable working both independently and on team projects. In addition, he or she should have flexibility to work evenings, nights and weekends and can expect 35-45 hours per week, up to 10 hours per day as necessary depending on production schedule. This position is eligible for overtime.

## Key Responsibilities:

* Support The Fermentorium Beverage Company’s values and expectations of quality.
* Clean and sanitize fermentation and bright tanks.
* Transfer beer in an aseptic and efficient manner.
* Monitor and control temperature and carbonation levels on all beers.
* Clean and maintain all cooperage on a regular basis.
* Follow SOPs, best practice and safety requirements.
* Possess a well-rounded knowledge of brewing and beer styles beer knowledge.
* Willingness to participate in festivals and promotional events as needed while representing the company and the brand in a professional manner.
* Cleaning, sanitizing, and storage of yeast brinks.
* Coordinate with lab when/where to harvest yeast and pitch rates.
* Coordinate with brewing team when/where to pitch yeast.
* Assist in packaging finished beer into kegs, bottles and cans.
* Maintain accurate and detailed cellaring and carbonation records.
* Assist in the cleaning of the cellar areas and washing of equipment, floors and tools to comply with cleanliness and sanitation standards.
* Maintain brewing areas at a tour-ready state.

## Requirements/Qualifications:

* 1-2 years of brewing industry experience preferred.
* Make observations of efficiencies and inefficiencies.
* Valid driver’s license.
* Ability to safely operate a forklift.
* Contribute to the continuous improvement of the production department.
* Complete special projects assigned by supervisors.
* Remain calm, flexible, and able to work through setbacks and emergencies.
* Ability to know when to ask for help from Lead Brewer if help is needed to prevent mistakes and produce quality beer.
* Able to work through challenges by setting a professional and upbeat example.
* Communicate clearly with co-workers and managers, verbally and written.
* Frequent problem solving.
* Extreme attention to detail.
* Actively support The Fermentorium, team goals, objectives, and culture
* Four-year or technical degree in brewing or a brewing-related field is a plus.

## Expectations:

* Continue to grow personal knowledge of beer styles and brewing techniques.
* Occasional customer engagement; must be able to present ideas, values and beer knowledge in a professional and public manner.
* Accurate and prompt time entry.
* Manage time efficiently while balancing training with completing assigned tasks.
* Work under the guidance and oversight of Lead Brewer and Director of Brewing Operations.

## Physical Requirements:

* Consistently lift and carry 10 pounds, occasionally lift and carry 55 pounds to chest height, and lift 165 lbs on and off pallets.
* Frequent bending, stooping, pushing, lifting, kneeling, and reaching.
* Must be able to stand for an entire shift, up to 10 hours.
* Consistently able to use repetitive hand and wrist motion.
* Work safely with hot, cold, and hazardous equipment and materials.
* Climb stairs and ladders several times a day.
* Frequent washing of hands.

## What Fermentorium Employees can expect:

At The Fermentorium, we pride ourselves in creating a welcoming work environment. As a member of The Fermentorium team, you can expect to be:

* Compensated well and fairly based on responsibilities and position
* Involved in the evolution and growth of the brewery.
* Empowered to make decisions that are in line with overall brewery goals.
* Valued and appreciated for your efforts.
* Provided with mentorship and learning opportunities related to craft beer.

## Advancement Path:

**Cellarperson & Packaging Assistant** -> Cellar Manager -> Lead Brewer -> Brewing Operations Manager -> Director of Brewing Operations

**Cellarperson & Packaging Assistant** -> Assistant Brewer -> Shift Brewer -> Lead Brewer -> Brewing Operations Manager -> Director of Brewing Operations