

	Reports to: QAQC Technician
	Effective Date:
	Revision Date:
Assistant Brewer:	

Who we are:

Talking Cedar is a rapidly growing destination for handcrafted food, beer and spirits. Providing a high-quality restaurant experience for our guests is our goal and our commitment. We do so through executing a carefully prepared menu, offering top-notch customer service, and by honoring the Chehalis Tribal land, on which we sit. We are a tribal-owned business with a competitive compensation package and a supportive team environment.

Job Purpose and Who We Want on our Team:

Assistant Brewers provide Brew house support, are utilized as shift brewers, and will also work in the cellaring department as needed. To add to their knowledge base they will receive basic training in the Lab department.

The focus of this position will be the operation and upkeep of any and all brewing equipment, as well as maintaining quality control throughout all aspects of the Brewing and cellaring process. Assistant Brewers will be responsible for receiving and processing raw materials, gathering and weighing out hops and malt, and otherwise staging brewing ingredients to keep production running smooth and all beers at optimal quality level.

Hours will vary to mesh with staffing and production needs. All shifts (day, swing, float, and night) will be required as per regular rotations on an assigned schedule.

At Talking Cedar Brewing, we take our core values very seriously. All team members are expected to embrace and embody these values each and every day:

- Quality output in everything we do.
- Creative pursuit of mastery.
- Integrity in our actions.
- Successful integration of work and life.

Qualifications:

- Education: 2 year Associates degree in Microbiology, Chemistry, Fermentation Sciences, Food Sciences or a related field.
- Experience: 1+ years in a similar or related field (i.e. working in some type of production facility).

Duties and Responsibilities:

Brewing Department

- Complete the brewing process in a safe and efficient manner. This includes, but is not limited to, milling, mashing, lautering, wort boiling, wort cooling and transferring to the fermenters.
- Make sure all information is recorded accurately on the brew sheets.
- Maintaining the use of standard operating procedures unless otherwise instructed.
- Monitor, pitch and evaluate yeast as needed.
- Work with Lab Technician to ensure all products meet standards of the highest quality.
- Ensure supply of raw material and other inventory items such as:
 - Bulk malt
 - Specialty malts
 - Hops
 - Brewing salts
 - Kettle additives
 - Safety equipment
 - Chemicals
- Additional job responsibilities may be assigned as needed.

Cellar Department

- Operate all cellar equipment in a safe and efficient manner.
- Follow SOP's to meet quality specifications and ensure proper keg line operations.
- Complete all necessary paperwork accurately and on time.
- Maintain yeast disposal, and grain area cleanup schedule.

- Perform all tasks in an efficient, safe, and productive manner.
- Maintain inventory as needed, and report low levels of inventory to your supervisor when needed.
- Monitor gravities, temperatures, DO levels, PH, and carbonation levels daily.
- Be responsible for ensuring that security procedures are adhered to throughout the building.
- Communicate regularly and efficiently with other CTE staff.
- Arrive to each shift on time with a positive attitude.
- Assist other departments when necessary, including but not limited to the Cellars, Packaging, Maintenance, and QA/QC/LAB.
- Additional responsibilities may be assigned as needed.

Physical Demands:

The physical demands here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with specific disabilities to perform the essential functions.

While performing the duties of this job, the employee is frequently required to stand for long periods, walk, use their hands to handle and work with tools, equipment, or controls, reach with their hands and arms; climb or balance, stoop, kneel, crouch, or crawl. The work environment is often noisy and they will be required to speak loud enough to be understood as needed.

The employee must frequently lift and/or move up to 55 pounds, and be able move kegs weighing up to 165 lbs.

Additional Requirements

- Submit to and pass a Drug Test
- Successfully pass a Criminal Back Background Check

Employee signature:	
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Approved by:	
Date approved:	
Reviewed:	

Tribal Employment Preference

The Confederated Tribes of the Chehalis Reservation apply a Chehalis Tribal Member and Native American preference policy to all employment opportunities.