

Job Description – Technical Brewer

Based: Hackney Wick, London (7, The white building, Queen's Yard, London E9 5EN).

For follow up/ further details please contact Sam Wright (Sam@cratebrewery.com)

Duties:

- Ensure that all vessels, equipment and facilities are kept clean and hygienic
- Accurately recording raw materials, production stage timings and quality checks
- Manual operation of the production process and equipment
- Checking temperatures and general quality of samples and making any necessary production adjustments
- Undertake laboratory analysis of samples to verify microbiological quality control parameters are adhered to
- Keeping track of stock and records of raw materials
- Ensure that the day to day management of Health and Safety is in line with company policies
- Ensure that the HACCP system is adhered to
- Developing new and improving current recipes
- Operation of packaging process and equipment
- Carry out routine maintenance as per the maintenance calendar and recording details of any actions taken
- Executing traceability exercises
- Supervision of any contractors working on site
- Checking brewery emails and responding where necessary
- Act as a ambassador of the brewery and industry representative

Skills:

- Systems analysis
- Comprehensive knowledge of the Craft Beer industry
- Comprehensive Knowledge of brewing science
- Risk Assessment
- Laboratory analysis
- Understanding of Mac and Office programs

Competencies:

- Organisation
- Prioritisation
- Communication
- Numeracy
- Innovation
- Working under pressure
- Problem solving
- Creativity
- Attention to detail

Relationships:

- Direct Line Manager is the Head Brewer
- Works alongside Logistics Manager and Sales Team
- Responsible for management of Assistant Brewers