FARM TO TAP
RUSTED RAKE BREWING
NANOOSE BC

POSITION DESCRIPTION

Position: **ASSISTANT BREWER**

Reporting to: Head Brewer

We acknowledge that in Nanoose Bay we work on the ancestral unceded shared territory of the Snaw-naw-as First Nation, who, along with 18 other tribes in the Salish Sea, are Coast Salish people who have lived here since time immemorial.

Rusted Rake Brewing is a family-run farm-based brew pub in the beautiful coastal town of Nanoose Bay, Vancouver Island. Our brewery and tasting lounge are located on an 18-acre farm situated between Nanaimo and Parksville/Qualicum Beach.

About the Position

As Assistant Brewer, you will be working with our Head Brewer with responsibility for ensuring that duties related to brewing, cellaring, packaging and cleaning are being fulfilled. Following standard operation procedures, you will be counted on to help maintain detailed brewing and packaging records and support development and production of seasonal beer recipes.

Your energy and love of craft beer will help us build upon the first four successful years of operation. This is a great opportunity to gain experience working alongside an award-winning brewer and further develop your career in the craft brewing industry.

About the Brewery

We run an Innovative Stainless ten hectoliter single infusion plant with hot and cold liquor tanks and with three single and three double batch fermenters plus conditioning tanks. We will also be using 1 HL pilot fermenters for creating interesting one-off and seasonal batches.

What We Need Help With

Brewing & Packaging

- Support the packaging operations including depalletizing, filling, and seaming cans,
- Assist with monitoring brewery inventory and supplies,
- Transfer beer between tanks and vessels,
- Wash, sanitize, and fill kegs,
- Measuring and milling malted barley,
- Draught line cleaning,
- Brew on main plant to keep up production volume,

- Provide quality control of packaged beer including carbonation levels and seam specification monitoring,
- Assist with spent grain disposal,
- Assist with quality control of active brews by checking gravities, fermentation, and carbonation,
- Help with test batches and recipe formulation,
- Perform sensory analysis of beer with knowledge of off-flavours and defects,
- Provide overview of brewery operation and beers to new staff and attend events as needed.

Cleaning

- Maintain a clean and organized brewery adhering to regular cleaning schedules,
- Complete cleaning tasks in a timely manner and in accordance with standard procedures,
- Clean and sanitize beer tanks, equipment and environment, including cleaning of kegs, bright and fermentation tanks, brewhouse, floors, tank exteriors, etc.

Safety

- Adhere to brewery safety protocols (i.e. PPE) and SOPs while operating equipment (including forklift and golf cart),
- Safely work at heights including using a ladder,
- Use chemicals in a safe manner with MSDS knowledge,
- Become familiar with Worksafe BC Musculoskeletal Injury (MSI) awareness and protocols/

Record Keeping

- Help keep accurate and timely brewing and packaging records in accordance with provincial and federal guidelines.

What You Bring to our Team

- A positive attitude and desire to help others…'what's best for the rest',
- Great attention to details and cleanliness.
- Ability to work a physical job on a regular basis.
- Being punctual, reliable and dependable.
- Working mostly standard hours (9 to 5) but willingness to work a variety of shifts including weekends and stat holidays, when necessary,
- Love of craft beer and the brewing process!

Technical Skills & Qualifications

- Experience supporting the beer production process from brewhouse to packing is desirable but not necessary,
- Knowledge of CIP and brewery sanitation procedures is desired,
- Forklift certification will be provided, if necessary,
- 19+ years of age and possess a valid BC driver's licence,
- Valid Social Insurance Number and legally entitled to work in Canada,
- Physically able to work on your feet for long hours and be able to safely lift and/or maneuver up to 25 kgs.

FARM TO TAP
RUSTED RAKE BREWING
NANOOSE BC

What We Can Offer You

- Wage: Starting at $23 to $25 hourly depending upon experience,
- Hours per week: 36 to 40 depending on operation needs,
- Discount on meals,
- Connection and integration with the provincial craft brewing industry,
- Flexible work arrangements and schedule,
- Working alongside an award-winning brewer!

Please send your resume by email to: admin@rrbrewing.ca by November 14th. The anticipated start date for the position is early to mid December.