Fat Head’s Brewing, LP

Job Title:    Brewery Intern            Division:    Fat Head’s Beer Hall
Reports to:  Quality Control Manager  Location:   Middleburg Heights, OH
FLSA Status: Non-Exempt                Date:       January 23, 2024

PURPOSE: To learn and begin to understand the overall brewing operations in a 12-week internship working 32-40 hours per week. This position is a paid position that will be working closely with Brewery managers to apply education-based knowledge to daily operations and gain essential skills to improve career readiness. Time will be spent in the following departments: Quality Control, Brew Deck, Cellar, and Packaging. The intern will act in accordance with policy and procedure, safety requirements, and best practices to ensure the highest quality beer. Applicants must be at least 21 years of age.

RESPONSIBILITIES:

- **Quality Control and Fermentation Management**
  - Laboratory quality control measures include taking gravities, qPCR, product sensory, grist analysis, Dissolved Oxygen (DO), Total Packaged Oxygen (TPO) readings, and seam analysis
  - Assist in yeast handling and management

- **Brew Deck**
  - Gain an understanding of overall brewing process: malting, milling, mashing, lautering, boiling, and heat exchanging
  - Correctly identify and measure raw materials accurately
  - Observe technological side of brewing and assist in combining ingredients via manual methods and via specialized brewing equipment (spice dosers, hop dosers)

- **Cellaring**
  - Gain an understanding of overall cellar and fermentation process
  - Utilize chemicals for clean-in-place (CIP) procedures of fermenters and brite tanks
  - Dry hopping
  - Carbonation process
  - Process tank bottoms

- **Packaging**
  - Get hands on packaging line experience with canning and kegging stations
  - Oversee packaging equipment including depalletizer, sleever, conveyors, keg fillers
  - Lift, stack, and wrap product to prepare for shipment

- **Overall**
  - Understand importance and application of hygiene and sanitation
  - Understand and develop Standard Operating Procedures (SOPs)
  - Maintain accurate records and thoroughly document notes and measured data points
  - Utilize communication skills across departments
  - Maintain a safe working environment and properly use Personal Protection Equipment (PPE)
  - Other duties as assigned

REQUIREMENTS:

- Must be at least 21 years of age
- Recent graduate or currently pursuing a degree or certification in brewing, fermentation science, food science, science (chemistry, biology, microbiology, or chemical engineering
- Prior coursework, internship, or work experience in brewing or related field preferred
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- General knowledge of computers and software (High level of proficiency in Microsoft Excel)
- Obsessive attention to detail and record keeping
- Ability to work well in a team environment and independently
- Passion for the brewing process and beer
- Innovative, ambitious, driven, yet caring and dedicated

PHYSICAL DEMANDS AND WORKING CONDITIONS
The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. When possible, reasonable accommodations may be made to enable individuals with disabilities to perform essential job functions.

- Regularly required to use hands; handle or feel; reach with hands and arms; talk or hear; and taste
- Frequently required to stand; walk; climb stairs; stoop; kneel; crouch; and crawl
- Occasionally required to sit; climb; and balance
- Frequently lift, pull, push or move objects up to 60 lbs.
- Occasionally lift, push, pull or move objects weighing more than 60 lbs. and rarely more than 165 lbs.
- Required vision abilities include close vision, distance vision, color vision, peripheral vision, depth perception, and ability to adjust focus
- Requires taste and smell capabilities to evaluate aromas and taste profiles
- Work is primarily performed in a production brewing environment. May be exposed to temperature changes, wet or humid conditions, noise, vibrations, and other brew production related hazards

Fat Head's Brewing, LP provides equal employment opportunities (EEO) to all employees and applicants for any employment decision without regard to race, color, creed, religion, sex (gender), national origin, age, disability, marital status, sexual orientation, and public assistance. In addition to federal law requirements, Fat Head’s complies with applicable state and local laws governing nondiscrimination in employment in every location in which the company has facilities. This policy applies to all terms and conditions of employment, including recruiting, hiring, placement, promotion, termination, layoff, recall, transfer, leaves of absence, compensation and training. Fat Head’s expressly prohibits any form of workplace harassment. Fat Head’s is an at-will employer and this job description does not constitute a contract of employment. This job description is subject to change at any time.