



Modist Brewing Co.

Position:	QA/QC LAB MANAGER
Reports To:	Director of Product Development
Status:	Full Time / Salary / Non-Exempt
Pay Rate	\$46,000 - \$50,000 Yearly

MISSION:

At Modist, our aim is to modify beer and how it is perceived by defying rules and expectations. We don't abide by established style guidelines and refuse to bend to preconceived notions. We push past traditional brewing by embracing creativity and unconstrained experimentation, taking an innovative approach to ingredients and techniques in order to harness raw inspiration and consistently create new and unique beer experiences.

JOB OVERVIEW:

The QA/QC Lab Manager is responsible for overseeing the beer produced is of the highest quality possible using brewing, cellaring, laboratory, and sensory techniques.

GENERAL MODIST REQUIREMENTS:

Modist Brewing is an inclusive and safe community and expects all employees and prospective new hires to exhibit the following qualities:

- Treat every individual with respect and facilitate a safe and welcoming environment for all employees and customers
- Be responsible and self driven, conducting oneself with dignity, self respect, and motivation
- Be an ambassador for Modist, all Modist brands, and act as a steward for the Minnesota Brewing community

KEY DUTIES & RESPONSIBILITIES:

- Manage yeast by tracking yeast health before, during, and after fermentation using fermentation logs, cell counts/viability, microbiological plating, and other applicable methods
- Assist brewers with yeast harvesting, and pitching
- Work with head brewer to plan yeast with brewing schedule
- Test for microbial contamination throughout the brewing process using plating and staining methods to select and differentiate for microbes throughout the life of the fermentation product, as well as other tests as deemed fit
- Prepare and analyze sensory panels to ensure the highest quality beer is provided to customers using various sensory methods
- Train sensory panelists to ensure sensory analysis is accurate and reliable
- Create and maintain updated SOPs for laboratory and sensory procedures
- Maintain/buy lab equipment, inventory, budgeting, and cleanliness
- Maintain records of production data collected and conduct reports for appropriate leads/management
- Assist packaging team as needed with quality
- Conduct audits of SOPs on a regular basis and when deemed fit
- Work with head brewer in training brewers and Packaging team on SOP improvements and any new team members on relevant QA/QC SOPs
- Validate sanitation methods of brewhouse, cellar, and packaging using ATP meter, environmental sampling, and other available techniques; assist in correcting any SOPs when appropriate
- Author, conduct, analyze, and review research to improve and validate methods in laboratory, brewing, cellaring, packaging, and sensory
- Investigate consumer/employee product concerns
- Collaboratively develop solutions to product quality and consistency issues
- Communicate with leads any issues that arise in a timely and accurate manner
- Continuously work toward growing the repertoire of the quality program
- Ensure safety protocols are being followed and assist in improving safety procedures
- Attend and participate in leadership programs and initiatives run by Modist

SKILLS REQUIRED:

- Required: High school diploma; Preferred: Bachelor of Science in Biology or related field
- Experience in sterile laboratory technique
- Microbial culturing, staining, selection, differentiation, and identification
- Knowledge in fermentation and yeast health requirements
-

- Working knowledge of cellar best practices - cleaning knowledge, validation methods
- Basic statistical analysis
- Strong problem solving skills, including the scientific method
- Holds yourself to high integrity standards and is self motivated
- Strong communication skills - verbal and written
- Experience, knowledge, and/or ability to learn simple technology platforms (spreadsheets, Google Suite, email, Slack, etc.)

WORK ENVIRONMENT:

- Able to work flexibly in multiple work environments including the Modist production brewery, laboratory, office, taproom, off-site, and field locations
- Prioritizes safety and insists that team members follow safety protocols and best practices to ensure a safe work environment for all employees
- Production Brewery with elevated noise levels
- Able to safely navigate ongoing production operations and wear required safety gear

PHYSICAL REQUIREMENTS:

- Ability to lift and/or move up to 35 pounds safely and occasionally maneuver 165 lb. kegs. w/ help from a dolly
- Work on your feet in a physically demanding environment for up to 8 hours a shift
- Ability to sit, squat, stand, bend, reach, climb ladder, etc. in an 8 hour day
- Able to perform tedious tasks involving hand/finger dexterity
- Able to wear appropriate PPE

BENEFITS:

- Health Insurance (50% of whole family paid by Modist)
- Dental Insurance (50% of whole family paid by Modist)
- Vision Insurance (75% of whole family paid by Modist)
- 401k (matching)
- Unlimited Time Off - with manager's approval
- Paid Holidays
- Employee Discounts
- Employee Assistance Program
- Personal Protection Equipment Stipend
- Brewing Education Assistance
- Flexible Work Environment
- Beer