



Modist Brewing Co.

Position:	Packaging / Cellarperson
Reports To:	Head of Packaging/Head Brewer
Status:	Part-time / Hourly (Seasonal) / Non-Exempt

MISSION:

At Modist, our aim is to modify beer and how it is perceived by defying rules and expectations. 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 create a new beer experience.

JOB OVERVIEW:

The Packaging / Cellarperson is responsible for the safe operation of all packaging equipment and cellaring duties of all Modist brands. This person has a strong work ethic, dedication to the craft of brewing, and has a strong attention to detail.

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



Modist Brewing Co.

KEY DUTIES & RESPONSIBILITIES:

- Packaging Duties
 - Responsible for the safe operation of all packaging equipment, including but not limited to:
 - Wild Goose Canning Line, Ska Can-I-Bus Depalletizer, Paktech Applicator
 - IDD Squire Plus II Keg Machine
 - 750mL/500mL Bottling Line
 - Accurately maintain SOPs and other packaging documentation
 - Accurately maintain packaging record in both batch tracking and ekos
 - Sterile sampling of pre packaged beer and THC seltzer
 - Safely operate a forklift
 - Maintain a clean, organized, and safe working environment
 -
- Cellaring Duties
 - Carbonation and DO checks of finished beer and THC seltzer
 - Pre and during packaging checks
 - Anton paar c box usage
 - Detailed record keeping (Charts/Ekos) and quality control procedures during fermentation
 - Fermentation log tracking
 - Cold side ingredient additions (dry hopping, fruiting, etc.)
 - Yeast handling including assistance with cell count, viability tests and pitching rates
 - Cellar vessel CIP procedures
 - Transferring/Centrifuging product
 - Upkeeping cellar area cleanliness
 - Cleaning and upkeep of entire production area including sinks, floors, drains fittings, and all brewery equipment



Modist Brewing Co.

SKILLS REQUIRED:

- Experience, knowledge, and/or ability to learn simple technology platforms (spreadsheets, Google Suite, email, Slack, Ekos, Square, etc.)
- Attention to detail
- Effective written and verbal communication skills
- Must prioritize safety
- Ability to work independently and take direction from supervisors in the production team
- Ability to work with production team in a fast paced manufacturing environment

WORK ENVIRONMENT:

- Able to work flexibly in multiple work environments including the Modist office, taproom, production brewery, 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 75 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, stand, bend, reach, climb a ladder, etc. in an 8 hour day