**HERON & BREARLEY**

**BREWERY OPERATIVE**

**ROLE PROFILE**

**JOB FAMILY: HR CODE:**

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| **STRUCTURE** | **LINE MANAGEMENT RESPONSIBILITIES** |
| This role is located at Group Head Office and forms part of the Production (Okell’s Brewery) team reporting to the Production Manager | n/a |

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| **MISSION & PURPOSE** |
| * To be responsible for the operation and upkeep of equipment and maintaining quality control throughout all aspects of the brewing processes. * To consistently promote and uphold quality of product and service and maintain the level of excellence associated with the Okell’s brand. |

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| **KEY RESPONSIBILITIES & DELIVERABLES** |
| * **Malt Operations** * Organising malt storage, preparing malt, crushing of malt for brewing. * Taking stock of malt / sugar and other brewhouse sundries as required. * **Brew Operations** * Monitoring of wort during brewing, taking gravities and ensuring correct routing of wort during brewing. * Taking hot and cold break samples to lab. * Assisting in final breakdown in FV. * Taking final brew sample to Lab for Attenuation Limit Testing. * Taking yeast samples to Lab for Analysis. * Monitoring of yeast vessels to ensure correct temperature is kept. * **CIP operations** * Setting up of all vessels / mains for correct CIP. * Carrying out CIP operations using Cimplicity on the Brewhouse PC as and when required. * Taking of final rinses and checking PH’s * **Racking Operations** * Setting up beer for racking * Transfer of beer from FV’s to RBT / Racker. * Taking samples to Lab for yeast counts * **Housekeeping** * Keeping plant and areas to an acceptable state of cleanliness. * Consistently monitoring levels of hygiene and compliance with health and safety and environmental regulations. * **Holiday cover** * Provide cover for the Assistant Brewer where required. * **Ad Hoc General Duties** * Carry out all other general brewery duties as directed by senior management including skimming and monitoring gravities of various brews undergoing fermentation. |

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| **SKILLS & BEHAVIOURS** |
| * Excellent communication skills with the ability to build and maintain relationships with stakeholders. * Excellent problem solving skills and the ability to stay calm under pressure. * Be able to work under own initiative and prioritise work. * Highly organised with a high attention to detail. * Committed to working at a high standard with exceptional quality output * Passionate and enthusiastic about brewing. * Must be able to work flexibly and multi-task to meet customer and business demands whilst positively adapting to change. * Must be physically fit with the ability to carry out heavy physical work and work on your feet for long periods of time. * Must be able to work in noisy environments. * Must have a flexible attitude and be able to work additional hours, occasionally at short notice in emergencies, including early morning, evenings and weekends. |
| **EXPERIENCE, EDUCATION, TYPICALLY** |
| * Ideally, the holder of a brewing degree or working towards a relevant qualification. * Experience working within a brewery environment is preferred. * Sound knowledge of brewery procedures and processes if preferred. * Good IT skills including Microsoft Office. |

The above statements are intended to describe the general nature and level of the work being performed. They are not construed as an exhaustive list of all deliverables and responsibilities and duties. All employees are expected to be flexible in approach and may be required to perform other duties as may be reasonably required for the benefit of the Heron & Brearley Group and to add value.

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| **Date prepared:** |  | |
| **Agreed by:** | **Incumbent** | **Manager** |
| **Review date:** |  | |