JOB DESCRIPTION

Beverage Manager

Location: Philadelphia and Greater Philadelphia Area

Salary: $20-$30/hr depending on experience and qualifications

Bonus/Incentive Eligibility: Yes

Benefits: Yes

Shift: Flexible but full time (~40hr/wk).

Description:

- Managing end-to-end beverage operations, raw material procurement, beverage production, packaging, shipping/receiving, and analytical testing.
- Building relationships with suppliers, retailers, and other stakeholders.
- Overseeing contract manufacturing with co-packing partners as needed.
- Ingredient selection and procurement based on brand cost and quality specifications.
- New recipe development and commercialization.
- Maintaining compliance with LCB, TTB, PDA, & FDA regulations, including documentation, training, reporting, supporting 3rd party audits, performing applicable license renewals.
- Managing resources and inventory efficiently, tracking KPI's, scheduling operations staff, and leading weekly ops meetings.
- Maintaining/installing all equipment and performing scheduled preventative maintenance and repairs as needed to avoid down time.
- Support sales and marketing as needed. For example, providing concise and timely beverage information for labels, web copy, press releases, and social media campaigns.
- Assisting with beverage retail operations on premises and with retail partners, including but not limited to farmers markets, pop-ups, demonstrations/tasting events, and management partners (i.e. storage/warehouse locations)
- Business development, site selection, and equipment procurement to meet capacity needs and growth objectives
- Assisting with other administrative and/or development activities based on the needs of the business

Required:

- Hardworking and self-motivated, with excellent communication and team leadership skills.

- Detail-oriented and able to follow instructions and operations procedures accurately.
- Strong problem-solving skills with the ability to perform root cause analysis and implement process/product improvements where necessary.
- Prior experience with GMPs, food safety standards, and quality documentation.
- Prior experience with brewing and operations management.
- Quality-focused with an unwavering right-first-time execution bias.
- A passion for regenerative organic agriculture and creating consumer products that are good for people and good for the planet.
- Willing to learn and take on new responsibilities.

Desired:

- Prior experience with farming, fermentation science, food science, or distilling.
- General operations, manufacturing, or processing experience in the agricultural, biotechnology, or the food/beverage sectors.
- Laboratory proficiency and previous work/study experience with wet chemistry, ecological, or plant cell bioassays.
- Experience with Microsoft teams 365
- ServSafe and RAMP certifications
- BJCP or Cicerone certifications

Education:

- BS or BA desired in Agriculture, Business, Science, Engineering, or a related field

About Us: Deer Creek Malthouse was founded in 2012 as the first commercial malting operation in Pennsylvania since prohibition. We produce high quality, flavorful ingredients using locally grown grain for use in beer, spirits, and food. The company also produces some food and beverages, including zero-proof Barley Tea. Deer Creek is an at-will and equal-opportunity employer. Anyone is encouraged to apply for a position on our team.

TO APPLY TO THIS JOB POSTING, PLEASE SEND A COVER LETTER AND A COPY OF YOUR RESUME TO INFO@DEERCREEKMALT.COM

Deer Creek Malthouse
1629 E. Street Rd.
Glen Mills, PA 19342