JOB DESCRIPTION

Malthouse 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 malthouse operations, including malt production, packaging, & shipping/receiving
- Additional responsibilities include cleaning and moving grain/malt, operating farm equipment, monitoring critical process parameters, and analytical testing of critical quality attributes.
- Assisting with beverage and farmer's market operations as needed
- Assisting with administrative and/or development activities based on the needs of the business.
- Scheduling operations staff and leading weekly ops meetings.
- Documenting operations activities and batch data, and reviewing new quality and safety procedures to meet USDA, FDA, OSHA and local regulatory requirements.
- Measuring operations performance using KPIs and reporting results to leadership.
- Working with partners and contractors where internal resources are not available for operations initiatives.

Required:

- Hardworking, self-motivated, and willing to learn and take on new responsibilities.
- Detail-oriented and able to follow instructions and operations procedures accurately.
- Prior experience with GMPs, food safety standards, and quality documentation.
- Physically capable to turn grain with a shovel or rake, and move bags of malt or vessels of malt beverages by hand regularly up to 55lbs.
- Quality-focused with an unwavering right-first-time execution bias.
- Strong problem-solving skills with the ability to perform root cause analysis and implement process/product improvements where necessary.
- A passion for regenerative organic agriculture and creating consumer products that are good for people and good for the planet.

Desired:

- Prior experience farming, brewing, 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
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