

Distiller Apprentice Internship

Position Description: To assist the distiller in day-to-day operations of the distillery, including mashing, still operation, equipment cleaning, and general maintenance, and to help with all areas of production operations such as bottling, inventory and warehouse management, and receiving and shipping. The distiller apprentice works under supervision of the head distiller but is also required to work autonomously on split shifts, with the possibility of a permanent position on the team after 3 months.

Duties and Responsibilities:

- The Distiller Apprentice reports directly to the Head Distiller, though Colin Keegan and the Business Manager may give direction at times
- Mashing/grain handling
- Monitoring fermentations
- Still operations
 - o Stripping runs
 - o Spirit runs
 - o Gin fractions
- Spirit proofing and filtering
- Barrel management
 - o Filling
 - o Proofing
 - o Dumping
 - o Monitoring
 - o Inventory
 - o Sampling
 - o Prepping
- Maintain accurate records
 - o Daily logs
 - o Monthly summaries
 - o Bimonthly disposition records
- Inventory
 - o Finished goods
 - o Raw goods
 - o Production supplies
- Oversee bottling
 - o Spirit prep/proofing/filtering
 - o Bottling line set up/cleaning/breakdown
 - o Supervise volunteers during bottling
- Warehouse management
 - o Cleaning, organizing
 - o Prepare customer orders for shipping
 - o Schedule or perform regular maintenance and cleaning

- Address all maintenance issues quickly

Minimum Qualifications:

- An interest in distilling or brewing
- Sense of humor
- Comfort in an environment where all team members must pitch in and work both as a team and independently
- Strong attention to detail
- Commitment to cleanliness
- Lift 50+ pound bags repeatedly throughout the day
- Ability to stand for long periods of time
- 21 years or older
- Ability to take direction yet work autonomously

Additionally desired qualifications:

- 1-3 years of experience working in beverage production
- Intellectual curiosity to learn more about your position, the spirit making process, and how to improve each step
- Comfort operating a forklift
- A background in brewing, wine making or baking
- Broad knowledge of craft spirits, cocktails, and beer
- Strong organization and record keeping
- Ability to read and follow recipes
- Ability to multitask and meet targets
- Good time management and planning skills
- Experience with machinery including pumps, boilers, air compressor and chillers
- Interest or experience with mechanical maintenance and plumbing
- Highschool diploma
- Possess a New Mexico alcohol server's certificate

This person must be committed to showing up, working hard, learning, and growing. This is a 40 hour a week non-exempt position.

This job description is intended to convey information essential to understanding the scope and general nature of the job. It is not intended as an exhaustive list of qualifications, skills, duties, and responsibilities for the position. We intend this internship to lead to a fulltime position, pending a successful 3-month internship.