



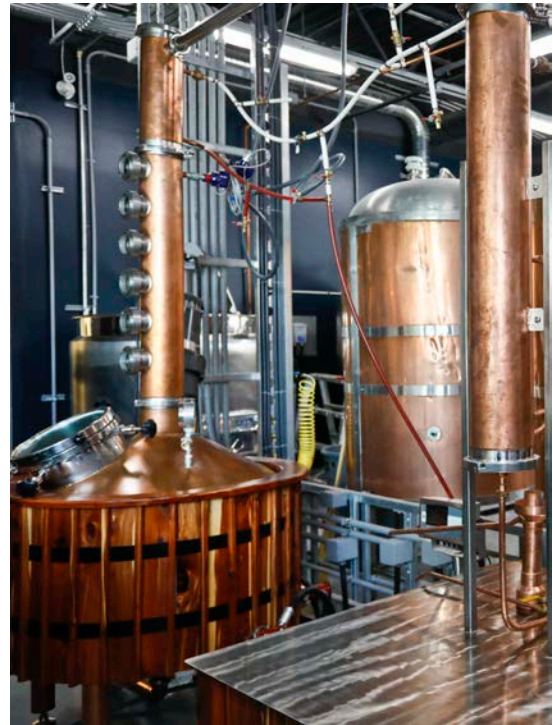
Recruiting: Head Distiller

Who we are:

Burwood Distillery is a local production distillery & tasting room, owned by friends, whose mission is to create novel and traditional spirits based around community. We highly value transparency and openness in all that we do and create. Using the best, local and raw ingredients coupled with deeply rooted passion for spirits, we're all about creating unique and playful flavors in spirits based around our local environment. Our primary fermentable sources are 2-Row Malt Barley (Rahr) and Raw Honey (Local Alberta Farmers).

Job Description:

Burwood Distillery is seeking a lead distiller for their recently opened Calgary, AB distillery. The successful applicant will be working directly under Jordan Ramey (who founded the Olds College Brewmaster Program). This position is a hands-on production position and covers all aspects of distillery operations from ingredient evaluation and supply chain management, through mashing, cellaring, distilling, packaging, and QA/QC. He/She will be required, at times, to represent the distillery at tastings or other events. A flexible work schedule, including morning and evening shifts is required to meet the needs of the business. The Head Distiller will report to the Distilling Master and Production Manager and will be responsible for the supervision of a growing number of reports as the business grows. Day-to-day primary tasks are: brewing wash, distilling, new-recipe development assistance with senior staff, and packaging, but the Head Distiller will need to be sufficiently flexible to ensure that the collaborative efforts of the entire team result in a successful business.



We're looking for someone who desires a long-term opportunity to grow their skills with our company as we set out to do something very special in Alberta! The successful candidate will be someone with a demonstrated ability to contribute to a positive and enjoyable workplace culture. The Head Distiller will have a broad background in alcoholic beverage production (preferably distilling, but brewing, malting, winemaking, etc... are all considered an asset), will understand the principles of quality spirit production, and will strive for continuous quality improvement.



Responsibilities:

- Maintain a safe working environment for all on-site staff and visitors.
- Day-to-day distillery tasks including the production of beer wash and mead base, stripping and spirit runs, packaging, cleaning, and other basic production tasks as required.
- Assist with new product development including recipe development.
- Ensure compliance with Health and Safety policies, systems and processes, including Worksafe, WHMIS, wastewater and byproduct disposal.
- Contribute strongly to continuous improvement of quality systems, efficiency, and safety.
- Work with the CRA, AGLC, AHS, and other governmental agencies to ensure regulatory compliance.
- Drive plant productivity and cost improvement toward lower cost products through waste reduction, production efficiency, and operations improvements.
- Assist the Distilling Master in the organizing of production schedules, workloads and shift scheduling based upon rapidly growing production plan requirements, events, and tours.
- Contribute to materials planning and procurement to ensure scheduled production can take place that orders are met and stock levels maintained.
- Supervise, train, and develop junior distillery staff.
- Other responsibilities as required by the business.





Candidate Requirements:

- A college degree in a science-related field and/or a distilling or brewing education from a qualified program.
- At least 2 years hands-on experience in a production distillery or brewery (or similar).
 - Experience with recipe formulation, barrel aging, packaging, and QA procedures, plus strong knowledge of classic and newer spirit styles is a plus.
- Good working knowledge of Distillery/Brewery Safety, Housekeeping and Good Manufacturing Practices.
- Excellent communication skills, both verbal and written.
- Familiarity with common desktop programs (Microsoft Office).
 - Additional training w/ Adobe and any coding experience is a plus.
- Strong practical problem solving ability.
 - Experience/training with plumbing, electrical, mechanical, pumps, welding, research, etc... is a plus.
- Strong commitment to continual improvement.
- A good sense of humor.
- A love of whiskey, spirits, and cocktails!

Benefits:

- Competitive industry wage (commensurate with experience).
- Support for educational opportunities and further related training.
- Diverse position w/ varied experience opportunities
- Advancement opportunities

To apply, send cover letter and resume to
jordan@burwooddistillery.ca

