

Job Posting: BREWER

Permanent, Full-Time

Posting Date: Jan 8, 2024



Tofino Kombucha is one of BC's fastest growing kombucha companies with a mission to be your gateway to better nutrition and better health. Join our team in producing one of the best selling kombucha's in BC.

The Brewer will brew kombucha according to our predetermined recipes and our planned production volume. Maintain cleanliness and sanitation of all equipment and work areas. Perform quality assurance and quality control analyses on fermenting, raw and finished kombucha. Package and ship kombucha to businesses and distributor. As the Brewer, you will be responsible for the product from start to finish using our standard operating procedures while strictly following our food safety and product traceability protocols.

Key Responsibilities:

- Be responsible for the day-to-day operations of the HACCP certified production facility
- Be responsible for brewing kombucha in accordance with Standard Operating Procedures
- Be responsible for the operation and maintenance of the canning line and related equipment
- Clean brite tanks, mixing tanks, and kegs according to Standard Operating Procedures
- Operate boilers, pumps and other brewery equipment
- Measure and document ingredients, sources, lot numbers, Ph/TA readings, etc
- Fulfill online orders and prepare distributor orders for shipment
- Perform and complete other additional projects, duties as required
- Deliver local orders within Tofino and Ucluelet using company vehicle, if regular driver is unavailable

Experience and Qualifications:

- Experience in a brewery/winery/distillery preferred
- Experience operating a canning line or similar automated food processing equipment preferred
- Proficient in the basic computer skills (email, drive, spreadsheet) and comfortable learning new software
- Mechanically inclined and ability to problem solve and troubleshoot
- Ability to work independently and as a part of a team
- Ability to follow precise instructions
- Able to drive a forklift, or willing to learn
- Able to work on feet for 8-10 hrs/day and lift up to 50lbs
- Willing to train the right person

Required License or Certification:

- Driver's License
- Food Safe Certificate (not required to apply but must obtain if hired)

Start Date: February 2024

Work Schedule: Monday to Friday, daytime shifts with some flexibility, generally 4x 10hr shifts

Holidays: Most long weekends off, two-week Christmas closure, plus additional vacation time as requested

Compensation: \$25-30/hour, Health Benefits Plan, and Free Kombucha

If you are interested in this position, please send your resume and cover letter to kelsey@tofinokombucha.com. We look forward to hearing from you!