

Job Title: Brewery Research Assistant, Canadian Food & Wine Institute Innovation Centre
Department: Research and Innovation Division
Start Date: May 2022
Rate: \$16.57

Located at the Daniel J. Patterson campus in Niagara-on-the-Lake, the Canadian Food & Wine Institute Innovation Centre team offers a full suite of services to support industry innovation and commercialization of new products and processes in the food and beverage sector. From new recipe development to shelf-life testing and nutritional labeling, the CFWI Innovation Centre pairs industry partners with faculty, recent graduates and students with the right expertise and equipment to meet industry needs.

Job Description:

The successful candidate will be enrolled in the Brewmaster and Brewery Operations Management program. As a Research Assistant, you will have the opportunity to assist with beverage processing and product development projects, within a research team environment, with the Canadian Food & Wine Institute Innovation Centre.

The successful candidate may also have the opportunity to work on the Craft Brewer Quality Program, helping create new quality standards for breweries across Canada. This position includes research and writing as well as brewery visits.

Duties and Responsibilities Include but not limited to:

- Work independently and in collaboration with the research team
- Beverage product development activities
- Setup and troubleshooting basic production equipment and hardware
- Operate and support equipment in the beverage pilot processing plant
- Meet regularly with the Research Lead(s), Laboratory Technologist, Laboratory Technician, Scientific Manager, Research Program Manager and Centre Manager
- Conduct ethical research

Key Competencies:

- Currently enrolled in the Brewmaster and Brewery Operations Management program
- Experience brewing and evaluating beer and other beverages
- Experience working within a brewery or other beverage processing setting is considered an asset
- Mechanical abilities related to operating equipment in a beverage plant is an asset (including MicroThermics, batch pasteurizer, jacketed vessels, injector carbonator, filtration, filling & canning equipment)
- Attention to detail and ability to follow directions, Standard Operating Procedures
- Excellent skills in written and oral communications
- Excellent research skills
- Reliable and punctual
- Capable of working independently, while being a member of a collaborative team
- Knowledge of MS Office applications, including Excel and Word
- Demonstrates an uncompromised commitment to confidentiality
- Ability to take initiative to complete tasks and develop solutions

Working Conditions:

- 7 - 15 hours per week until September 2022 (contract may be extended after this)
- On-campus work
- Able to lift up to 25KG repeatedly, if required
- Indoors, sitting, and standing

Deadline to Apply: Wednesday, May 18 at 12 pm

Email your resume, cover letter, program of study, year or term in which you are currently enrolled, and school schedule (if available) to researchjobs@niagaracollege.ca and reference Brewery Assistant in the subject line.

We thank all applicants; however, only those qualifying for an interview will be contacted.