

Job Title: Beverage Production Assistant
Department: Research and Innovation Division
Start Date: February 2024
Rate: \$16.74 per hour (under review)

Located at the Daniel J. Patterson campus in Niagara-on-the-Lake, the Food & Beverage 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 Food & Beverage 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, Winery and Viticulture, Artisan Distilling, or related beverage program. As a Brewery Production Assistant, you will have the opportunity to assist with beverage processing and product development projects, within a research team environment, with the Food and Beverage Innovation Centre.

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, Centre Manager, and the Pilot Plant Production Specialist
- Conduct ethical research

Key Competencies:

- Currently enrolled in the Brewmaster and Brewery Operations Management, Winery and Viticulture, Artisan Distilling, or related beverage 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 April 26, 2024 (contract may be extended after this)
- On-campus work

- Able to lift up to 25KG repeatedly, if required
- Indoors, sitting, and standing
- Potential evening and weekend scheduled shifts

Deadline to Apply: Monday, January 29 at 12 pm

Email your resume, cover letter, and school schedule (if available) to researchjobs@niagaracollege.ca and reference Beverage Production Assistant in the subject line.

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