

Job Title: Beverage Production Assistant
Department: Research and Innovation Division
Start Date: October 2025
Rate: \$18.00 per hour

Food and Beverage
Innovation Centre

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 beverage analysis to new recipe development, shelf-life testing, prototyping, and small batch processing, 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 Beverage Production Assistant, you will have the opportunity to assist with a variety of beverage processing and product development projects, within a team environment, with the Food and Beverage Innovation Centre. The successful candidate will work in our HACCP certified and CFIA licenced Beverage Production Pilot Plant and Process Optimization Labs where you will gain hands on experience operating line equipment like batch and tunnel pasteurizers, mixers and blenders, canners and fillers, injection carbonators and holding tanks, filters and other processing machinery. You will also be trained in and conducting food safety sanitation, documentation, swabbing, and other standardized food processing good manufacturing practices.

Duties and Responsibilities Include but not limited to:

- Work independently and in collaboration with the team
- Beverage product development activities
- Setup and troubleshooting basic production equipment and hardware
- Operate and support equipment in the beverage production pilot plant and process optimization lab
- Meet regularly with the Research Lead(s), R&D Technologist, Beverage Production Technologist, Scientific Manager, Associate Director, and the Pilot Plant Production Specialist
- Conduct ethical research activities

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
- 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 **December 31, 2025** (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: Friday, September 19, 2025 at 12pm

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.