



Quality Assurance/Control Lab Technician

Classification: Non-exempt

Last revised: 2/12/19

Supervisor: Quality Assurance Manager

Job Overview

2 Towns Vision

We aspire to create craft cider that is accessible to the people, utilizing the most advanced cider making standards, and quality Northwest ingredients, without being afraid to do things a little differently. Much like our product, 2 Towns as a company is fun, unique, and filled with energy. Our crew makes what we do possible, and we are committed to fostering an environment of fairness, empowerment, and security.

Job Summary

The Quality Assurance Lab Technician will be working within the QC team to ensure product quality. The main responsibilities of the QA/QC Lab Technician will be taking and analyzing samples of in process and packaged cider and reporting out of spec measures in a timely manner. These tasks will involve working with chemicals, lab equipment, and working in a team environment. QA team members are expected to have a positive attitude and contribute to the success of the production team and cleanliness of the cellar and lab. QA team members should expect a fast-paced environment and 30-50 hours per week. Scheduled hours for this position will be a 4-10 shift schedule, 10 hours per day, Sunday-Wednesday or Wednesday-Saturday. Scheduled hours are likely to be from 6a - 4:30p.

We're looking for an individual with an outstanding positive attitude who can function well in our team environment. The ability to integrate into our dynamic crew and support the cellar leaders in the completion of producing our award-winning craft cider is a must.

Essential Duties and Responsibilities

General Purpose: The QA/QC Lab Technician will assist our Quality Assurance Manager with a variety of tasks to ensure delivery of consistent, quality product.

- Collect and analyze samples of in-process and packaged cider, including but not limited to TA, pH, Brix, SO₂, Volatile Acidity and ABV
- Ensure cider is to spec before release for filtration/packaging and promptly report out of spec ciders to QA and Production Managers
- Take and record DO, CO₂ and TPO measurements of packaged product
- Collect six packs and cases of cider for product retention library
- Monitor pasteurizer performance through use of PM-4 PU Monitor
- Collect aseptic samples for microbial testing, carry out microbial testing
- Record data accurately and promptly
- Assist QA Manager in data analysis
- Follow established SOPs
- Keep lab and equipment well organized and clean
- Flexibility to perform others duties as assigned
- High level of communication with management and other quality team members
- Adhere to 2 Towns safety policies and procedures at all times
- Multi-tasking throughout the day
- Attention to detail during repetitive tasks
- Learn to use new equipment as it is added to the lab
- Participate in and assist sensory analysis lab

Preferred Skills and Abilities

- Motivated to make a difference in an entrepreneurial environment
- Able to retain confidential company knowledge
- Able to function in a dynamic, fast-paced work environment
- Able to work with honesty and integrity
- Friendly, professional attitude
- Thrives in group work situations
- Strong team player qualities
- Able to work independently
- Excellent time management skills
- Able to be flexible in both schedule and duties
- Passionate about craft beverage industry (Cider, Beer, Wine, Mead)
- Willing and able to travel on rare occasion
- Able to work occasional evenings

Minimum Qualifications

- 21 years or older
- Education: High School Diploma or equivalent
- Valid Driver's License and acceptable driving record
- Knowledge of Microsoft Office products, particularly Excel for plotting/tracking data on spreadsheets
- Able to kneel and stoop occasionally
- Able to lift and laterally move by hand filled half-kegs (154 lbs)
- Able to move heavier items such as kegs, drums, totes, and pallets, using tools such as a hand truck, pallet jack, or a forklift

Desired Qualifications

- Personable attitude towards other employees and the public
- Looking for a long term job opportunity
- Degree in chemistry, microbiology, fermentation science, biology or other science background
- Previous winery, brewery, distillery, or food processing experience
- Previous laboratory experience
- Experience with enzymatic testing, spectrophotometry, microbiological testing

Physical Demands

The physical demands described here are representative of those that must be met by an employee to successfully perform the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

While performing the duties of this job, the employee is frequently required to sit; walk; use hands to move cases, reach with hands and arms; climb or balance; stoop, kneel, crouch, or crawl; talk or hear and visually count. The employee is required to stand most of the day.

The employee must frequently lift and/or move up to 75 pounds.

Work Environment

The work environment characteristics described here are representative of those an employee encounters while performing the essential functions of this job. Reasonable accommodations may be made to enable individuals with disabilities to perform the essential functions.

The noise level in the work environment is moderate to loud most of the time.

Compensation and Benefits

2 Towns Ciderhouse offers competitive wages based on prior experience. Benefits include health and dental insurance, quarterly merchandise credit and cider allotments, 401k, and profit sharing bonus opportunities. Benefit eligibility is dependent on job classification and hours worked.

To Apply

Please submit the following documents to jobs@2townsciderhouse.com by **12p (midnight) on Friday Feb 22nd 2019**.

- 1) Resume
- 2) Cover letter that address your experience working in a laboratory setting.

Resumes submitted without a cover letter will not be considered.

2 Towns Ciderhouse is an equal opportunity employer.