



Cellar Manager

About Odell Brewing

Since 1989, the culture of family and collaboration has thrived, fostering a brewery full of beer-centric people. It is this passion for beer that inspires Odell Brewing to create quality, hand-crafted and innovative brews. Odell Brewing is committed to providing exceptional guest experiences while making positive contributions to their co-workers and community through their outreach and charitable giving programs. Odell Brewing is the 23rd largest craft brewery in the United States and sold the majority of the company to its co-workers (now co-owners) in a combined management buyout and Employee Stock Ownership Program.

Our collective leadership and independence empower us to build a culture of ownership where we contribute, educate, and innovate, while keeping Colorado at our core. Always Better

Position Summary:

The Cellar Manager will lead the direction and day to day operations of the Cellar Team. Responsibilities include supervision and scheduling of the Cellar Team members.

Essential Functions:

- Manages the day to day operations and team in the cellar
 - With direction and approval from the Technical Director, responsible for performance management of the Cellar Team
 - With direction and approval from the Technical Director, leads the recruitment and selection process for vacant Cellar positions
- Coordinates PTO and shift coverage of Cellar Team
 - Provides shift coverage when needed
- Leads Establishment of Standard Operating Procedures for the Cellar
- Trains and holds Cellar Team members accountable to SOP standards
- Creates, Maintains, and Improves Upon Cellar Metrics
 - Ensures Cellar Team achieves these standards
- Has input into cellar process development
- Provide general cellar maintenance and upkeep, and works with the Maintenance Team as necessary
- Has input into Process Improvement Team as a Subject Matter Expert for improvements as they relate to Safety, Quality, and Efficiency

Qualifications:

- HS Diploma or GED required
- Bachelor's degree or equivalent experience is preferred
- 5 years of experience working in a cellar
- 2 years of experience in a supervisory role
- Night shift, weekend and holiday availability is required
- Demonstrated ability to be organized and maintain a high attention to detail
- Must be at least 21 years old

Physical Requirements:

- Ability to work long hours on your feet
- Ability to work in a hot, wet, and loud environment
- Ability to crouch, bend, lift, and reach
- Ability to remain focused and level-headed under demanding situations
- Ability to lift and move up to 55 lbs.



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Benefits:

- Medical/Dental/Long Term Disability/Vision benefits
- Employee Stock Ownership Program
- Profit sharing
- 401(k) retirement plan with company match
- Paid Time Off
- Paid holidays
- Weekly beer allotment
- Employee Assistance Program

Interested applicants, please submit your completed application, resume, and cover letter to jobs@odellbrewing.com with "Cellar Manager" in the subject line by August 27, 2019.

Equal Opportunity Employer - Odell Brewing Company provides equal employment opportunities to all employees and applicants for employment without regard to race, age, creed, color, religion, national origin or ancestry, marital status, sex, disability, veteran status, genetic information, sexual orientation, gender identity or expression, or pregnancy.