

<b>Job Title:</b> Cellar Staff			
<b>Job Location</b>	72 Shrewsbury St.	<b>Country:</b>	United States of America
<b>Address:</b>			
<b>City:</b> Worcester	<b>State:</b> MA	<b>Zip:</b>	01604

**Employer:** Wormtown Brewery  
**Address:** 72 Shrewsbury St. **Country:** United States of America  
**City:** Worcester **State:** MA **Zip:** 01604  
**Web Address:** <https://wormtownbrewery.com/>  
**Minimum Pay:** \$16.00 /Hour **Maximum Pay:** \$20.00 /Hour  
**Benefit:** 401K, Dental Insurance, Employee Discount, In-house Skill Training Programs, Life Insurance, Major Medical, Paid Holidays, Retirement Plan, Sick Leave, Uniforms Furnished, Vacation Leave, Vision Insurance

#### **Job Details:**

At Wormtown, we are driven by our core values. We are a team of passionate, determined, committed, and creative problem solvers who hold ourselves accountable for the outcomes of our decisions. People who love the details but have an eye on the big picture. We actively seek out people with a willingness to embrace change and think differently. At Wormtown, we want you to Be Hoppy® so we offer you an endless list of some outrageous perks like employer-match 401(k), medical, dental, and vision coverage, vacation, employee discounts, company swag, employee assistance program, professional development, tickets to the Woo Sox, birthday day off, and more! At Wormtown, we understand the value of developing a team with different viewpoints, backgrounds, and life experiences and the ideas that these experiences bring to the table.

We are looking for a Cellarperson for our brewery. If you are highly collaborative, reliable, gives attention to the details but doesn't lose sight of the big picture, has an eye for quality, and is rather crafty, then we would Be Hoppy® to talk to you!

#### **What You Will Be Doing:**

The Cellar Team is responsible handling of fermenting beverages and non-fermenting beverages after they've been created either Brewed or an Innovation Project at Wormtown Brewery Production Facilities. The position requires preparation of vessels (CIP and Sanitize) for beverages through to the preparation of beverages (Transfer, Blend, Dry Hop, add adjuncts, clarification processes and Carbonate) for packaging to the highest quality. The Cellar Team works closely with the laboratory to manage yeast and maintain yeast collection vessels. The position also works closely with production schedule to meet production demands. Cellar personnel keep track of Cellaring tasks in brewery management software and keep accurate paper records. The highest attention is paid to a safe work environment, equipment, and brewery cleanliness. The primary focus is product quality assurance in adherence to all company policies and standards.

#### **Requirements**

##### **What Qualifications We Prefer**

High School diploma or GED, at least one year of experience in the Brewing industry, Food & Beverage industry, or Manufacturing. Fork-lift experience. Experience working on a team, outstanding quality-focus skills, ability to communicate effectively in English.

While performing the duties of this job, the employee is regularly required to talk and hear. This position is very active and requires standing, walking, bending, kneeling, stooping, crouching, crawling, and climbing all day. The employee may frequently lift and/or move items over 30 pounds, and occasionally lift and/or move items up to 75 lbs. Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception and ability to adjust focus.

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