**Assistant Cider Maker**

Job description

Hudson Valley Farmhouse Cider is growing and needs an energetic hard working assistant cider maker to join the team. The position will include cider making, packaging, general farm work and other duties as needed. HVFC is currently searching for a full-time assistant cider maker who is interested in the cider-making process, which includes fermentation and bottling, as well as both chemistry and biology. Our ideal candidate will have a strong work ethic, team skills, and a positive attitude. The assistant cider maker is responsible for providing technical and supervisory support to the head cider maker to meet the quality standards of the cider. The position provides support to the head cider maker by facilitating information flow between cidery, and production planning team. The position will maintain accurate records and manage inventories to meet cider making and bottling schedules. Responsible for maintaining the health of the cider ensuring quality is maintained. The job will encompass, but is not limited to, administrative tasks such as maintaining up to date and accurate records. To be successful in the role, you will need the following:

* Essential Duties and Responsibilities
* Assist the head cider maker in all aspects of the cider making process including fermenting, bottling, kegging, racking, and filtering
* Fulfill all work-orders and tasks assigned by head cider maker
* Sanitation during the cider-making process, which includes cleaning fermentation tanks, kegs, bottles, and filters
* Assist in the tasting room: stocking shelves, pouring cider, working the register, and general clean up
* Help in keeping the production room clean and organized for public display
* Build orders for the distributor
* Participate in staff meetings
* Unloading/loading trucks as necessary
* Keeping a clean and organized workspace and maintaining a safe work environment

Qualifications and Skills

* Minimum of 2 years’ experience in a Cidery/Winery/Brewery
* Knowledge of the cider industry
* Have enthusiasm and interest in the cider-making process and be willing to learn new skills and abilities
* Over 21 years old (no exceptions)
* Clean driving record
* Physical requirements: the ability to lift up to 50lbs on a regular basis, climb ladders, crouch, kneel, and work in tight spaces
* Problem-solving
* Looking for a long term job opportunity
* Personable attitude towards other employees and the public
* Excellent time management skills
* Ability to follow directions, and work independently
* Passionate about the craft beverage industry
* Assisting with computer data-entry as needed
* Forklift certification or experience
* Able to perform simple math
* An energetic personality
* Able to work on your feet for extended periods of time
* Attention to detail
* Willingness to adapt and evolve
* Bilingual in Spanish and English, a plus
* Must be able to speak and communicate clearly
* Coordinate multiple tasks simultaneously
* Ability to work flexible shifts, overtime, or weekends as needed
* High School Diploma or GED
* Some background in fermentation, chemistry, and biology is preferred but not required
* Degree in Viticulture & Enology, Food Science, Brewing, or related degree preferred

Job Type: Full-time

Salary: To be discussed with experience

Experience: Cidery/Winery/Brewery: 2 years (Preferred)

Weekly day range: Flexible

Work Location: In person

Send Resume to: SROrchardEvents@Gmail.com