

Are you looking for a career as a Production Manager / Distiller?

Are you passionate about the art and science of distillation? Looking to make your mark in the craft spirits industry?

Lone Pine Distilling Inc. is seeking a dedicated, career-minded individual to manage all production and assist in other areas of running a start-up distillery. We are an independent craft distillery based in Edmonton, Alberta, about to launch production of our premium handcrafted spirits.

This is your opportunity to apply your distilling/brewing skills in a dynamic and production-oriented environment, with plenty of room to grow. If you're interested in establishing roots in the distilling industry and helping us take an exciting new company to the next level – then Lone Pine is the place for you.

Responsibilities include, but not limited to:

- Manage the distillery's overall production and department staff. Ensure the quality and consistency of the product.
- Prepare schedules and procedures to properly manufacture the spirits, including daily logs to ensure accuracy.
- Develop new products and identify new ways to take advantage of existing inventory and processes.
- Oversee all aspects of production including fermentation, distillation, proofing, maceration, bottling, shipping, and sourcing of raw materials.
- Hire, manage, and train assistant distillers, production assistant, bottling staff as needed.
- Develop your own standard operating procedures for new and existing processes, while ensuring accurate and up-to-date documentation.
- Maintain processing, inventory, and bottling logs for regulatory compliance (CRA, AGLC), work with management related to reporting and compliance.
- Maintain the highest standards in facility cleanliness. Ensure the facility is well organized and safe for staff, as well as outside visitors and tour groups.
- Clean and sanitize all distilling equipment.
- Track and monitor inventory levels, rotate product, and test and sample stored spirits to monitor aging.
- Interact with small and large groups, in the distillery and/or at offsite events, to educate them on Lone Pine's different products or distillery equipment and processes.

Job Requirements:

- Graduate of a Distilling or Brewery Management Program or similar program
- B. Science, Chemical Engineering or other degree from an accredited post-secondary institution is an asset
- Two plus years of hands on experience with commercial brewing / distillation equipment
- Must be able to multitask, problem solve, and perform various duties within the production environment
- Demonstrated ability to work with complex mechanical equipment
- Valid class 5 driver's license or equivalent
- Ability to lift heavy items, 30KG min.
- Ability to interact positively with customers and coworkers
- Good communication skills and able to follow procedures precisely
- Able to work evenings and weekends when required

What we offer:

- A great position with an exciting new company
- Opportunities to grow with the company as we become established
- Salary competitive for the industry and commensurate on experience
- Health and dental benefits, vacation entitlement

Salary and benefits to be determined based on experience. Please outline expectations within your cover letter.

To learn more about Lone Pine Distilling (and get a look at the superb still setup you'll be working with), visit our [website](#) and [Facebook](#) page.

If you would like to join the team, please apply with a cover letter and resume to careers@lonepinedistilling.ca.