

Dwinell Country Ales, located approximately 100 miles east of Portland, OR in central Klickitat County (WA), is a recently opened, family-run brewery with a focus on farmhouse-style beers, barrel-aging, and mixed-culture fermentation. We operate a 7 bbl 2-vessel electric brew system with a trio of 7-barrel fermentation vessels and a growing collection of oak barrels. We have a small, on-site tasting room at our Goldendale brewery and self-distribute kegs throughout Vancouver, the Columbia River Gorge, and Yakima.

Position Overview: Tasting Room Assistant Manager

The Tasting Room Assistant Manager ensures that all of our customers have the best possible experience at our tasting room. You will report directly to the company's owners and will be responsible for supporting tasting room operations on a day-to-day basis. As an ambassador for Dwinell Country Ales, the craft beer industry, and the small-town spirit of Goldendale, candidates must show a passion for beer and proven experience in delivering a compelling, positive customer experience. Successful candidates should demonstrate a high degree of motivation, a willingness to perform sales-related duties (e.g., ride-alongs, tap takeovers, festivals, etc.), an interest in learning about brewhouse operations, strong organizational skills, an acumen for performing clerical/administrative work, the motivation to assume new roles, and an ability to accept responsibility for process outcomes. Ideal candidates will also show flexibility to work weekends, late hours, and shifts outside of their primary schedule.

Responsibilities:

- Support all tasting room operations
- Maintain a clean, friendly, and welcoming environment for guests at all times
- Open and/or close the tasting room on a daily basis
- Responsibly handle credit card/cash sales
- Perform regular inventory checks for retail sales of beer and merchandise
- Implement daily quality control procedure for all beverage offerings

Required Experience/Skills:

- 1-3 years experience working in a brewery/winery/distillery tasting room, customer service, or similar environment
- A strong knowledge of classic beer styles, a working understanding of the brewing process, and a familiarity with the craft brewing industry
- Possess a MAST server permit and a food handler card
- Pass the Cicerone Certified Beer Server exam
- College education or equivalent trade school/military

- Solid written and verbal communication skills
- Organized, highly-motivated, detail-oriented, and able to multitask
- Proficient computer skills with Microsoft Office (Excel) as well as Google applications
- Friendly, positive, confident, and engaging attitude
- Ability to work under pressure while maintaining high standards
- Cash handling and point of sale reconciliation experience
- Keen understanding of food safety and sanitation practices
- Ability to shift 150 pounds on occasion and up to 50 pounds routinely

Compensation:

- Hourly wage based on experience
- Ability to attend industry-based events and professional development
- Opportunity for growth

To Apply:

Please include resume, cover letter outlining your interest and relevant skills, and references. You must be 21+ years old to fulfill this position.