

ROLE OVERVIEW

Brewers are responsible for making beer either at specific stages of production (i.e. brewhouse, fermentation, cold room or packaging) or in its entirety from ingredients intake to final package. Whilst well established, the brewer occupation is a diverse role which may vary considerably across the sector.

KEY POINTS

- Level: 4
- **Duration:** 18 months + End Point Assessment
- Entry requirements: You may be required to undertake training in maths and English. See <u>HERE</u> for more information
- Career progression: This apprenticeship can lead to the Food Industry Technical Professional Level 6

South Yorkshire Apprenticeship Hub

www.southyorkshireapprenticeships.org

Live Vacancies

Supporting individuals and businesses across South Yorkshire

KNOWLEDGE REQUIREMENTS



- The provenance, quality and characteristics of principle ingredients used for beer production and their combined contribution to beer style and character
- Importance of stock control, handling and storage of ingredients for use in the brewery to preserve ingredient quality and characteristics
- Principles and importance of plant hygiene and maintenance on production quality, safety and efficiency
- Brewery monitoring systems to control the quality, consistency and safety of ingredients and raw materials as well as product within the process and at final package
- The heritage and structure of the beer industry, as well as the significance of changing market trends and drivers of consumer preferences

SKILL REQUIREMENTS



- Maintains accurate records for existing beer recipes and as part of day to day brewhouse and production requirements
- Design and adjustment of beer recipes and specifications where necessary
- Planning to ensure production schedules are met, with adjustments made in a timely way where necessary
- Monitoring quality control and consistency of ingredients, raw materials and product within the process and at final package and to demonstrate compliance with specification and regulations
- Monitoring and maintenance of yeast hygiene, vitality and viability

BEHAVIOUR REQUIREMENTS



- Passion for the industry and the product; acts as a role model and ambassador for brand and brewery
- Curiosity and desire to innovate and expand knowledge and experience of brewing
- Demonstrates responsibility, personal accountability and professionalism in all aspects of the role
- Confidently and competently communicates relevant information to team members and others in an appropriate manner
- Works collaboratively as part of a team