



Position Description: **Microbiology Technician**
Tuatara Brewing Company Ltd.

Our Vision:

We're proud of our Kiwi and Kapiti Coast roots and have been producing high quality, hand crafted beers since 2000. We brew 'true to style' with a distinctly Kiwi twist that delivers world class, hand crafted, full flavoured beer from Aotearoa.

We are small enough to respond to our loyalists' desires with trial beers brewed at The Third Eye, our central city tap room, and big enough to bring these beers to all of Aotearoa and the rest of the world through our core and limited release bottle launches.

Our intent is to build a long term, sustainable, world class business, with our feet on the ground (in Wellington: the Craft Beer Capital of the Southern Hemisphere!) but our eye on the big wide world. You will have a significant role in us succeeding in this goal!

Yes, it would be preferable if you like craft beer, love making it and coming up with creative brews! (Oh, and want to work on the Kapiti Coast!) There's also a few extra bits we need for this position. Own these and we'd love to hear from you.

Essential skills:

- Two years microbiology experience, preferably in the brewing or dairy industries.
- Standard microbiology skills – making and use of various agar plates, proficient in microscope use, organism identification by colony and microscope, aseptic techniques and the isolation of yeast or bacteria.
- Production laboratory experience.
- Familiarity with autoclaves.
- Microsoft Office.
- Experience in Food Safety.
- Good written and spoken English.
- A passion for quality and safety.

Team fit:

Tuatara is a family oriented business and there is no doubt that fitting in with the team is important to this role. We work hard, value new product development, brewer mentoring and have a heap of fun doing it! And it's fair to say we enjoy a bit of banter around the brewery. An interest and appreciation of craft beer and food matching would also help.

Structure & Key Relationships

Reports to:	Laboratory Manager
Works with:	Brewery Manager, Head Brewer, wider DB lab and quality stakeholders.
Business Area:	Tuatara Brewery Laboratory
Location:	Predominantly Tuatara HQ - Paraparaumu Brewery, Kapiti Coast, New Zealand.

Purpose of Role:

- Current - General laboratory tasks (50%) and Brewing related microbiology (50%).
- Future - General laboratory tasks (75%) and Brewing related microbiology (25%).

Key Structural responsibilities:

Category	Duties and Responsibilities
1. Quality Control	<ul style="list-style-type: none">• Provide a laboratory service to the wider business that is of a high quality standard, accurate, timely and cost effective.• Work with the Brewers and Production staff to provide pre-start swabbing of processing equipment.
2. Quality Assurance	<ul style="list-style-type: none">• Contribute to the quality system by introducing the maintenance of standards, and procedures for a microbiology laboratory.
3. Safety	<ul style="list-style-type: none">• Maintain a safe work environment
4. Additional Responsibilities	<ul style="list-style-type: none">• Training - Maintain competence in core tasks/analyses and providing training to others.• Culture - Maintain and improve a positive working culture• General - Perform any other tasks to fulfil business needs at the time

At Tuatara, we are a Results Only Work Environment. We focus on what you **achieve** versus what you do. Within your key areas of responsibility, we develop a Personal Performance Plan (PPP) annually which is linked to the company Strategic Plan. Your PPP has clear Deliverables, Key Performance Indicators and timeframes.