

**Marian Farms
Fresno, CA
Job Description - Distiller**

Disclaimer: This job description is not designed to cover or contain a comprehensive listing of activities, duties, or responsibilities that are required of the employee.

JOB TITLE: Distiller

JOB DUTIES

Overview of duties: Primary duty is making artisan spirits, which may include: grape crush, fermentation, racking, distillation, barreling, bottling, other duties as needed.

Specific duties include, but are not limited to, the following:

- Monitor material flow or instruments, such as temperature or pressure gauges, indicators, or meters to ensure optimal processing conditions. Set up or adjust machine controls to regulate conditions such as material flow, temperature, or pressure.
- Inspect machines or equipment for hazards, operating efficiency, malfunctions, wear, or leaks.
- Examine samples visually or by hand to verify qualities, such as clarity, cleanliness, consistency, dryness, and texture.
- Collect samples of materials or products for laboratory analysis.
- Clean or sterilize tanks, screens, inflow pipes, production areas, or equipment, using hoses, brushes, scrapers, chemical solutions, or pressure washer.
- Communicate processing instructions to other workers.
- Dump, pour, or load specified amounts of finished or unfinished materials into equipment or containers for further processing or storage.
- Maintain logs of instrument readings, test results, and shift production, and input production information to computer.
- Measure or weigh materials to be refined, mixed, transferred, stored, or otherwise processed.
- Install, maintain, or repair hoses, pumps, filters, or screens to maintain processing equipment, using hand tools.
- Remove clogs, defects, or impurities from machines, tanks, conveyors, screens, or other processing equipment.
- Connect pipes between vats and processing equipment.
- Assemble fittings, valves, bowls, plates, disks, impeller shafts, and other parts to equipment in order to prepare equipment for operation.
- Test samples to determine viscosity, acidity, specific gravity, or degree of concentration, using test equipment such as viscometers, pH meters, or hydrometers.
- Turn valves to pump sterilizing solutions or rinse water through pipes or equipment or to spray vats with atomizers.
- Remove full containers from discharge outlets and replace them with empty containers.
- Pack bottles into cartons or crates.

JOB QUALIFICATIONS

The necessary education, skills, knowledge, and work style include, but are not limited to, the following:

- Have legal authorization to work in the United States.
- Have high school diploma or equivalent. College degree preferred. Wine-making knowledge or food service experience preferred.
- No felonies on criminal record.
- Have clean driving record.
- Must be able to lift 50 pounds.
- Must be able to climb ladders.
- Operate forklift and pressure washer.
- Ability to maintain accurate, complete, and timely records of work performed.
- Ability to establish and maintain an effective working relationship with other personnel and the public.
- Ability to understand and carry out verbal and written instructions.
- Ability to perform the duties of the job for an entire workday.
- Ability to perform occasional overtime, weekend, and holiday work as required.

JOB SALARY OR PAY RATE

- Commensurate with experience.

CANDIDATES: E-MAIL COVER LETTER AND RESUME TO
info@marianfarmsbiodynamic.com