

Internship Posting Fall, 2017

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| Organization name | Los Alamos Beer Cooperative dba Bathtub Row Brewery |
| Mentor/Contact name | Doug Osborn, General Manager Connie Goettee, Member, Board of Directors |
| Address | 163 Central Park Square, Los Alamos NM 87544 |
| Phone number | General Manager (505) 577-8919 |
| E-mail address | manager@bathtubrowbrewing.coop clgoettee@gmail.com |
| Organization website | bathtubrowbrewing.coop |
| Describe your organization | <p>The Los Alamos Beer Cooperative (LABC), doing business as Bathtub Row Brewing, has established a craft brewery and taproom as a place for the community to gather and enjoy great, locally brewed beer. The Cooperative is located in Los Alamos, New Mexico, in the center of the historic downtown.</p> <p>Bathtub Row Brewing is New Mexico's first cooperative brewery, and only the fourth in the United States. Since our opening in April 2015, we have produced and sold nearly twice initial projections, and are enjoying a stable business revenue.</p> <p>We are focused on producing the highest quality, fresh, delicious craft beer, and serving it in the taproom and at local events. Retail customers and members of the cooperative may come to view the operation of the brewery and purchase beer by the glass for consumption on premises, or to take home in growlers.</p> <p>The taproom is as envisioned - a place for the members of the Los Alamos community to gather, relax in a comfortable atmosphere, read, talk, be alone or in a small group — and enjoy a beer. The vision evokes one of a small, neighborhood pub in England, where fresh beer is brewed on premises, and is as much a vital part of the community's spirit as is the togetherness of the gathering.</p> |
| Internship title | Brewers Assistant (must be over 21 years old) |
| Specific days/hours (if applicable) | Days and hours for work can be flexible. Intern will work during and between brewing operations. |
| What will the student learn from the internship? | Manufacturing processes of brewing, including operation of brewing process equipment, sanitation and cleaning of brewing equipment, testing and quality control tools and processes. |
| What does your business need that a student intern can impact? | We currently advertising for a head brewer and have one part-time brewer. A brewing assistant will provide support in multi person operations, such as removing the mash from mash tun, transporting wort to fermentation tanks, filling kegs, operation of the keg washer, sanitation of all process equipment for quality control. |

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| What project(s) will the intern work on? | Assist in operation of the brewing equipment during the brew cycle. Each cycle takes one day of operation during which the intern will support certain tasks, such as: milling grain, cleaning equipment, yeast harvesting, etc. |
| What skills are required for this internship? | Understanding of or willingness to learn basic chemistry Lab skills Attention to detail, safety oriented Cleanliness |
| What final deliverables will the student produce? | <p>The student will help to produce high quality beer for consumption at our Tap Room.</p> <p>We will ask the student to have a monthly meeting with the General Manager to discuss:</p> <ul style="list-style-type: none"> Lessons Learned Suggestions for improvement of operations Feedback on training and methods used <p>The Student will also be requested to attend a meeting of the Board of Directors with the General Manager at the end of the assignment and make a short presentation to discuss these same points.</p> |
| How would you describe the primary purpose of this project? (Select one) | Provide the intern with real life operational experience in a manufacturing environment. Provide assistance to the professional brewer. |
| If "Other", please specify | |
| Any additional information you would like to share? | <p>We were previously involved in the Community Internship Collaboration by offering business marketing internship in 2015.</p> <p>We are an organization that is dedicated to the safety and enjoyment of our employees in their work. The cooperative supports education and sustainability as core principles of our business model.</p> |