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Boag's Brewery Summer Internship Program for Students

Description

Nestled in the heart of Launceston, Tasmania, Boag's Brewery is not just a place where beer is brewed; it's a sanctuary where liquid artistry meets Tasmanian craftsmanship. Steeped in tradition and driven by innovation, this iconic brewery has been weaving its own story for over a century. Join us on a journey through the frothy waves of Boag's Brewery, where history and modernity collide to create an unforgettable experience.

Responsibilities

- Meticulous Brewing:** As a part of the Boag's Brewery team, your responsibility is to uphold the highest standards of brewing excellence. Craft each batch with precision and care, ensuring consistency in flavor and quality.
- Quality Assurance:** Maintain a keen eye for detail to ensure every drop of Boag's beer lives up to its legendary reputation. Implement quality control measures at every stage of the brewing process.
- Innovation and Creativity:** Embrace the spirit of innovation by experimenting with new flavors and brewing techniques, contributing to the brewery's ever-evolving portfolio of exceptional beers.
- Team Collaboration:** Work closely with a team of passionate brewers and staff to foster a collaborative and creative brewing environment. Share your expertise and learn from others.

Qualifications

- Brewing Knowledge:** A solid understanding of brewing techniques, including mashing, fermentation, and packaging, is essential. Formal education or training in brewing is a plus.
- Passion for Beer:** An unbridled passion for the art of brewing and an appreciation for the nuanced flavors of beer are crucial.
- Attention to Detail:** The ability to notice the smallest nuances in taste, aroma, and appearance is essential for maintaining the brewery's high standards.
- Adaptability:** A willingness to adapt to changing circumstances and experiment with new brewing methods is highly valued.

Experience

While prior experience in brewing is advantageous, Boag's Brewery also welcomes those who are eager to learn and passionate about entering the world of craft beer. If you have the drive and enthusiasm, there may be opportunities for apprenticeships and on-the-job training.

Skills

- Technical Brewing Skills:** Mastery of brewing equipment and techniques, including fermentation control and quality control.

Hiring organization

Boag's Brewery

Employment Type

Intern

Duration of employment

6 months

Industry

Alcoholic beverage

Job Location

Launceston, Tasmania, Australia,
7250, Launceston, Tasmania,
Australia

Working Hours

8

Base Salary

10

Date posted

September 12, 2024

Valid through

28.09.2026

2. **Communication:** Effective communication within the team and the ability to articulate the nuances of flavors and aromas.
3. **Problem Solving:** The capability to troubleshoot and resolve issues that may arise during the brewing process.
4. **Creativity:** A flair for experimenting with new ingredients and flavors to create unique and exciting brews.

Job Benefits

1. **Beer Tasting:** Enjoy the perks of working at a brewery by participating in regular beer tastings and exploring a wide range of flavors.
2. **Professional Growth:** Boag's Brewery is dedicated to nurturing talent. Opportunities for skill development and advancement within the company are actively encouraged.
3. **Tasmanian Lifestyle:** Launceston offers a quality of life that's second to none, with its stunning natural landscapes and vibrant cultural scene.
4. **Community:** Become a part of the tight-knit community of brewers who share your passion and dedication to crafting exceptional beer.

Contacts

If you're ready to embark on a journey of flavor, innovation, and tradition at Boag's Brewery, please send your resume and a cover letter expressing your enthusiasm. Join us in celebrating the art of brewing in the heart of Tasmania!

Boag's Brewery isn't just a place of work; it's a place where dreams are fermented and excellence is brewed. Come, be a part of our brewing legacy.