



Hard Cider Production Supervisor

Vala's Orchard Cider Co. is a new and fast growing company operating out of Vala's Pumpkin Patch & Apple Orchard. We are currently hiring a full time Hard Cider Production Supervisor, who will work with the owners on hard cider production in the Cider Mill at Vala's. This position is full time. The pay rate is starting at \$18/hour, or commensurate with experience.



About the Company:

Located in Gretna, Nebraska, Vala's Pumpkin Patch is a fall festival agritainment venue, open to the public 45 to 55 days a year. Working at Vala's during the fall season is fast-paced, with long hours between August and November. However, because we are not open to the public for most of the year, we offer great flexibility in the off-season. Vala's Orchard Cider Co. operates out of Vala's Pumpkin Patch, crafting hard and sweet ciders served exclusively on the farm during the fall season. Our award-winning draft hard ciders are served on the farm to our growing number of guests at three locations, with the plan of serving at a fourth location, the Cider Mill, in the fall of 2022.

We also produce bottled hard cider in the off season to sell in the fall. The Vala's hard ciders are growing in popularity, and we are always experimenting with new flavors, including barrel aged, fruited ciders, and infused ciders. Our most popular ciders currently include Witches Brew, Hoppy Apple, Tractor Jam, and Nebraska Classic, and many more we are hoping to start bottling. Our "cider made the hard way" begins with the apples from our orchard; the apples are then pressed and fermented at the Cider Mill. The bottling, labeling, and packaging is completed at the Cider Mill. Not only have the Vala's Orchard Cider Co hard ciders grown in popularity amongst the community, they have also received award winning recognition from the Great Lakes International Cider and Perry Competition (GLINTCAP).

About the Position:

As part of the Cider Mill Production team, the Hard Cider Production Supervisor, will report to and work directly with Kelsey and David Donovan (Co-owner and Production Manager) to oversee the hard cider production process. This person will oversee a small team of other production crew members, to make sure they are completing tasks accurately and in a timely manner, and to keep the production process moving from fermentation to packaging. Continued progress in production must be the Supervisors primary focus to ensure we meet our fall season goals. The Supervisor should have an eye for detail, as the quality and integrity of our ciders can be greatly affected by the many small details in the production processes. The Supervisor should expect to work a minimum of 30-40 hours per week in the off season, and a minimum of 72 hours per week during our season, up to 12 hours per day if necessary depending on the production schedule.

Responsibilities:

The Supervisor is responsible for the duties involved from the fermentation process of the ciders to the packaging of the ciders. This includes monitoring the fermentation of cider, transferring and filtering ciders, blending tanks and barrels, carbonating cider to the correct level, and packaging cider in bottles or kegs. The Supervisor will work with staff to clean and sanitize fermentation tanks, as well as transferring cider from tank to tank. The Supervisor will also clean and sanitize product lines and other equipment as well as the general working environment in the Cider Mill. Other responsibilities will include cleaning floors and floor drains, outside of tanks, miscellaneous parts, filtration equipment, kegs, etc. No job is too big or too small for the Supervisor to complete.

This position also includes record-keeping and calculations of formulas in the production process. Training is provided and mandatory.

This job description includes essential job functions for the position; however, other duties not necessarily involved in this job description, may include:

- Assist in the apple harvest in the fall season, as needed
- Assist in the production of sweet cider (pressing and bottling)
- Assist with the sale of alcoholic beverages throughout the farm during season
- Assist with stocking locations with bottles and kegs in the fall season

Requirements:

- Complete training provided for equipment and vehicles, including Bobcat, Princeton and Forklift (past experience a plus)
- Complete alcohol service training
- Brewery or Cidery experience preferred
- Ability to lift 60 lbs or more; this position requires lifting, equipment handling, and being on your feet for long periods of time
- Experience working in an orchard or other agriculture environment a plus
- Bilingual (Spanish and English) a plus
- Must be 21 years of age or older

This position is a year round, full time job with variable work available in the winter months. There may be opportunities to grow within the organization. Weather may determine the amount of work available and hours worked year round. Work and time off will be determined by the Owners based on the needs of the business.

How To Apply

Apply now by sending your cover letter and resume to Brianne McDonald, HR Manager, at brianne.mcdonald@valaspumpkinpatch.com. Your cover letter should include your experience and interest in cidery and brewery work as well as other job related experiences.

Vala's Pumpkin Patch is committed to equal employment opportunity. We will not discriminate against employees or applicants for employment on any legally-recognized basis including, but not limited to: race, color, religion, age, sex, national origin, citizenship, disability, sexual orientation, height, weight, marital status, veteran status, uniform service member status or any other protected class under federal, state, or local law.