

CELLAR HAND (DISTILLERY)

ALSO KNOWN AS:

SPIRITS PRODUCTION ASSISTANT

DISTILLERY OPERATIONS TECHNICIAN

LIQUOR AGING SPECIALIST

CRAFT LIQUID ARTISTRY AS A CELLAR HAND IN A DISTILLERY.

You'll oversee each batch from raw ingredients to the finished product, ensuring quality and care in every step.

KEY SKILLS

Skills which may benefit anyone considering a job as a cellar hand (distillery) include:

- ☑ Attention to detail
- ☑ Record keeping
- ☑ Technical comprehension
- ☑ Problem solving
- ☑ Sensory

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Food Scientist
- Wine Industry Worker
- Brewer
- Team Leader

RELATED INDUSTRIES

- ▶ Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Chemistry
- Food and Nutrition
- Science in Practice

CORE SCHOOL SUBJECTS

- General Mathematics
- Essential English
- Hospitality Practices

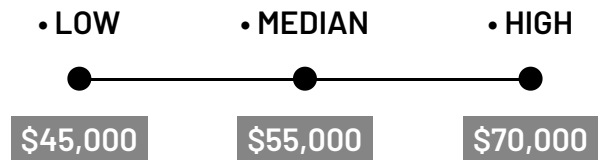
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a cellar hand (distillery) include:

- ☑ Patience
- ☑ Responsible
- ☑ Quality-focused
- ☑ Precision
- ☑ Adaptable
- ☑ Artistic - "Creator"

SALARY EXPECTATION

The expected salary for a Cellar Hand can vary across different areas of manufacturing and may vary as you become more experienced.



JOB OVERVIEW

As a Cellar Hand in a distillery, you'll play a crucial role in the production and aging of various spirits. You'll work with a range of equipment including fermenters, stills, filtration systems, and aging barrels. In this role, you will assist in all stages of the distillation process, from fermentation to bottling. Your understanding of fermentation science, distillation techniques, and aging processes will be essential in producing high-quality spirits. In this position, you'll be involved in the day-to-day operations of the distillery.

You might start by preparing ingredients for fermentation, carefully measuring and mixing according to specific recipes. During fermentation, you'll monitor temperatures and sugar levels, ensuring optimal conditions for yeast activity. In the distillation phase, you'll assist in operating the stills, controlling temperatures and flow rates to achieve the desired flavour profile. A significant part of your role will involve managing the aging process. You'll be responsible for filling barrels, monitoring aging conditions, and periodically sampling the spirits to track their development.

Moreover, as a Cellar Hand, you'll play a key role in quality control and compliance. You'll conduct regular checks throughout the production process, testing for factors such as alcohol content, flavour profile, and clarity. You'll need to maintain meticulous records of production data, barrel inventories, and quality checks to ensure compliance with regulatory requirements.

You'll also be involved in preparing spirits for bottling, which may include blending different batches to achieve consistent flavour profiles. Your attention to detail and sensory skills will be crucial in maintaining the quality and consistency of the distillery's products.

WHAT WILL YOU DO?

In this role, you will:

1. Assist in all stages of spirit production
2. Monitor fermentation and distillation processes
3. Manage spirit aging in barrels
4. Conduct quality checks and sensory evaluations
5. Maintain cleanliness and sanitation of the distillery

HOW TO BECOME A CELLAR HAND (DISTILLERY)

Becoming a Cellar Hand typically requires a combination of education and practical experience. Here are some steps to get started as a Cellar Hand.

1. If you are at school, you may be able to complete a Certificate II in Food Processing (FBP20122). This qualification will give you a good introduction to the occupation and the foundation skills required.
2. You can also apply directly to employers in the food and beverage manufacturing industry. Research potential employers via job search engines, industry associations, or company websites. Even if there are no jobs advertised, it can be a good idea to send a cover letter with your resume expressing your interest.

VOCATIONAL EDUCATION & TRAINING

If you are seeking employment in this role, you can undertake a traineeship. Traineeships are available in certificate II and certificate III-level qualifications:

- Certificate II in Food Processing (FBP20122)
- Certificate III in Food Processing (FBP30121)

A specialisation exists in the certificate III qualification for distilling, which may be advantageous.

As a trainee you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific industry while earning a salary.

Duration: Traineeships typically last between 12 to 24 months, depending on the specific program and whether you are working full-time or part-time.

Work and study combination: As a trainee, you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO).

Eligibility: Generally, traineeships do not require formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers.

Completion: On completion you will receive a nationally recognised qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

In this role you may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

Qualifications that may help you advance in your career include:

- Certificate IV in Artisan Fermented Products (FBP40621)

UNIVERSITY & HIGHER EDUCATION

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.