



Job Posting Title: Microtechnologist Internship

About BSI

Established in 1996, The Brewing Science Institute (BSI) is located 8500 feet in elevation in the scenic foothills of Pikes Peak. BSI helps professional brewers achieve optimal brewing results. Therefore, BSI provides the highest quality yeast cultures, laboratory services, and products to professional brewers. Certainly, successful brewers must possess an understanding of the science behind the craft. Hence, BSI is dedicated to boosting professional brewers' knowledge of fermentation, microbiology and fundamentals of brewing technology.

Job Description:

The intern will be assisting the growth and packaging of brewer's yeast. There is no commercial brewing involved, only brewing small test batches on occasion. It is a production facility therefore tasks will be repetitive. You will be responsible for performing these tasks cautiously and accurately to ensure a quality product. You must follow and adhere to established protocols and policy: assigned schedule, attendance punctuality, SOP's, etc. You must have the ability to communicate clearly with management and co-workers both verbally and in writing. You must be able to work as a team member and maintain a positive attitude. Additionally, you must be able to work under time constraints and able to work without direct supervision.

Job Duration: April-September 2022 with potential of an internship extension or a full-time position.

Education and Qualifications:

- Students pursuing Bachelor's or Master's degree in Biology, Chemistry or other related science.
- Interest in brewing and fermentation is preferred but NOT required.
- Flexible workdays to help with schooling but required to work at least one weekend day in the week.
- Work 8-hr or 10-hr a day with minimum 20-30 hrs a week. Work schedule will be between 6am-9pm.

Work Conditions: Work is primarily performed in a laboratory environment. Standing for long periods of time, bending, using a step stool for hard to reach areas, lifting a minimum of 50lbs, repetitive motion and other physical tasks as directed will be necessary. You may be asked but not required to taste beer for organoleptic analysis purposes only. You must be 21 years of age for tasting. Use of gloves and/or goggles is required when using chemicals. Reliable transportation required.

Wage: \$18 hourly

How to Apply: Email resume and cover letter to jobs@brewingscience.com