**The Bardstown Bourbon Company**

**Position: Still Operator**

**Shift: Team 4 (PM Shift)**

**Time: 6 PM – 6 AM (Rotating Weekly Shifts 36/48 hours)**

**Company/Location Overview**

The Bardstown Bourbon Company is a celebration of the art of making whiskey and the community responsible for helping bring it to the world. No secrets. No hidden recipes. Located on 100 acres of active farmland in the “Bourbon Capital of the World,” the Bardstown Bourbon Company is the largest new distillery in the country that will:

* Produce high-quality, authentic Kentucky bourbon, whiskey, and rye brands;
* Offer custom whiskey production for craft distillers and non-distilling brand owners interested in creating new whiskey products and improving the quality and scale of their current brands;
* Provide a completely unique, entertaining, educational, and interactive destination experience for visitors on the Kentucky Bourbon Trail; and
* Offer a fully integrated event space, bar, and kitchen for high-end corporate events and parties.

For more information, please visit [www.bardstownbourbon.com](http://www.bardstownbourbon.com).

**Job Description/Responsibilities**

***All employees of The Bardstown Bourbon Company must have the following characteristics:***

* Appreciate and provide excellent customer service
* Comfortable interacting daily with distillery customers as well as tour groups and guests in a hospitality focused environment
* Excellent team player

This position requires the following:

* Responsible for the assurance for quality and safety of the product.
* Controls still that produces high-proof alcohol
* Responsible for moving the fermented mash out of the fermenter into the beer well
* Clean fermenters
* Responsible for maintaining control of the still while pumping the fermented mash through the still to remove the alcohol
* Responsible for pumping the distiller whiskey to the process tank
* Pump the by-product (slop) into the storage tank
* Records temperature, pressure, flow gauge, and meter readings
* Sets and adjusts controls to regulate and maintain specified temperature and pressure of unit
* Turns valves to regulate flow of alcohol through unit and into storage tanks
* Records amount of time consumed during distilling process
* Collects alcohol samples for laboratory analysis
* Demonstrated experience in quality control
* Other duties as assigned by management

**Qualifications/Requirements**

The successful candidate will:

* Have a minimum of two years of relevant experience
* Have a high school diploma or GED
* Have experience in team-based manufacturing environment
* Take direction from supervisor
* Have good communication and interpersonal skills
* Be accurate and consistent in performing duties
* Have basic computer skills

Physical requirements

The physical demands described below are representative of those that must be met  
by an employee to successfully perform the essential function of this job:

* Must be able to stand; use hands to fingers, handle or feel objects, tools, or controls; reach with hands and arms; walk; sit; and stoop, kneel, crouch, or crawl, and occasionally required to climb or balance.
* Must be able to work in high temperature environment
* Must be able to lift up to 50 pounds on a regular basis from floor to shoulder
* Must be able to physically navigate around a plant/production environment, including the repetitive climbing of stairs and elevated walkways.
* Must not be afraid of working heights and be able to ascend and descend ladders and in aerial lifts, as appropriate.

The Bardstown Bourbon Company is committed to equality of opportunity in all aspects of employment. It is the policy of The Bardstown Bourbon Company to provide full and equal employment opportunities to all employees and potential employees, without regard to race, color, religion, national or ethnic origin, veteran status, age, gender, gender identity or expression, sexual orientation, genetic information, physical or mental disability or any other legally protected status.