

Position: Taproom Manager (Full-Time)

Company Description

Located at 8980 MD-108 in Columbia, MD, Sapwood Cellars is a brewery dually focused on barrel-aged mixed-fermented beers and fresh hoppy ales. Scheduled to open in June of 2018, the brewery has 7,000 SF of space including a 3,000 SF taproom.



Compensation and benefits

Sapwood Cellars offers competitive wages that will be determined by employee experience.

Job Overview and Opportunities

The taproom manager position will supervise and manage all day-to-day operations in the Sapwood Cellars taproom. The position is responsible for ensuring that customers feel welcomed, are informed, and served efficiently. The position will manage all tasting room employees, including scheduling, and training. The applicant will also tend the bar, monitor inventories, manage POS system, and coordinate special events, both onsite and offsite.

Anticipated full-time start date June, 2018.

Required Experience

- Three years or craft beer, bartending, or hospitality experience
- Two year Howard County resident and registered voter

Essential Job Duties and Responsibilities

- Training, and managing taproom staff
 - Assist with interviewing.
- Maintaining a clean, friendly and welcoming environment for both customers and employees
- Provide excellent customer service
- Educate customers on beer choices
- Supervise and delegate tasks
- Open and close taprom
- Manage inventory
- Coordinating special events hosted onsite and offsite.
- Design and implement tasting room events.
- Other duties as assigned

Desired Minimum Qualifications

- Excellent communication skills
- Previous brewery, winery, or craft beverage experience
- Tasting room management experience a plus

- Available Thursday-Sunday

Knowledge & Skills

- Knowledge of and interest in the craft beer industry or homebrewing
- Proven success in a retail environment
- Ability to interact professionally and effectively with coworkers and the general public
- Strong attention to detail
- Ability to adapt to situations and challenges with a positive attitude