



Director of Craft Brewing and Distilling

E00109

WHY WORK AT SPSCC?

South Puget Sound Community College embraces the diversity of our changing community and strives to reflect that diversity in our staff, faculty and student body. We cultivate an inclusive environment on campus while ensuring respect for all. Candidates representing all aspects of diversity are encouraged to apply.

MISSION AND VISION

South Puget Sound Community College's mission is to support student success in postsecondary academic transfer and workforce education that responds to the needs of the South Sound region. South Puget Sound Community College supports student success and builds prosperity by collaborating with leaders in industry, education, and our community to offer innovative, accessible, and affordable learning experiences. We employ devoted people who mirror the diversity of our community and contribute to an inclusive, welcoming environment. By investing in the creativity of our staff and faculty, we construct clear and compelling pathways that lead our students to successful outcomes on their educational journeys. We are fiscally strong and our mindful use of technology embedded in purposeful instruction helps students persist and achieve their academic goals. Our graduating class reflects the community we serve, and our students successfully transition from higher learning into the leaders and innovators of tomorrow.

SPSCC OFFERS

A generous benefit package including medical, dental, vision,

Position type: Exempt
Salary: \$65,000/year
Opens: November 21, 2017
Closes: January 2, 2018
Location: [Main Campus; Olympia, WA](#)

South Puget Sound Community College seeks a creative, dynamic, and collaborative individual to fill the position of Director of Craft Brewing and Distilling in the Craft Brewing and Distilling Program.

The Director is responsible for the marketing and development of the Craft Brewing and Distilling Program and provides coordination and direction to faculty and students in the program. The Director will work closely with the faculty in the program to successfully meet industry standards and incorporate student competencies and curriculum. The Director will work closely with industry partners to coordinate the production and lab components of the credit program.

KEY RESPONSIBILITIES

The Director's general responsibilities include, but are not limited to:

- Recruit, interview, and recommend adjunct faculty hires for the Craft Brewing and Distilling Program; work collaboratively with the Dean of Social Science and Business to provide onboarding and ongoing instructional support to adjunct faculty.
- Manage national and international program review processes to align programs to industry needs. These partners include IBD, Master Brewers, Heriot-Watt, ACSA, Washington Distillers Guild, CINA, United States Association of Cider Makers, NWCA, NABC, ADI, Brewers Association, and others.
- Manage the legal requirements for permits and processes related to the Brewing and Distilling program with local agencies including LCB, DOH, and local governments and with the SBCTC.
- Coordinate internships for students within the program with industry locations including the paperwork associated with granting credit and job outlines and evaluations.
- Serve as point of contact for students, conduct information sessions, and do outreach.
- Work with Public Relations to ensure college web page is up to date and roll out marketing strategies around programs through Brewing and Distilling Center.
- Work with industry partners to coordinate the production and lab components of the credit program.
- Coordinate off site tours for exposure to industry based on course curriculum needs and schedules.
- Create self-sustaining program income opportunities that allow the expansion of the programs.

life insurance, long-term disability, retirement, and optional deferred compensation programs. The position is eligible to participate in the [State Board Retirement Plan \(SBRP\)](#) and [Department of Retirement Systems \(DRS\)](#). Employees have the option to participate in two tax-deferred retirement investment programs. For health benefit information go to [Washington Health Care Authority](#).

COMPENSATION

Your paycheck is just part of your total compensation package, with an employee benefits package worth about 30% of your salary.

VACATION AND SICK LEAVE

Annual leave includes 24 days of vacation, 11 paid holidays, and 12 days of sick leave

EQUAL OPPORTUNITY EMPLOYER

South Puget Sound Community College (SPSCC) is an equal opportunity/Affirmative Action employer and welcomes all qualified applicants. We strive to create a working environment that includes and respects cultural, racial, ethnic, sexual orientations and gender identity diversity. Women, racial and ethnic minorities, persons with disabilities, persons over 40 years of age, disabled and Vietnam era veterans and people of all sexual orientations and gender identities or any other legal protected status are encouraged to apply. SPSCC complies with the Americans with Disabilities Act. South Puget Sound Community College is a drug-free workplace. South Puget Sound Community College employs only U.S. citizens and aliens authorized to work in the United States. New employees must provide proof of identity and employment eligibility.

- Work with college team as part of Design/Build process of Brewing and Distilling Center facility to assure facility meets the needs of the educational outcomes.
- Work closely with City of Tumwater, TEDC, Chambers, Port of Olympia and other partners as part of the IPZ to create a hub of activity that supports the Brewing, Distilling and Cider making industries.
- Help identify, coordinate, and manage industry events hosted in the area that support the industry needs for education.
- Help to identify, coordinate, and manage community-based events that create draws for people to engage with the Brewing, Distilling, and Cider industries and the cross-market opportunities available.
- Work under general supervision from the Dean of Social Science and Business and Dean for Corporate and Continuing Education to develop outcomes, goals, and timelines for the Brewing and Distilling Center.
- Develop and manage the Craft Brewing and Distilling program advisory committee.
- Develop relationships with local, state and regional educational institutions to create pathways for students to continue to pursue education in the field.
- Help identify and coordinate industry-based training with the CCE office in support of both industry and community in field.

MINIMUM QUALIFICATIONS

- Bachelor’s degree in business or a related area from an accredited college or university.
- Three years of leadership and supervisory experience in developing and directing the work of a team of professional staff.
- Three years of experience in budget and personnel management.
- Strong interpersonal communication skills and the ability to work effectively with a wide range of constituencies in diverse communities.
- Strong team attitude and approach to work; the ability and willingness to share ideas, to be open to the ideas of others and to work toward organizational goals and interests.
- Advanced computer skills including Microsoft Office software (Outlook, Word, Excel, PowerPoint)
- Commitment to a working environment that values a diverse academic environment, inclusive of students, faculty, and staff of diverse cultural, socioeconomic, and educational backgrounds.

PREFERRED QUALIFICATIONS

- Familiarity with the Craft Brewing and Distilling industry.
- Experience offering or supporting education programs.
- Experience working with college eligible students.
- Knowledge of current practices in higher education: student learning outcomes assessment, educational technology, retention strategies.

SUPPLEMENTAL QUESTIONS

Your responses to the following questions are required as part of your application for this position; not to exceed two (2) pages total.

1. What interests you in this position and how do you think your prior experiences and interests prepare you for it?
2. Please describe how you will contribute to the diversity of this campus.

HOW TO APPLY

Interested candidates may apply by submitting the following required items:

1. [Completed SPSCC Employment Application](#)
2. Letter of formal application that specifically addresses your ability to perform the responsibilities and competencies described in this announcement.
3. Resume of all educational and professional experience that demonstrates how you meet the minimum and any preferred qualifications.
4. Written responses to the Supplemental Questions.
5. Copies of unofficial transcripts.

Send application materials via one of the delivery methods below- email is preferred:

E-mail: jobline@spscc.edu Fax: (360) 596-5706

Mail: Human Resource Office
South Puget Sound Community College
2011 Mottman Road SW
Olympia, WA 98512