

RYAN MCCARTHY

2845 SW Spring Garden St. ● Portland, OR 97219 ● rybies98@yahoo.com ● 971.275.5985

Solutions-oriented Multitask Specialist with notable success in directing and producing a broad range of skills: spirits (beer/wine) production and discernment, publications production, commercial design, data entry, and various volunteer projects. I am currently seeking a position in the Beverage Industry: Brewery, Winery, Distillery, Bottling, Malting, Distribution, Merchandising, etc. I currently possess a Multnomah County Food Handler's Card and OLCC Server's Permit. Professional competencies include:

- Volunteer with Hip Chicks Do Wine (2006-2007): Destemmer/Crusher loading, wine press operation, must punch-down, must transfer, chemical addition, pH testing, barrel top-off, barrel maintenance, bottling/labeling, and facility sanitation.
- Volunteer experience with Bite of Oregon, Bones n' Brew, Portland Intl. Beer Fest, North American Organic Beer Fest, Holiday Ale Fest, Oregon Brewers Fest, and the Oregon Food Bank Blues Festival.
- Prior forklift experience with FedEx, Dayton OH, with recertification options being addressed.
- Prior volunteer bottling experience with Hair of the Dog Brewing ('06-'07), Lompoc Brewing ('08-'09) and Cascade Brewing ('10-'11).
- 7 years of experience in Home Brewing, and constant self-education in beer/wine appreciation.

Professional Experience

Independent Contractor

Bottling/Packaging Assistant

2010 – NOW

Provide support to Cascade Brewing, Widmer Brewing, and Bridgeport Brewing in these capacities: Depalletizing bottles, quality control at case unpack/conveyance, corking/capping/crowning filled bottles, canning, packing/sealing, labeling, rebuilding & repacking of mixed/variety pack pallets, rebuilding pallets for container shipment, cold-storage inventory, keg sanitation/repair/racking, light equipment maintenance, pick & pack/order fulfillment (Widmer) and recycling/cleanup of used/inferior product. I have worked on full-scale lines and portable equipment (via Green Bottling) and have novice experience with Auto Keg Rackers, Drop Packers, Palletizers, Topsealers, Conveyors, Case Erectors/6 pack Erectors/Box Erectors, Labelers, Pressure Washers, SuperKing Racking systems, Stuffers, Case Coders, Crown Detectors, Auto Fillers, and Vertical Baggers.

Lompoc Brewing

Brewery/Cellar Assistant

2008-2010

Provided support for Brewers through various means of sanitation, maintenance, and cellaring: keg wash/pressurization/rack, keg/barrel inventory, equipment maintenance/repair/sanitation, CIP/manual CMC of mash tun, kettle, fermenters, and bright tanks; temperature/glycol/CO2 monitoring, spent grain recycling/barrel sanitation, cask/firkin sanitation, keg re-commission and repair, facility sanitation, grain storage, bottling/labeling, and compliance with OSHA/MSDS regulations (proper chemical/solvent use and storage).

BJ's Brewery/Restaurant

Brewery/Cellar Assistant

2007-2008

Provided support for Brewers through various means of sanitation, maintenance, and cellaring: keg wash/pressurization/rack, keg/barrel inventory, equipment maintenance/repair/sanitation, CIP/manual CMC of mash tun, kettle, fermenters, and bright tanks; spent grain recycling/barrel sanitation, facility sanitation, grain storage, beer/supply delivery, tap/line cleaning/maintenance, and compliance with OSHA/MSDS regulations (proper chemical/solvent use and storage).

Portland Public Schools

IT-Digital Document Specialist

1997-2007

Designed, produced, and constructed hard copy and electronic publications: textbooks, newsletters, lesson plans/assignments, yearbooks, office/administration forms, large-format/posters, business cards/letterhead, booklets, and course guides. Developed and revised production systems that have increased publishing capacity over 50% in three years, generating over 4 million impressions per month. Consulted with clients to maximize quality, capacity, cost and timeliness of publications. Assisted in administration of network outflow for electronic documents. Facilitated project management, inventory management, print distribution, and equipment maintenance/repair.

Education and Credentials

Bachelor of Fine Arts-Visual Communication Design

University of Dayton-Dayton, OH 1992

Professional Development Certification-Community Development/Urban Planning

Portland State University-Portland, OR 2003

References

Ron Gansberg	Cellar Master – Cascade Brewing/Barrel House	503- 806-8987 or 503-265-8603
Vasilios Gletsos	Brewmaster - Laurelwood Brewing	503-351-0550
Jon Barry	Brewer/Blender – Cascade Brewing	971-221-4052
Sam Orlansky	Brewer – Bridgeport Brewing	858-245-3500
Bryan Keilty	Production Lead/Brewer – Lompoc Brewing	503-288-3997 or 503-575-8975
Laurie Lewis	Co-Owner – Hip Chicks Do Wine	503-234-3790
Renee Neely	Co-Owner – Hip Chicks Do Wine	503-234-3790