

MICHAEL HOOPS

BREWER

SUMMARY

Certified brewer with 4+ years of brewing experience with one year as head brewer. Brewed in restaurant breweries from 300 bbl- 2000 bbl production. Industry experience also includes, sales and distribution, taproom bartending, and event coordination as well as a Certificate in Brewing Technology From the Siebel Institute of Technology. Key Strengths include: work ethic, problem solving, recipe creation.

CONTACT

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EDUCATION

Siebel Institute of Technology
Certification Concise Course in Brewing
Technology 2017

Sierra College
A.S. Business Administration 2010
A.A. Liberal Arts 2010

EMPLOYMENT

Great Adirondack Brewing Company Lake Placid, NY **Head Brewer** June 2018 to Aug. 2019

Great Adirondack Brewing Company is a small family owned brewery in upstate New York. As the sole brewer, I was responsible for all production, cellar, and draught operations. I was also responsible for material acquisition, maintenance, and compliance paperwork. During my time at Great ADK, I was able to maintain production of established brands, as well as boost sales with the introduction of more than 18 new releases.

Thirsty Bear Organic Brewery San Francisco, CA **Brewer** June 2015 to May 2018

Thirsty Bear is an organic brewery in operation since 1996. We produced on a 15 bbl single infusion steam heated system, producing 1500-2000 bbl per year. As brewer I was responsible for all aspects of beer production from grain to glass. Here, I learned many facets of the production process and had my own recipes included in rotation as well as collaborated with other brewers in the area to produce special event beer for cross marketing purposes. I planned logistics for festival attendance, charity events, as well as educational tasting events at local taprooms. I spearheaded production of novel styles and innovative barrel aged sours.

Liquid Gold Taproom & Bottle Shop San Francisco, CA **Bartender** Sept. 2014 to May 2018

I was the senior bartender at an upscale craft-only beer bar. I had the responsibility for training new staff and planning events for our San Francisco Beer Week 2016-2017. Regular duties include handling money, closing drawers, and holding keys for opening and closing.

Triple Voodoo Brewing Company San Francisco Bay Area, CA **Sales Representative** Dec. 2014 to May 2015

Maintained current accounts in San Francisco and established new accounts in the East Bay Area. In this position I grew our sales footprint and participated in promotional events in new territories.

Out of Bounds Brewing Company Rocklin, CA **Sales and Distribution Representative** Sept. 2013 to Aug. 2014

Introduced our brand to a new market, by establishing accounts, hosting events, and receiving/fulfilling orders.

SKILLS

Wort Production
Cellar Management/Barrel Aging
Recipe Design
Kegging /Keg Cleaning
Draft Maintenance
Event Coordination/Delivery/Setup
Customer Service
Sales
Compliance Paperwork
Problem Solving