

# RECRUITMENT – HEAD BREWER / MASTER BREWER (M/F)

 Les Avirons – Réunion Island |  Permanent Contract – Full-time

 **Highly technical position – full operational autonomy required**

Craft brewery located in Les Avirons (Réunion Island), specializing in Belgian-inspired beers, we are seeking an experienced Head Brewer / Master Brewer with comprehensive technical mastery of brewing, fermentation, and ancillary equipment.

## POSITION OVERVIEW

This is a core operational role within the brewery, requiring in-depth technical expertise and full operational capability.

The Head Brewer will be entirely responsible for operating, calibrating, optimizing, and maintaining all production systems, with complete autonomy in day-to-day operations.

## KEY RESPONSIBILITIES

### Production & Process Management

- Operate, calibrate, and optimize brewing and fermentation equipment with full autonomy
- Master ancillary systems including: refrigeration, CIP/NEP systems, pumps, heat exchangers, packaging equipment, instrumentation, and basic automation
- Oversee the entire production process: brewing, fermentation, racking, packaging, cleaning, and sanitization

### Technical & Maintenance Operations

- Diagnose technical malfunctions and perform first-level troubleshooting and repairs
- Implement and monitor preventive maintenance schedules
- Drive continuous improvement initiatives and optimize production performance

### Quality Assurance & Team Leadership

- Plan and organize production schedules to meet volume and quality targets
- Lead and coordinate the production team
- Ensure rigorous quality control (laboratory analysis, sensory evaluation, KPI monitoring)
- Maintain strict adherence to recipes, standard operating procedures, and full traceability
- Uphold food safety, hygiene, and regulatory compliance standards

## CANDIDATE PROFILE – TECHNICAL REQUIREMENTS

### Education & Experience

- Degree in brewing science, food technology, biotechnology, or equivalent qualification
- Proven professional experience (minimum 3–5 years) demonstrating comprehensive technical mastery of brewery operations
- **Essential requirement:** Demonstrated ability to independently operate, calibrate, maintain, and troubleshoot all brewing systems without external technical support

## Technical Competencies

- Expert understanding of fermentation science and process parameters
- Thorough knowledge of food safety (HACCP), hygiene protocols, and quality control systems
- Proficiency with manual and non-automated brewing equipment
- Strong mechanical aptitude and hands-on problem-solving skills

## Professional Attributes

- Exceptional rigor, accountability, and commitment to product consistency
- Strong operational leadership and decision-making capabilities
- Complete autonomy and self-sufficiency in technical matters
- Appreciation for Belgian brewing traditions: precision, consistency, and craftsmanship
- Collaborative mindset and adaptability in a growing environment



## EMPLOYMENT TERMS

- **Contract type:** Permanent (CDI) – Full-time position
- **Location:** Les Avoirs – Réunion Island (French overseas territory)
- **Start date:** Within 3 months
- **Compensation:** From €3,000 gross/month, negotiable based on qualifications, experience, and performance
- **Work environment:** Growing craft brewery with modern equipment (2 years old), structured operations, and professional development opportunities
- **Additional benefits:** To be discussed during interview



## APPLICATION PROCESS

Please submit your CV and cover letter to:

[bernard@brasseriespot.com](mailto:bernard@brasseriespot.com)

**Subject line:** Application – Head Brewer Position – Brasserie Spot

We review applications on a rolling basis and will contact qualified candidates directly.

**BRASSERIE SPOT**  
Craft Brewery – Belgian Tradition  
Les Avoirs – Réunion Island

*Brasserie Spot is an equal opportunity employer committed to diversity and inclusion in the workplace.*