

Office of the Dean, Strategic Partnerships & Innovation

# Davis College Intern Request Form

This form is designed to give the Davis College faculty, staff, and students a brief overview of the type of internship you are offering. To help us disseminate this opportunity to the proper students / departments, please provide the following information (if applicable) and return to: cele.stone@ttu.edu.

Name of Company: English Newsom Cellars

# **Brief Description of Internship**

### **Cellar Hand Intern**

At its core, a cellar hand is there to assist and support the winemaker in the production of wine. They are integral to the day-to-day operation of a winery and will perform a wide range of tasks.

### <u>Cellar Operations Will Include:</u>

- Transfers, racking and additions
- Barrel operations
- Multifunction as required
- Active participation in the Cellar Training Program, which covers all the tasks detailed in the cellar SOPs
- Assist with workplace induction and training as required
- Assist with the proper sanitization, operation and maintenance of the destemmercrusher, press, and must pump used during harvest.
- Vineyard duties as assigned
- Other duties as assigned
- Weighs, measures, and processes ingredients.
- Monitors product quality before packaging by inspecting, taking samples, and adjusting treatment conditions when necessary.
- Cleans equipment, pumps, hoses, storage tanks, vessels, and floors, and maintains infestation control programs.
- Moves products from production lines into storage and shipping areas.
- Fruit receiving and processing
- Inoculations/additions to juice or wine
- Pump overs/punch downs (cap management)
- Operating pumps/cellar winemaking equipment
- Draining, digging out and pressing tanks
- Winery equipment and vessel cleaning/sanitizing

- Forklift experience is a plus
- Wine sampling for lab
- Assist on bottling line on bottling days
- Valid driver's license and/or reliable transportation

# Winery Upkeep and Hygiene:

- Maintain general winery upkeep and cleanliness
- Maintain cellar hygiene to a high standard
- Undertake careful use of equipment
- Report damage and faults as required

#### Teamwork and Collaboration:

- Assist with creating a positive workplace environment.
- Exhibit positive behaviors
- Foster teamwork, trust, and collaboration
- Participate in structured workplace discussions

#### Date Range of Internship

August 1 - November 15

#### Location

408 E Woodrow Rd

<u>Pay</u>

\$10-\$12 an hour

Essential Abilities (Examples: must be able to lift 50lbs; or data analysis)

Must be able to lift 50lbs

Must be able to work long shifts

<u>Preferred Area of Study / Department</u> (Example: social media & marketing / Ag Com student; or nutrition & animal health / Animal Science student). Feel free to list multiple departments or "all"

Any students from the Davis College of Agriculture

<u>Preferred Knowledge Base</u> (Example: Strong in math calculations, needs to be able to communicate with the public; or farming background)

# **Contact Person**

Name: Mariah Carlisle

Email: tastingroom@englishnewsom.com

Phone: 806-787-3608

# Other Details

Thank you for your interest in our amazing students! Please reach out to me if you have questions or would like to discuss more ways to engage with the Davis College.

Sincerely,

#### Cele Stone

Cele Stone, Ph.D. Sr. Director, Strategic Partnerships & Innovation O 806.834.6266 | C 806.241.3644 | cele.stone@ttu.edu