

DANA FLEMING

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UCLA Extension

User Experience Certificate Program

September 2023 - Present

California State University of Long Beach

Bachelor of Fine Arts, Cum Laude

December 2014

SKILLS

- Figma, Mural, Photoshop
 - Google Workspace, Microsoft Office, Slack
 - Internal and cross departmental communication skills
 - Ground up project management
 - Quick learner, autonomous problem solver, adaptable, honest, detail oriented
 - Creative thinker, puzzle person
 - Passionate people leader, teammate
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EXPERIENCE

FiftyFifty Brewing Company

Truckee, CA

Head Of Brewing Operations

7/2022 - present

- Manage and support the production team. Ensure proper staffing, equitable pay, timely two-directional reviews, a culture of quality and general wellbeing.
- Create and oversee production schedule for two facilities. Bridge communication between production, warehouse, maintenance, and sales. Keep the team informed, flexible, and on track to meet goals.
- Define and meet production timelines for all products, in accordance with forecasted demand.
- Identify risks and escalate as needed to ensure operations run as scheduled.
- Lead continuous improvement initiatives, define and track KPIs across all aspects of production.
- Lead new product development and product improvement initiatives.
- Monitor COGS for new and existing products, ensure costs within specifications.
- Run lab operations, define and implement QA/QC protocol.
- Organize all facilities and equipment maintenance.
- Procure all raw materials for production, upkeep inventory in ERP software.

Technical Lead

1/2022 - present

- Lead new production facility design and concept development.
- Create fresh brand voice and establish new raw material supply chain emphasizing local ingredients.
- Serve as technical advisor for facility engineering.
- Source brewing equipment, oversee buildout, installation, commissioning and staffing.

Lead Brewer

9/2021 - 7/2022

- Introduce and develop sustainability program. Track and reduce monthly resource consumption. Continually improve production and maintenance practices to pursue the goal of environmental footprint reduction.
- Manage award winning barrel aging program.
- Develop new brands, schedule procurement and production to meet release deadlines.
- Maintain and operate automated 30bbl 4 vessel Braukon brewhouse.
- Maintain and operate GEA centrifuge, Goodnature flash pasteurizer, Palmer 12 Head can filler.

Maui Brewing Company**Kihei, HI****Lead Brewer****11/2019 - 8/2021**

- Lead seasonal release production scheduling, product development, and materials procurement.
- Work closely with local farmers to procure produce and specialty ingredients.
- Upkeep day to day production scheduling for 60,000BBL/year facility.
- Use ERP software to manage specialty purchasing and inventory.
- Audit and improve production efficiency, reduce resource consumption, keep SOPs updated.
- Write employee reviews, create growth plans, design and oversee production staff training curriculum.

Brewer, Cellar Operator**8/2018 - 11/2019**

- Maintain and operate automated 50 bbl 5 vessel Sprinkman brewhouse.
- Maintain and operate GEA centrifuge, Mueller Maxxlup, Goodnature flash pasteurizer, Kronos 28 Head can filler, Lambrechts Monobloc 80 keg filler.
- Harvest, monitor and pitch yeast.

Brouwerij West**San Pedro, CA****Brewer****8/2017 - 8/2018**

- Maintain and Operate automated 20hL 3 vessel Aegir Brewhouse and Meura mash filter, hammer mill.
- Maintain glycol, boiler, and RO filtration system.
- Assist in production scheduling, SOP creation, training curriculum development.

Cellar Operator**8/2016 - 8/2017**

- Maintain fermenters, brite tanks, packaging equipment, yeast brinks.
- Dry hop, transfer, carbonate, and package beer.
- Manage mixed fermentation program.
- General warehouse shipping and receiving.

Congregation Ale House**Long Beach, CA****Assistant Brewer****1/2016 - 8/2016**

- Maintain manual 10bbl brewhouse.
- Maintain fermenters, brite tanks, and packaging equipment.
- Daily lab and packaging operations.

Pub Manager**3/2015 - 8/2016**

- Maintain draft system.
- Train staff on beer style guidelines.
- Ensure staff / customer safety and satisfaction.

ACCOLADES

- World Beer Cup 2024: Bronze - British Imperial Stout
- Great American Beer Festival 2023: Bronze - Bohemian Pilsner
- World Beer Cup 2023: Gold - American Lager, Bronze - Bohemian Pilsner