

Javier A. Mondragon

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Education:

University of California, Davis – *Bachelor's of Science in Neurobiology, Physiology, and Behavior* (2011)

- Skills/Qualifications:

- Ability to multitask
- Bilingual: English and Spanish
- Excellent problem solving, troubleshooting and communication skills
- Excellent attention to details
- Exceptional analytical and mathematical skills
- Work well in self-directed or team work
- Outstanding work ethic
- Experience with Microsoft Word, Excel, Power Point, Outlook, HOBOWARE temperature data analysis

Full Stack Developer Student

March 2021 - June 2021

- HTML5
- Cascading Style Sheets (CSS)
- Bootstrap CSS Framework
- Bulma CSS Framework
- Javascript
- Web API
- jQuery
- Server Side API
- AJAX / Fetch
- JSON
- Git
- GitHub
- Pseudocode
- VS Code
- Node.JS

Professional Brewer:

**EJ Phair Brewing Company –
Pittsburg, CA
Head Brewer**

August 2019 - March 2020

- Experience managing a 30 bbl brew house
- Responsible for recipe formulation of new beers
- Responsible for production schedule
- Experience handling yeast

- Experience with inventory of beer, ingredients, chemicals, cooperage, gaskets, etc.
- Experience purchasing ingredients, chemicals, gaskets, etc.
- Ability to prioritize tasks on a daily and weekly basis
- Ability to manage staff
- Ability to work with other breweries for contract brewing
- Extensive experience training staff on new tasks
- Ability to troubleshoot equipment on the go
- Ability to give presentations and tours
- Extensive customer service
- Ability to collaborate with other breweries

Assistant Brewer

January 2019 - August 2019

- Experience with fermentor CIP using caustic, acid and PAA
- Experience with kettle and mash tun CIP
- Experience using a mill and agar for up to 2600 lbs of grain
- Knowledge of packaging draft, cans, and bottles
- Extensive experience using a microscope, pH meter, DO meter, CO2 meter
- Experience with cell counts and viability test
- Knowledge on how to use water testing kits for proper concentration of calcium, chloride, magnesium, sulfates, calcium hardness, alkalinity, and sodium ions.

Trumer Pils Brauerei
Berkeley, CA

October 2018 – January 2019

- Knowledge of packaging draft into ¼ barrel kegs and ½ barrel kegs
- Experience with canning using Wild Goose Canner
- Experience bottling using Krones bottling line
- Experience using CIP systems and titrations to assure proper concentrations of chemicals for the CIP
- Ability to operate a forklift and pallet jack
- Experience filtering 600 bbl of beer with a centrifuge
- Experience filtering 600 bbl of beer with a Spadoni DE filter
- Excellent communications and organizational skills

Lab Assistant III – UC Davis FCCL
Byron, CA

March 2012 – October 2018

- Started as a Lab Assistant I and earned promotions to Lab Assistant III
- Responsible for water quality of the laboratory such as measuring dissolved oxygen, pH, nitrogen, salinity, etc.
- Experience working with spectrophotometer
- Responsible for water temperature control of our systems
- Record, download, analyze, and write reports on collected data

- Knowledge of basic plumbing skills
- Adhere to and follow lab safety procedures daily
- Organizer/Planner for facility meetings and special events
- Developed the laboratory website and logo
- Ability to write and follow SOPs
- Learned safe and proper tank maintenance without harming live fish

**Transit Driver – ASUCD Unitrans
Davis, CA**

Sept. 2008 – Dec. 2011

- Safe transportation of passengers
- Practiced excellent customer service skills, problem solving skills, practice of numerous safety procedures, excellent communication skills, working under a rigid time schedule, making important decisions with a clear mind under pressure and unpredicted circumstances

Homebrewer Experience:

- Passionate about beer and brewing process
- 7 years as an all grain homebrewer with over 150 successful batches
- Extensive knowledge of the overall brewing process
- Complete understanding of the importance of cleanliness and sanitation throughout the brewing process
- Intensely detail oriented, aims for an error free brewing process
- Aims for a quality product free of off flavors such as DMS, diacetyl, bacterial contaminations, and other off-flavors in every batch
- Understanding of the significance of temperature control, yeast quality, brewing water, and high-quality ingredients has on a quality brew
- Knowledge of draft systems
- Multiple awards in lager and ale competitions
- Built my own home brewing system and kegerator
- In the process of going through the Beer Judge Certification Program (BJCP)
- American Homebrewer's Association member for 3rd year in a row
- Member of Ripon Brewins homebrew club where I enjoy learning and tasting off-flavors from certified BJCP judges
- I've developed and posted YouTube videos on how to brew including how to put together a recirculating infusion mashing system which has gained thousands of views