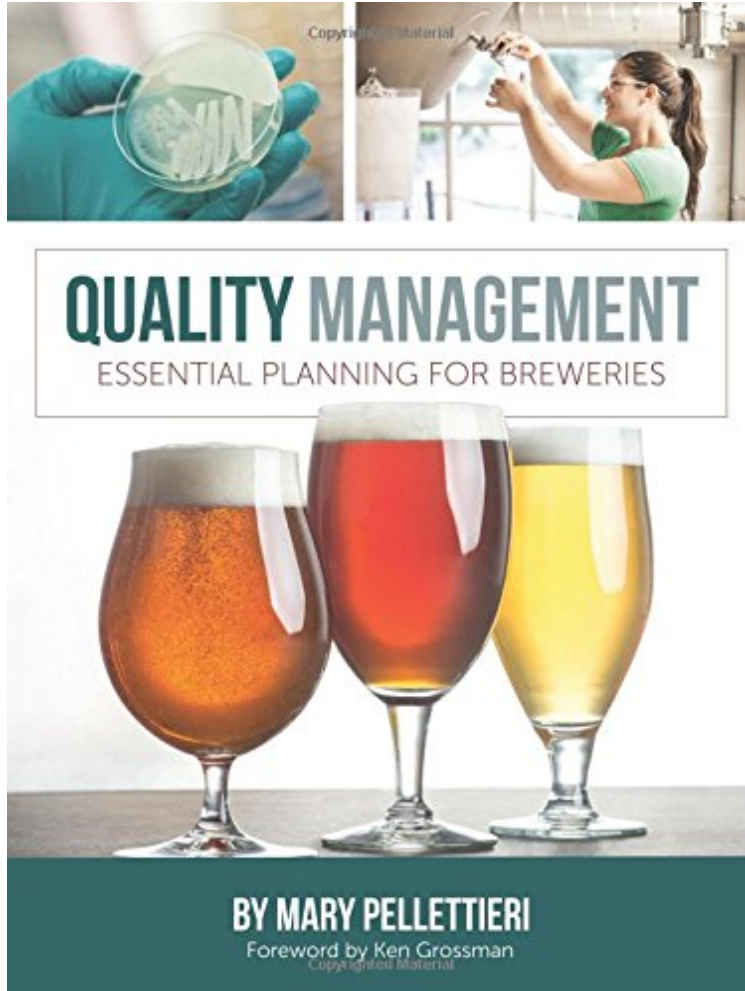


Quality Management: Essential Planning for Breweries

Mary Pellettieri

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Mary Pellettieri : Quality Management: Essential Planning for Breweries before purchasing it in order to gage whether or not it would be worth my time, and all praised Quality Management: Essential Planning for Breweries:

0 of 1 people found the following review helpful. Great tips on how managing your quality to improve your ...By Bob GA must read for *any* brewery or brewery in planning! Great tips on how managing your quality to improve your beer and processes.1 of 3 people found the following review helpful. but I believe it is a great summary and guide for professionalsBy Jason DahlDisclaimer: I am a homebrewer who happens to have an interest in lab science etc and am helping out my brother who works for a real brewery spin up a QA/QC program. This book was of little value to the average homebrewer, but I believe it is a great summary and guide for professionals. Gives great plans and examples for breweries looking to step up their QC game.4 of 4 people found the following review helpful. Attention craft brewers: Read and implement!By Suzanne B.Great book that needed to be written! Hopefully it will be read and

followed by many craft breweries (and other craft beverage and food producers), as it will take the quality of their production processes and final products to the consistent (!) and reliable quality levels that consumers deserve (and will expect in the future)! My only complaint (took off one star for that) is the price: \$95 (cover price and online price from a national association) is hopelessly overpriced. I bought new from for significantly less, but thought even that price was still high.

Craft beer sales are flourishing across the U.S. and breweries are opening at a rapid rate. Without a continual emphasis on producing the highest quality beer, the health of the entire craft brewing industry is jeopardized. In other words, proper quality management for small, regional and national breweries is critical. This guidebook decodes how to create and manage a quality system in the context of the brewery environment. Written for staff who manage quality in breweries of all types and sizes; new and established alike; this book affords an understanding of how quality management is intertwined at all levels of the operation. Whether you are a brewmaster wearing many hats, lab staff, production staff or on a quality team, this book will guide you in developing a comprehensive program that will grow with your brewery, help ensure quality processes in the brewery and continue providing great beer for your fans.

About the Author Mary Pellettieri's brewing and beverage industry career spans more than two decades. She served as chemist and microbiologist at the Siebel Institute brewing school in Chicago, where she also taught Sensory Management. Later she managed the quality program for Chicago's young, independent Goose Island Beer Company in 2000. Her background and experience made her a desirable judge at prestigious beer competitions and later as quality manager for the historic MillerCoors Milwaukee brewery. Pellettieri speaks nationally on a variety of topics in quality, sensory analysis and brewing science, including at Craft Brewers Conference BrewExpo America; AHA National Homebrewers Conference, American Society for Quality, and Master Brewers Association of the Americas. In 2014, Pellettieri started her own beverage consulting service and company. She makes her own beverage concentrates, contract produces elixirs for the spirits industry, and consults with large and small beer, wine and cider companies.