

DONALD F. THOMPSON

P.O. Box 202887
Austin, TX 78720
email: Brewpappy@gmail.com
Cell (512) 228-8023 Home (512) 986-6000

EMPLOYMENT

BREWMASTER

North by Northwest RESTAURANT & BREWERY

1999-Present

Austin, Texas

Designed brewing areas, installed brewery and associated equipment, designed and brewed multiple beers.

THE PRACTICAL BREWER

1999

Lead author for the new chapter on microbrewing for the Master Brewers Association Of the Americas new edition of the industry text, The Practical Brewer.

BREWMASTER/OWNER

MOON UNDER WATER RESTAURANT & BREWERY

1995-1996

Dallas, Texas

Developed business plan, raised funding, designed brewing areas, installed brewery and associated equipment, designed and brewed multiple beers for brewpub.

BREWERY CONSULTANT

TEXAS ASSOCIATION OF BREWERY CONSULTANTS

1991-1995

LUCAS, TEXAS

Helped develop business plans, designed breweries, designed beers, installed equipment.
Last project was for Pepe International, building five brewpubs in Kazakhstan (former Soviet Union).

BREWMASTER

TEXAS BREWING COMPANY

1990-1991

Dallas, Texas

Designed and installed packaging line. Re-formulated all beers. Developed QA procedures. Project manager for disassembly and re-assembly of Canadian microbrewery for Texas Brewing to increase capacity.

BREWMASTER/OWNER

REINHEITSGEBOT BREWING COMPANY

1982-1990

Plano, Texas

Designed and built the first craft brewery in Texas States (sixth in the United States). Responsible for raw materials, beer design, brewing, cellaring, packaging, and distribution of finished product. Handled all governmental reporting.

EDUCATION

Brewing Microbiology and Microscopy

SIEBEL INSTITUTE

1983

CHICAGO, ILLINOIS

Intensive Brewing Science for Practical Brewing

UNIVERSITY OF CALIFORNIA AT DAVIS

1982

DAVIS, CALIFORNIA

BACHELOR OF SCIENCE DEGREE IN BUSINESS ADMINISTRATION

UNIVERSITY OF FLORIDA

1968

GAINESVILLE, FLORIDA

SKILLS

- Thirty-five years experience in all aspects of brewery design and installation including grain handling, brewhouse, cellar, refrigeration, dispensing equipment, bottling lines, and racking
- Experience in order and inventory of all raw materials including packaging, grains, hops, etc.
- Experience in basic lab procedures for microbrewery quality controls
- Experience in general management and accounting procedures including projections, cost controls and inventory
- Ability to improvise in start up, installation or maintenance of breweries both domestically or in foreign country
- Competent construction and repair skills
- Effective analytical capabilities for systems and product