

Goal

My goal is to work in a microbrewery to be able to share my knowledge, experience and passion for beer of the world and craft beer. I would work in any capacity in the front or back of house. I have a hope of eventually spending some time working in the brewery and beer production.

I currently teach high school and am willing to work in my off time. This time includes after school during the week, weekends and full days during the summer.

Education

Crafter Beer Entrepreneurship Program – College of DuPage. Program completes in 5/1/2021

Cicerone - Certified Beer Server

M.Ed. Instructional Technology 2007 University of South Florida Tampa, FL

B.S. Computer Science, 1989 University of Illinois, Urbana-Champaign



1987 University of Illinois. I chose for my Chemical Engineering project, the production of beer. This was based in my Old Style experience. The project was my only A that semester.

Homebrewed Beer from 1990-1994 We brewed Toadspit Stout, Porters, Cherry Wheat beers and a mead. This was a challenge back before the Web.

Dublin Ireland, Toured the Guinness Brewery (1994 and 2000) A life changing experience which helped me develop my passion for stouts.

Oktoberfest Munchen 1995 – Attended the Oktoberfest parade (and was in the parade for a short time. Complete story available upon request.) and experienced Oktoberfest in Munich.

Cologne (Koln)- (1995 and 2000) Experienced Kolsch Beer in the Fruh Beer Hall complete with the tradition of marking a coaster with the number of beers consumed in the .2L Stange dropped off by the waiter.

Moninger Beer - Karlsruhe 1995. Traveled Karlsruhe Germany, where my grandfather (George Moninger) came from. The Moninger brewery was around since 1856. I was able to taste the same beer that my ancestors tasted back in Germany. It also is an indication that brewing may be in my blood.

Belgium 1998 – Toured Antwerp and Brussels trying to experience as many Belgium beers as possible. My favorite is Wetmalle Tripel Trappiste beer.

Czech Republic - (1997 and 2000) Experienced the original Pilsner Urquell that was not lightstruck in a green bottle. Also experienced local Pilsner U-Flechtu in Prague.

Other international beer: Victoria Bitter (VB) Australia, Cask Ale (England), Stiegl (Austria), Heineken (Amsterdam).

During the last 20 years, our local travels throughout the US always involve stops at microbreweries. Some of these include Mile Marker (St. Augustine, FL), Cigar City (Tampa), Big Top (Sarasota), Calusa (Sarasota), Marshall Brewing Company (Tulsa, OK), Saranac (NY State), Santa Fe Brewing Company (Santa Fe, NM), Tamarack Brewing Company (Missoula, MT) and dozens more.

Computer Science Teacher

Providence Catholic High School New Lenox, IL

AP Computer Science

Introduction to Computer Programming

Web Design

Graphic Design

Digital Media

STEM

Electronic Commerce Systems Manager - PEI

Senior Systems Analyst - Archelon Partners

Electronic Commerce Specialist - The Revere Group

Senior Consultant - CSC Consulting

May 2020 – Present. Homebrewed over a dozen batches of stout trying to perfect a recipe, using various yeasts and ingredients. Entered the 2021 AHA Homebrewing Competition for American Stouts.