



## JOB DESCRIPTION

<b>JOB TITLE:</b> Trainee Cheesemaker	<b>REPORTS TO:</b> Managing Director
<b>DEPARTMENT:</b> Dairy Processing	<b>REPORTEES:</b>
<b>MAIN JOB PURPOSE:</b>	
To assist in the Dairy with the pasteurising of milk, production of various cheese (Gouda, Buffalomi, Paneer, Mozzarella), packaging of cheese. The successful candidate will be trained in all aspects of production whilst working alongside the other cheese maker.	
<b>MAIN RESPONSIBILITIES:</b>	
<ul style="list-style-type: none"> <li>• Pasteurisation of milk through to production of cheese hard and soft following our specific processes. Pasteurising, starter cultures, renneting, cutting, moulding, stretching, brining, storing.</li> <li>• Packing cheese / ice cream using the correct packaging for the different cheeses.</li> <li>• Use and cleaning of the production line / packing line. CIP</li> </ul>	
<b>KNOWLEDGE, SKILLS AND EXPERIENCE:</b>	
<p><b><u>Job based skills required</u></b></p> <ul style="list-style-type: none"> <li>• Previous cheese / dairy production experience would be beneficial.</li> <li>• Ability to work within a team.</li> </ul> <p><b><u>Education and qualifications</u></b></p> <ul style="list-style-type: none"> <li>• Food Hygiene Certificate</li> <li>• Chemical training would be beneficial.</li> </ul> <p><b><u>Additional Information</u></b></p> <ul style="list-style-type: none"> <li>• The work is demanding and you will need to be physically strong, able to operate machinery and have a lot of energy.</li> <li>• Full time position.</li> <li>• The job holder will be required to work bank holidays.</li> </ul>	