
JOB TITLE: Head Cheesemaker
DATE: May 2020
REPORTS TO The Director



Section28 Artisan Cheeses is dedicated to achieving absolute excellence in the production of our cheeses and our passion is hand-making uniquely Australian cheeses using classic European methods. We are inspired by the relentless search for perfection and this commitment, together with the very best milk from the Adelaide Hills, produces our award-winning cheeses.

JOB DESCRIPTION

Purpose of role

We are currently seeking a motivated, dependable, hard-working and quality focused Head Cheesemaker to join the production team at Section28 Artisan Cheeses. Cheesemaking qualifications and experience are essential.

Reporting to the Director, the Cheesemaker's core objective is to advance the mission of Section28 Artisan Cheeses by leading the production of our high-quality cheeses. Ensuring the creation of our cheeses is consistently carried out to the highest standard, continuously seeking opportunities for improvement and producing products of the highest quality.

Main duties and responsibilities

Duties include:

- *the preparation and setup of the factory for production*
- *the production of cheese*
- *ensure absolute compliance with the Standard Operating Procedures*
- *follow production procedures and be accountable for operating the equipment throughout the production process*
- *monitor the cheese throughout the production process and report any irregularities to the Director*
- *manage the testing of cheese to determine the initial grade for each batch. This includes accurate laboratory testing, and recording the ph balance, moisture content, salt content and antibiotic testing.*
- *maintain all required records, inventories, recipes and data ensuring all documentation is accurately completed*
- *the pack-down and clean of the factory after production*
- *provide support and guidance to the production staff*
- *train new staff and cheesemaking assistants in production, cleaning and sanitation, good manufacturing practices and other areas of food safety*
- *oversee the affinage team*
- *the general maintenance of a clean, sanitised production facility, ageing room and surrounds*
- *contribute to improved production and production performance*

- *investigate any product issues and implementing appropriate solutions*
- *coordinate with dairy staff to identify seasonal changes in milk and adjust cheesemaking targets.*

Other duties

Fulfil other duties as required by the Director and other department personnel as requested/required.

PERSON SPECIFICATION

Qualifications

- *Formal qualifications in Food Science or Food Production is preferred.*

Experience

- *Significant experience in a food production environment is essential.*

Skills & competencies

- **Leadership:** *demonstrable decision making, leadership and team building skills in a collaborative team environment*
- **Communication:** *the ability to communicate clearly, concisely and with confidence.*
- **Attention to detail:** *exceptional attention to detail and excellent understanding of Good Manufacturing Practices and HACCP principles.*
- **Teamwork:** *willingness to assist and support others as required and develop good working relationships with team members.*
- **Time management/organisation:** *accomplish objectives effectively within given time frames and carry out duties independently in an efficient and timely manner.*
- **Ability to multi-task** *in a busy environment and ensure procedures are followed and all tasks completed.*

Personal attributes

- Passion for cheese and cheesemaking
- Professional and confident approach.
- Ability to work under pressure with excellent time management skills.
- Fastidiously clean and committed to GMP
- Outstanding attention to detail.
- Commitment to the creation of the very best cheese possible every time
- Embracing change and commitment to continuous improvement
- Strong mechanical aptitude

Other

- Driving licence is desirable
- Willing to undertake a police check

Benefits

- Permanent position
- Competitive remuneration
- Work with Australian market leaders in artisan cheese making
- Opportunity for learning and development