
JOB TITLE: Assistant Cheesemaker
DATE: October 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 passionate, dependable, hard-working and quality focused 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

Core duties include assisting with:

- *the preparation and setup of the factory for production*
- *the production of cheese*
- *the packdown and clean of the factory after production*
- *the affinage of our cheeses (the ageing process which varies according to the specific cheeses)*
- *the general maintenance of a clean, sanitised production facility, ageing room and surrounds*
- *the maintenance of requisite compliance records and routines*
- *the packing and shipping of finished cheeses to customers*

The above list is not exhaustive and the role may change to meet the overall objectives of the company.

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 will be well regarded, but are not essential.*
- Experience**
- *Nil*
- Skills & competencies**
- **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
- 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

How to apply: Please email your CV, covering letter and the contact details of three referees to carolyn.lee@section28.com.au