



Job Description

Cheesemaker/General Assistants

If you have worked in food production previously and are manually dextrous, physically strong and fit, quick and accurate with following processes and procedures then we would be keen to see your cv. Our team is responsible for the production of Yarg, Garlic Yarg and Kern cheeses, ensuring accuracy of ingredients, processes, netting, wrapping and despatch, so that cheeses look their best when they go out to customers. This is a key role in supporting the production and despatch teams, with set targets for accuracy and speed. Full training is given and during the probationary period, performance will be supported and measured. Other duties will include supporting our cleaning team with close attention to hygiene and food safety procedures being vital at all times. Some shift work is involved, including some 10-hour or 4-hour days

Job Title: Cheesemaker/General Assistant

Job Type: Full-time

Reporting to: Section Supervisor

Overall Function: The General Assistant is involved in preparing the cheese for customers – turning, wrapping, despatch - support in preparing cheese for delivery. In addition, the role is a key support to the production team and will learn cheesemaking processes and standards. At all times there is a need to follow company procedures with regard for the highest standards of food hygiene.

Main Tasks:

- Working in Production Room, milling, moulding up, blocking, de-moulding
- Preparing moulds,
- Pasteurisation
- Quality Checks
- Daily store duties, turning cheese
- Record keeping
- Brine work
- Batch control
- Wrapping, boxing and despatching our speciality cheeses
- Cheese tasting (Organoleptic)
- Daily/weekly/monthly cleaning

Secondary tasks:

- Netting cheeses
- Use of metal detector

Skills:

- Manually Dexterous and able to lift and move heavy equipment
- Assimilates knowledge readily
- Can use judgement in deciding when to ask for assistance
- Maintains an acceptable level of productivity /speed at all times
- Good level of written /numeracy skills
- Able to work within a pressurised environment
- Ability to follow hygiene procedures

- Good communication skills
- Ability to follow instructions & company procedures
- Ability to work as part of a team or on own

Qualifications:

No formal qualifications are needed although a Food Hygiene Certificate and knowledge/experience of the Dairy/Food Industry would be an advantage. (Full Training Given)

Personal attributes:

- Good Personal Hygiene
- Common Sense
- Ability to learn
- Reliable
- Physically fit (no back or upper limb problems)
- Sense of Responsibility and total reliability
- Motivated
- Flexible
- Sense of humour a must

To apply please send your cv to hr@lynherdairies.co.uk