



Position/Title: **Cheesemaker**

Location: Oconto Falls, WI

Type: Full Time

Reports to: Vice President, Operations

Summary:

The Cheesemaker continues our over 100-year tradition of producing hand-made and award winning classic cheeses using traditional production methods and milk from local dairy producers. In addition, the Cheesemaker leads the Production team in the manufacturing of our cheese: the making, packaging and sanitation processes.

Roles / Responsibilities / Accountabilities:

Lead in the manufacturing tasks of making cheese; from the intake of milk through to the packaging of the cheese

Use pH meter, moisture analyzer, and other technical equipment

Follow and comply with good manufacturing, safety and quality assurance practices

Lead in the sanitation and cleanup of the production area

Maintain the entire work area in a clean and sanitary condition and follow all safety procedures

Lead in the packaging processes of the cheese

Observe and support all packaging rules and company policies

Lead with keeping an organized and accurate inventory

Responsible for the accurate and timely processing of all duties

Assist with the training of all new employees & interns, including food safety and chemical safety protocols

Other duties assigned by Lead

Qualifications:

Wisconsin Cheese Maker's license or acquisition of license within 6 months of employment required

Two years of production work or physical labor preferred

Chemistry, microbiology or culinary studies preferred

Highest standards of ethics and integrity, humble, making our customers feel comfortable and important

Excellent verbal and written communication skills

Able to work closely with others in respectful, cooperative manner

Highly organized and able to adapt quickly to changing priorities

Self- motivated to succeed, meet deadlines and follow through on tasks

Strong attention to detail for accuracy in all facets of the position

Understanding of good manufacturing and food safety practices

Ability to frequently lift/carry up to 50 pounds, occasionally lift up to 80 pounds with assistance

Ability to walk and stand for long periods of time

Ability to work with required sanitation chemicals

Ability to multi-task especially during busy periods

Ability to follow policies and procedures

Ability to work days, evenings, weekends and holidays

For additional career opportunities with Springside Cheese, please visit us at [www.springsidecheese.com/careeropportunities.html](http://www.springsidecheese.com/careeropportunities.html)

Individuals can apply in-person, download an application online or send a resume to [hr@springsidecheese.com](mailto:hr@springsidecheese.com)