



CHEESEMAKING TECHNICIAN

Manor Farm, Cricket St Thomas, Chard

40 HRS – £10.69 PER HOUR

Key Tasks And Responsibilities

- Various tasks to ensure manufacturing continuity
- Ensuring that machinery and equipment is clean
- Monitoring the process to ensure that machinery is running and working correctly
- Turning of the cheese during manufacturing and ripening
- Transferring products to different areas of the factory
- Administration and record keeping

As a Cheesemaking Technician you would need to be able to demonstrate the following qualities:

- Ability to be a supportive and flexible team member
- Be diligent in following instructions
- Understand the importance of food hygiene and how to achieve the required standards
- Ability to communicate in English
- Understand and apply safe working practices
- Understand the importance of an efficient production process
- Good work ethic and responsibility

Working Hours:

Work patterns vary, but will typically be an 8 - 9 hour day working between 7.00am and 7.00pm, Mon – Fri. Working patterns may be varied according to business needs. During busy periods, some Saturdays and/or Sundays would be required. Some areas of Production are hot and humid, and some of the work is physically demanding. Overtime is voluntary but is often available.

Benefits Include:

- £13.36ph on Saturdays
- £16.04ph on Sundays
- £21.38ph for hours over 40pw (until Christmas, then £16.04)
- 34 days holiday per year (based upon a 5 day week)
- Opportunities for career development to Senior Cheesemaking Technician (£11.50ph standard rate) or supervisory roles
- Company pension contribution 6%
- Company bonus 6%

If you are interested in applying, please forward your CV or application letter to: **HR Manager, Lubborn Cheese Ltd.**, lubborn.recruitment@lactalis.co.uk

