

Samish Bay Cheese has been making organic farmstead cheese in Bow, Washington for 21 years. Now in a brand new production building we are looking for an experienced Cheesemaker to join our team and help us refine and improve operations.

Interested candidates should send a résumé and cover letter to cheese@samishbay.com

POSITION SUMMARY: The **Head Cheesemaker** will participate in the production of cheese and other dairy products, direct and coordinate day to day work of other Cheesemakers, and is responsible for Quality Assurance and Food Safety.

ESSENTIAL JOB FUNCTIONS: The following essential job functions are performed as a Head Cheesemaker:

- Be proficient and productive in all aspects of our dairy product production including, but not limited to:
 - Cheese, yogurt, and kefir production
 - Turning and caring for aging cheese in the aging rooms (affinage)
 - Packing, packaging, and preparing cheese for sale
 - Clean-up and sanitation requirements
 - Quality control
 - Attending scheduled meetings
- The employee is expected to follow all safety procedures and standard operating procedures (SOPs) at all times relating to this position.
- Update SOPs as needed or directed
- Maintain Quality Assurance programs including in house evaluations and submitting samples to outside labs for analysis
- Comply with Federal, State, and local regulations including the Food Safety Modernization Act and the Pasteurized Milk Ordinance
- Maintain consistency of product and refine make and affinage procedures to improve product
- Work with owners on development of new products
- Maintain complete and accurate records
- Maintain Cheesemaker and Cheesemaker Assistant schedules
- Train new Cheesemakers

- Keep track of inventory of supplies and ingredients and submit purchasd requests with adequate lead times to avoid problems
 - Advise on new equipment needs or opportunities
 - Participate in Safety Committee
 - Other duties as assigned.
- The employee must work well under pressure, meeting and completing deadlines.
 - The employee shall, at all times, demonstrate cooperative behavior with colleagues and supervisors.
 - Being at work on time and maintaining good attendance is a condition of employment and is an essential function of the job.

QUALIFICATIONS:

- Must be able to read, write, speak and understand English
- Must be able to follow written and verbal directions
- Must be self-motivated and able to work independently
- Must have good attention to detail
- Must be able to bend, lift up to 50 lbs easily, reach, stoop, and walk and stand for long periods of time
- Must have clean and neat appearance
- Must have good sense of cleanliness and sanitation
- Must be respectful and maintain professional conduct
- Must have good work ethic and attendance, be reliable and trustworthy
- Have a Food Handling Permit

EDUCATION/EXPERIENCE:

Three or more years' experience making cheese commercially (other related manufacturing may substitute for one year of cheese).