

Cheesemaker

about the job

Cheesemakers are responsible for transforming raw ingredients into a variety of cheese products, such as cottage cheese, cream cheese, processed cheese, sliced cheese and grated cheese. They use machinery to blend, cook, grate and otherwise process cheese and cheese products. These individuals are responsible for meeting production goals, as well as various preparation and cleaning duties. Cheesemakers follow established formulas/recipes to ensure that the final packaged product meets the organization's specifications, as well as food safety standards.

Cheesemakers do not supervise others and report to a supervisor or manager. They mostly learn from co-workers and on-the-job experience.

Cheesemakers are in demand throughout Canada! Many companies provide full-time employment and competitive salaries with full benefits.

education & training

- 🇨🇦 Potential candidates may work as a *Cheesemaker* without previous training
- 🇨🇦 Employers usually require a high school diploma and provide on-the-job training
- 🇨🇦 Experience in the industry may be required for machine operators.

salaries and benefits

- 🇨🇦 Wages depend on job requirements, work conditions, and can vary between regions.
- 🇨🇦 Wages can range from \$10 to \$20 per hour.
- 🇨🇦 **Cheese manufactures** may offer full-time employment, opportunities for overtime and comprehensive benefit packages including; medical, dental, vision, life and disability insurance, pension plan, sick days and more.

key responsibilities

The Cheesemaker plays a central role in a food processing plant and in doing so they are responsible for a variety of tasks. Some key responsibilities include;

- 🇨🇦 Homogenizing and emulsifying raw materials
- 🇨🇦 Operating different cleaning equipment for various types of raw materials
- 🇨🇦 Drying, dehydrating, rehydrating, and aging for process
- 🇨🇦 Using equipment to shape mixtures into desired product shape
- 🇨🇦 Cooking and smoking
- 🇨🇦 Notifying appropriate personnel if frequency of products do not meet specification
- 🇨🇦 Using various types of equipment safely and efficiently; mixers, homogenizers, flakers, and emulsifiers
- 🇨🇦 Comparing products to quality standards

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the ideal worker

A **Cheesemaker** in a food processing facility will be expected to:

- 🍁 Create and maintain an efficient, hygienic, and positive working environment
- 🍁 Promote health and safety in the workplace
- 🍁 Display good work ethic, resourcefulness, and organization.
- 🍁 Understand the Standard Operating Procedures and Inspection Regulations
- 🍁 Ensure quality control and efficient work flow
- 🍁 Display positive leadership

work environment

Cheesemakers most commonly work in large processing plants or cheese making shops that operate at a comfortable temperature. They spend almost all of their time on their feet and may be required to lift products weighing upwards of 50 lbs. *Cheesemakers* should be well organized and be able to prioritize work. They work mainly independently to handle, move, load and unload products within food processing facilities and warehouses

Appropriate protective equipment is required as workers usually work in a wet environment and are exposed to strong cleaning chemicals and mechanical noise. As noise levels can be quite high in a processing facility it is crucial that universally understood hand signals are used to ensure safe and effective communication among workers to prevent the damage of goods or personal injury.

essential skills

A successful **Cheesemaker** will be proficient in the day to day tasks in the workplace. The National Occupational Standards for *Cheesemaker* demands proficiencies in all 18 competencies, however the most important are:

Preparing Raw Materials: By safely handling and processing raw materials/in-process by thawing, cleaning, sizing, shaping, and/or crushing the cheese maker will be preparing the products for the next stage of processing.

Transforming Raw Materials: To ensure that raw materials are transformed efficiently the Cheesemaker will be competent in batching, mixing, and blending raw materials/in-process products, which may also include adding seasonings, flavourings or other additives.

Packaging Products: Preparing packaging materials while portioning and weighing the product. Filling, sealing, bottling and labelling in-process products for shipment.

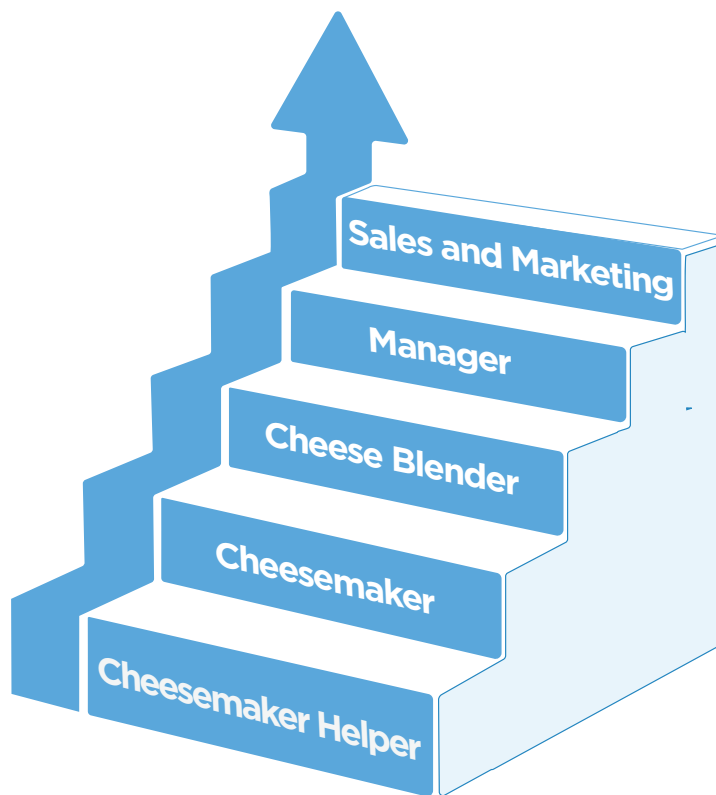
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career path

As Cheesemakers gain experience they can advance from cheese maker helper, to cheese maker, to cheese blender, to manager, and to sales and marketing. Managers will have additional job responsibilities such as supervising employees, communicating with senior management, scheduling production, and ensuring workplace safety.

Career Ladder



other common job titles

Cheese Blender

Cheese Cooker

Cheese Grater

Process Cheese Cooker

Production Worker

national occupational classification (noc)

The NOC for *Cheesemaker* is **NOC 9461 Process control and machine operators, food, beverage and associated products processing.**

more information

For access to more food manufacturing job descriptions, essential skills profiles and job competencies visit:

www.fpsc-ctac.com