



## **ASSISTANT CHEESEMAKER**

### **Full-Time Job Opening**

This is a full-time position requiring approximately 40 hours per week with seasonal fluctuation. A typical workweek during production is 40-45 hours Tuesday-Saturday. Off season workweeks range from 20-40 hours with considerable flexibility.

The Assistant Cheesemaker position includes work that is repetitive, requires attention to detail and meticulous record keeping. Candidates must be comfortable working on their feet for long periods of time and be able to lift 50lbs.

#### **Responsibilities include:**

- Raw Milk Handling & Quality Control
- Cheesemaking, Including Culture Preparation
- Affinage
- Food Safety & Quality Control
- Packaging & order fulfillment

#### **Experience**

Experience is not required, but candidates that hold the following will be given preference:

- HACCP experience and/or PCQI certificates
- VT Haulers/Samplers License

#### **Compensation and Benefits**

- \$16-18/hour depending on qualifications and experience
- 2 weeks paid vacation plus sick days
- Professional development: VT license and ongoing education

**Interested Candidates Please Submit a Resume with Email Letter of Interest to:**  
Rachel Fritz Schaal at [cheese@parishhillcreamery.com](mailto:cheese@parishhillcreamery.com)

*At Parish Hill Creamery we make cheese when the cows are grazing the hill farm pastures of Elm Lea Farm. Our cheese is always made with raw milk, autochthonous starters, traditional rennet, and Maine sea salt. Our work is focused on cultivating craft, and honoring the heritage of traditional cheesemaking.*

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