

Churchtown Dairy Seeks Assistant Cheesemaker

Churchtown Dairy is seeking an Assistant Cheesemaker to join our award-winning artisanal cheesemaking operation, as part of the broader work of our biodynamic dairy farm.

A project of the Foundation for Agricultural Integrity, the Churchtown Dairy is a working farm that intends to serve as a beacon for those working to

promote regenerative agriculture and sustainable communities. We support the development of resilient, just and sustainable food systems while raising public awareness of the positive impacts ecological agriculture can have on ecosystems, communities and economies. We strive to create health by imbuing all our work with beauty--the buildings, the landscape and the economic and social systems within which we work.

As part of our work the Churchtown Dairy operates a 28-cow grass-fed Biodynamic dairy farm. We strive for excellence in the care of our herd, the land and our raw milk products.

In our cheese making we work to create high-quality ethically produced cheeses reflecting the quality and strength of our Biodynamic milk. Working with our herd of primarily Brown Swiss cows, we craft cheeses within a sustainable and Biodynamic framework that respects both the beauty and health of the living agricultural landscape and the animals and humans within it. Every day we work with the milk to identify its strengths and weaknesses, what styles it is well suited for, and work with the farm team to optimize handling and treatment of the milk to maximize the quality for cheese production, in order to produce cheeses that are both delicious and an expression of our unique terroir and herd.

Reports To: Head Cheesemaker



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Responsibilities:

- Assist with cheesemaking including:
- Moving milk from the milk room to the cheese room, and pouring milk into vat
- Pasteurizing and milk testing as needed
- Setting up molds and pouring curds into molds
- Cleaning cheese room including sanitizing vat, molds, and other cheese making equipment and the work environment
- Salting cheese
- Flipping, brushing, washing and generally caring for cheese
- Weigh, cut, wrap and label cheese
- Package and ship cheese
- Assist with record-keeping including inventory and logs
- Adhere to Churchtown Dairy's food safety plan
- Work farmers' markets and tasting events as needed
- Interact with visitors in a professional and courteous manner
- Other tasks as assigned

Requirements:

- Must be able to lift 50 pounds, and work on one's feet in hot and cold temperatures and a fast-paced environment
- Attention to detail, sanitation and hygiene are essential
- Previous experience in food production, cheese making, cheese mongering, or farming a plus, but not essential
- Positive attitude, flexibility, and ability to take direction

This is a part-time, 20 hour/week position: Tuesday, Friday and ½ day Saturday; flexibility around work days may be needed.

Applications:

Please send letter of interest and resume to:

matt@churchtowndairy.org