

CHEESEMAKER TITLE DEFINITION

I. DEFINITION

CHEESEMAKER

Develop and recommend new cheese products, types and marketing methods; analyze raw milk for solids, protein, fat, etc., and adapt cheese content and conditions for the variations found; prepare cheese cultures, monitor and test activity; and evaluate cheese quality and modify product to make improvements; maintain manufacturing records of all cheese types; perform quality control analysis such as pH measurements and titratable acidity, moisture determinations and salt assays. Also perform standard natural cold pack and processed cheesemaking tasks such as preparing bulk cheese cultures; maintaining cheese coolers, incubators, equipment associated with cheesemilk standardization/preparation and cheese production and handling; maintaining inventory of all cheese, cheesemaking ingredients and supplies; participating in cheese grading, overseeing cheese cutting and wrapping and demonstrating cheesemaking processes to students; performing routine quality control analysis as needed for cheesemaking. Duties are performed under general supervision.

II. QUALIFICATIONS

The qualifications required for these positions will be determined at the time of recruitment.

Special Requirement

State of Wisconsin licensure as a Cheesemaker is required per s. 97.17, Wis. Stats..

III. RELATED TITLES

Dairy Plant Assistant, which produces and provides a variety of dairy products for the majority of time.

(Not sure we need this classification; the only positions we have are currently are housed at UW-Madison)