UPPER BENCH
WINERY & CREAMERY

Cheesemaker

Upper Bench Estate Winery & Creamery is located in Penticton, British Columbia, in the South Okanagan at the gateway to the renowned wine region, the Naramata Bench. We bring together two passions—artisan wine and handcrafted cheese—to create a unique experience for our guests.

We are seeking a skilled and experienced **Cheesemaker** with a minimum of three years of hands-on experience in commercial cheese production. The successful candidate will be responsible for operating our creamery and producing our line of bloomy-rind, blue, natural-rind, and washed-rind cheeses out of pasteurized four litre jugged fresh Holstein cow milk. There is a separate 1000 sq ft modern cabin on our 9.2 acre sustainably farmed vineyard available for the right person.

Qualifications

- Minimum of three years of hands-on cheesemaking experience in a commercial production setting
- Valid Dairy Plant Process Worker Licence
- HACCP Certification preferred
- Excellent knowledge Canadian Food Inspection Agency (CFIA) requirements and Safe Food for Canadians Regulations
- Expert knowledge of cheesemaking techniques, processes, and troubleshooting, cheesemaking equipment and operation
- Familiar with product, water, sample laboratory testing and monthly reporting to government
- Ability to comfortably conduct inspections and meetings with government agencies & regulatory bodies
- Comfortable contacting and communicating with service professionals, arranging for Creamery building maintenance, repairs and/or renovations
- Excellent mathematical, verbal, and written communication skills
- Commitment to product quality, food safety, and proper sanitation practices according to the laws & company policy
- Passion for producing high-quality artisan cheese
- Lead R&D of new products and find solutions to inefficiencies
- Positive attitude, strong time-management skills, and the ability to work

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- independently and as part of a team
- Physically fit, with the ability to repeatedly lift up to 50 lbs

Duties and Responsibilities

- Produce a variety of cheese, including Brie, blue, natural-rind, fresh, and washed-rind cheese from milk to storage in a 1200 square foot plant
- Monitor cheese throughout the aging process and maintain appropriate aging conditions in the three cheese caves
- Operate & maintain cheesemaking equipment safely and efficiently
- Monitor product quality and ensure compliance with food safety, hygiene, and sanitation standards
- Clean and sanitize cheesemaking equipment, tools, and cheese aging rooms in accordance with established procedures & laws
- Maintain accurate production records in accordance with all government agencies including CFIA requirements and internal standards
- Manage monthly inventory and maintain the cheesemaking production & personnel schedule
- Prepare wholesale orders, including cutting, wrapping, labelling, pricing, shipping, and occasional deliveries
- Order, source & track all inputs to plant
- Communicate and collaborate with the wine shop team and other colleagues to support daily operations and production goals

This job description outlines the primary responsibilities of the position but is not exhaustive. Duties may be adjusted as operational needs require.

Wage: $22.00-$28.00 / hour

Wage dependent on experience, education and qualifications
Our commitment is to a safe, inclusive and welcoming work place.
This is a permanent position

www.upperbench.ca