

Lesson 2: Milk Quality & Safety

Career Spotlight: Artisan Cheesemaker

Description

Cheesemaking is both a science and an art. Cheesemakers use science to change milk into cheese. They lead the safe production of high-quality cheeses for retail. Cheesemakers perform a variety of tasks

involving production, assembling, disassembling, operating, inspecting, cleaning, sanitizing, and maintaining equipment. These jobs require attention to detail, strong communication and problem-solving skills, a passion for cheesemaking and a commitment to consistently producing high quality products.



Common Responsibilities

- Set up and operate equipment that mixes ingredients used in the making of cheese
- Clean and sterilize work areas and equipment used
- Examine, test, and inspect product during the cheesemaking process
- Record data and results of measurements and tests completed throughout the cheesemaking process

Education/Training Requirements

High school diploma or equivalent and post-secondary certificate or apprenticeship (required)