**Junior Cheesemaker / Cheesemaking assistant**

Perrystead Dairy in Philadelphia

Responsibilities:

- Help making and aging cheese

- Cleaning and sanitation of facility and equipment based on specific standards

- Learn to and then operate pasteurization equipment

- help with the procedures of cheesemaking and eventually take over some of the cheesemaking procedures

- Care for aged cheese, turning them, brushing, spraying and washing them (for aging purposes, not cleaning them)

- Packing, wrapping and boxing products for delivery

- Logging work and inventories of products and supplies

- Very light garden work (watering, removing stuff that flew into it)

- Some lifting and wrist work may be required (milk jugs or trays of cheese, or repetitive filling of product) but these are for shorter periods 1-2 times per week.

Will provide support, training, and certification opportunities to those who persist and are interested. Great opportunity for self-starters and to experience in a food discipline that few get to learn. Must be a great communicator, energetic, responsible and team player with can-do attitude. Preference to those with food service experience and/or certifications.

**Perrystead Dairy**, an urban creamery smack in the middle of Philadelphia. We just opened in April and are getting some great attention! The focus is short run seasonal American originals. This is a startup company.

<https://www.instagram.com/perrysteaddairy/>

<https://www.perrystead.com/>

Contact:

Yoav Perry at [yoav@perrystead.com](mailto:yoav@perrystead.com)/ 917-696-8446 cell