Karim Farm and Creamery is seeking an enthusiastic cheese maker. We offer an opportunity to develop all aspects of producing authentic European-style small batch cheese at our farm-based creamery located in Ryegate, Vermont.

Primary Duties:

* Active involvement in all aspects of cheese making from bulk tank to finished product.
* Take responsibility for cleaning, sanitizing and food safety.
* Finishing cheeses including wrapping, waxing and aging in our cheese cave.
* Preparing cheese for marketing including packaging, labeling, shipping and record keeping.
* Interacting with customers on the farm, at farmer’s markets and demos.

General Requirements for a cheese maker:

* Enthusiasm for cheese making. Prior experience is preferred but we are happy to train some one with culinary or kitchen experience and a desire to learn the art of cheese making
* Commitment to food safety and ability to carry out detailed cleaning and sanitizing protocols.
* Ability to work independently and collaboratively, willing to communicate in an on-going way.
* Ability to lift 50-60 lbs multiple times a day.
* Interest in dairying and farm-based production a plus.

Karim Farm and Creamery makes a variety of very authentic European cheeses. Our seven cheeses include Gruyere, a Jarlsberg-style baby Swiss, a Morbier, and a Manchego; we are the only ones making Piora in this country, The milk for our cheese comes from our own small herd of Jerseys fed on pasture and hay from our farm. For more information find us on Facebook at “Karim Farm” or on our webpage: [www.karimfarm.com](http://www.karimfarm.com).