

**GOODWOOD**

**The Role**

**Location:** Goodwood Dairy Facility, Goodwood Country Estate  
**Reports to:** Production Manager

**About us**

Goodwood is a quintessentially English estate, set in 12,000 acres of rolling West Sussex countryside. Rooted in our heritage, we deliver extraordinary and engaging experiences in modern and authentic ways. But what really sets us apart is our people. It is their passion, enthusiasm and belief in the many things we do that makes Goodwood the unique place it is.

**Passionate People**

It takes a certain sort of person to flourish in such a fast-paced, multi-dimensional environment like Goodwood.  We look for talented, self-motivated and enthusiastic individuals who will be able to share our passion for Goodwood to be **‘the home of exceptional experiences’**.

**Our Values**

**The Real Thing Derring-Do Obsession for Perfection Sheer Love of Life**

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| Always inspired by Goodwood’s heritage | Daring to surprise and delight | Striving to do things *even* better | Sharing our infectious enthusiasm |

**Purpose of the role**

We are seeking a skilled and passionate **Cheese Maker** to join our dynamic team at Goodwood on the renowned Goodwood Country Estate. As our Cheese Maker, you will be responsible for producing high-quality cheeses while maintaining the highest standards of production, hygiene, and efficiency. This is a hands-on role that requires both technical expertise and creativity in crafting our dairy products. The ideal candidate will also be able to work effectively as part of a larger team while managing their own area of operation, tasks and responsibilities.

**Key responsibilities**

* Produce a variety of cheeses according to company recipes and industry best practices.
* Lead the cheese-making process, from milk reception to curd cutting, pressing, salting, and aging.
* Maintain and operate all cheese-making equipment with a focus on cleanliness and safety.
* Ensure product quality standards are met and perform routine quality checks.
* Work closely with the team to ensure smooth operations and contribute ideas for process improvements.
* Collaborate with the Production Manager to monitor and track the production schedule, ensuring deadlines and targets are met.
* Assist with the development of new products, providing input into recipes and innovation.
* Take a proactive approach to continuous improvement in both product quality and production processes.
* Ensure adherence to health and safety guidelines, including proper hygiene practices and maintenance of clean working environments.
* Responsible for inventory control, ensuring stock levels of ingredients and materials are maintained.
* Ensure the daily operational tasks are carried out as required, ensuring the production area is clean, organised, and efficient.

**Qualities you will possess**

* **Strong communication skills** with the ability to engage with team members, management, and external customers effectively.
* Proven ability to **work well in a team** while also being capable of managing tasks independently.
* Flexibility and adaptability to adjust to varying working hours and changes in job tasks as needed.
* **Excellent organisational and time management skills**, with the ability to prioritise tasks effectively during peak workloads.
* Ability to **work under pressure** and meet deadlines without compromising on quality.
* **Enthusiastic, self-motivated**, and eager to teach skills and techniques in cheese making.
* High **attention to detail** to ensure the highest product quality and consistency.
* A solid understanding of **P&L management** and how it relates to the dairy business.
* A **proactive approach** to identifying and implementing product and process improvements.
* **Experience of working within or running a dairy facility** and understanding the operational needs and challenges.
* Proven experience in **managing a food production unit or processing line**, in a cheese production environment.

**Desirable experience**

* Experience in a **cheese-making role**.
* Knowledge of cheese production regulations and best practices.
* Culinary or food science qualifications are a plus but not essential.