



# Indigenous.Link

Canada's fastest growing Indigenous career portal, Careers.Indigenous.Link is pleased to introduce a new approach to job searching for Indigenous Job Seekers of Canada. Careers.Indigenous.Link brings simplicity, value, and functionality to the world of Canadian online job boards.

Through our partnership with Indigenous.Links Diversity Recruitment Program, we post jobs for Canada's largest corporations and government departments. With our vertical job search engine technology, Indigenous Job Seekers can search thousands of Indigenous-specific jobs in just about every industry, city, province and postal code.

Careers.Indigenous.Link offers the hottest job listings from some of the nation's top employers, and we will continue to add services and enhance functionality ensuring a more effective job search. For example, during a search, job seekers have the ability to roll over any job listing and read a brief description of the position to determine if the job is exactly what they're searching for. This practical feature allows job seekers to only research jobs relevant to their search. By including elements like this, Careers.Indigenous.Link can help reduce the time it takes to find and apply for the best, available jobs.

The team behind Indigenous.Link is dedicated to connecting Indigenous Peoples of Canada with great jobs along with the most time and cost-effective, career-advancing resources. It is our mission to develop and maintain a website where people can go to work!

Contact us to find out more about how to become a Site Sponsor.

Corporate Headquarters:

Toll Free Phone: (866) 225-9067

Toll Free Fax: (877) 825-7564

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Keewatin, ON P0X 1C0

# Job Board Posting



Careers.Indigenous.Link

Date Printed: 2024/05/07

## Cheese Maker

<b>Job ID</b>	<b>E9-DF-98-35-DF-80</b>	
<b>Web Address</b>	<a href="https://careers.indigenous.link/viewjob?jobname=E9-DF-98-35-DF-80">https://careers.indigenous.link/viewjob?jobname=E9-DF-98-35-DF-80</a>	
<b>Company</b>	Triple A Cheese	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-11-04	To: 2022-05-03
<b>Job</b>	Type: Full-time	Category: Manufacturing
<b>Job Start Date</b>	As soon as possible	
<b>Job Salary</b>	\$ 24.04 per hour for a minimum of 30 hours per week;	
<b>Languages</b>	English	

### Description

Triple A Cheese a cheese manufacturing company 7210 Torbram Drive, Mississauga ON L4T 3L7 urgently require an experienced Cheese Maker who will be responsible for the operation of the cheese making equipment and ensuring the highest standards of food quality and safety. The position requires a committed individual with a strong attention to detail and a passion for excellence.

Job Type: This is a permanent full time employment;

Benefits: Benefits: Extended Medical insurance and dental benefits;

Overtime: 1.5 times the wage after 44 hours per week.

### Experience

3-5 years cheese making experience

### Education Requirements

No formal education required

### Essential Skills

- Test the cream for quality;
- Standardize the cream and raw ingredients to follow production requirements;
- Pasteurize the pre-cheese mixture for quality and assurance;
- Take and test samples of pre-cheese mixture for acidity and temperature;
- Prepare and add coagulant ingredients and direct the helpers to make curds into specific shapes;
- Operate machinery that pasteurizes and cools the pre-cheese mixture;
- Check for firmness, texture, color and acidity to ensure the has cured properly

### Additional Skills

- Stand for extended lengths of time;
- Physically capable of performing the demands of the job;
- Time management skills with ability to multi-task;
- Ability to work as a team;
- Ability to adjust to extreme temperatures & humidity

### How to Apply

Interested candidates may respond to [resumetripleacheese@gmail.com](mailto:resumetripleacheese@gmail.com)

# Job Board Posting



**NewCanadianWorker**

A Fresh Start for New Arrivals

Date Printed: 2024/05/07

## Cheese Maker

<b>Job ID</b>	<b>FDC2C69311A9E</b>	
<b>Web Address</b>	<a href="http://NewCanadianWorker.ca/viewjob?jobname=FDC2C69311A9E">http://NewCanadianWorker.ca/viewjob?jobname=FDC2C69311A9E</a>	
<b>Company</b>	Triple A Cheese	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-11-04	To: 2022-05-03
<b>Job</b>	Type: Full-time	Category: Manufacturing
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# Job Board Posting

**NoExperienceNeeded.ca**  
your place for a first step or a fresh start

Date Printed: 2024/05/07

## Cheese Maker

<b>Job ID</b>	<b>56D9EB3E4F7B3</b>	
<b>Web Address</b>	<a href="http://NoExperienceNeeded.ca/viewjob?jobname=56D9EB3E4F7B3">http://NoExperienceNeeded.ca/viewjob?jobname=56D9EB3E4F7B3</a>	
<b>Company</b>	Triple A Cheese	
<b>Location</b>	Mississauga, Ontario	
<b>Date Posted</b>	From: 2021-11-04	To: 2022-05-03
<b>Job</b>	Type: Full-time	Category: Manufacturing
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