



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.Link's 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

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

Job Board Posting

Date Printed: 2024/05/07

Cheese Maker

Job ID	FDC2C69311A9E	
Web Address	http://NewCanadianWorker.ca/viewjob?jobname=FDC2C69311A9E	
Company	Triple A Cheese	
Location	Mississauga, Ontario	
Date Posted	From: 2021-11-04	To: 2022-05-03
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
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Job Board Posting

Date Printed: 2024/05/07

Cheese Maker

Job ID	56D9EB3E4F7B3	
Web Address	http://NoExperienceNeeded.ca/viewjob?jobname=56D9EB3E4F7B3	
Company	Triple A Cheese	
Location	Mississauga, Ontario	
Date Posted	From: 2021-11-04	To: 2022-05-03
Job	Type: Full-time	Category: Manufacturing
Job Start Date	As soon as possible	
Job Salary	\$ 24.04 per hour for a minimum of 30 hours per week;	
Languages	English	

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