



WE'RE RECRUITING!

CHEESEMAKING TEAM MEMBER. FULL TIME.

Hours: Mon-Fri 5am-3pm. Hours may vary slightly, depending on seasonal volumes.
Occasional weekend work during busier seasons.

Salary: Negotiable based on experience.

WHY WORK FOR US?

Fen Farm Dairy is a world class producer of raw dairy products. We pride ourselves on being one of the most innovative and exciting companies in today's dairy industry. Our cheese, butter and other products regularly grace the tables of Royalty and can be found in some of the finest cheesemongers, restaurants and retail outlets in the UK and Europe. We are the proud winners of numerous industry awards for the quality of our business and our products. Some of our recent national awards include: Farmers Weekly's Diversification Farmer of the Year, The British Farming Award for Dairy Innovation, Best UK Manufacturer at the Rural Business Awards and Entrepreneur of the Year at the Business Excellence Awards, to name just a few.

We are working actively at the leading edge of the British dairy industry, to secure a safe and prosperous future for British raw dairy producers.

We pride ourselves on our strong work ethic and company culture. We are more than just a family business - we are the sum total of all the brilliant and inspiring team members who have chosen to join us on our journey.

We believe in investing in our people. If you commit to a permanent position with us, we will ensure that you have the support and training you need to become your personal best. We are looking for the person who will thrive and grow within our great team.

Our successful applicant will be able to demonstrate the following and more:

- Love cheese. Maybe even too much. We mean it, there is a lot of cheese involved.
- Enjoy science and learning. Cheesemaking is an ever-evolving scientific art that keeps you on your toes.
- Be an early bird. The cheesemaking day begins at 5am.
- Have great communication skills.
- Be highly self-motivated.
- Be ace at working as part of a team.
- Be open minded and coachable. This is perhaps the most vital skill. The business is growing and changing fast and everybody's opinion counts, so openness to learning and the views of others is a vital character trait of every team member.

Have we just described you so well it's spooky? Then read on.



Fen Farm Dairy

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YOUR ROLE:

- You will be based at Fen Farm HQ in Bungay, Suffolk.
- You will be working as part of our great cheesemaking team.
- Your work will include all stages of cheesemaking, record keeping and deep cleaning your work areas and equipment. We are keen on clean.
- The volumes of cheese we make can vary throughout the year, depending on sales volumes. For this reason, it helps if you can be a bit flexible with your working hours. During the busy times we all pull together to get it done.
- DURING COVID-19 measures: You and your household members will be required to strictly follow government guidelines both at work and outside of work. Our team includes vulnerable individuals, so we are relying on all team members to prioritise one another's safety. Breaking of this rule could result in immediate dismissal. Our Covid-19 policy is under continuous review as the situation changes.

INTERESTED IN APPLYING?

Closing date for applications: Friday 12th March 2021.

Please get in touch with your CV and a covering letter explaining why you think we will get along well together to: amber@fenfarmdairy.co.uk

If you'd like to chat more about the job before applying, do give us a ring on 01986 892 350.

Looking forward to meeting you!