

# POSITION DESCRIPTION



Position:	<b>Assistant Butter Maker</b>
Reports to:	Managing Director
Time Fraction:	Part-time (0.6FTE) 6-month contract
Effective Date:	May 2019

## Lard Ass Overview

Work for the coolest employer on the Bellarine Peninsula!\*

Lard Ass Butter is the only artisan cultured butter factory on the Bellarine Peninsula, and the only one of its kind in Victoria. We opened our doors to the factory back in December 2017 and haven't looked back.

The demand for fresh, cultured butter using cream from the grass-fed cows of Victoria has grown rapidly and we are now seeking someone who is motivated and willing to help contribute and help grow our business by becoming our next butter maker.

If you enjoy good, quality food, know the importance of sanitising your workplace and maintaining an immaculately clean and tidy work place, we are keen to hear from you. Buttermakers are rare and finding someone keen to work as one won't be easy.

We offer flexible, family friendly working hours, no weekends, our location is based on the coast of the Bellarine Peninsula, and the chance to grow with the business. If you think you can make it as our next butter maker, be sure to make yourself known to us with your application.

## Our Purpose

Lard Ass has established a niche position where we want to grow to become a mid-size artisan manufacturer that specialises in a range of cultured dairy products.

## Lard Ass Values

- Respect
- Authenticity
- Perseverance

## Position Overview

For our next phase of growth into the Melbourne market we require a butter maker who can take charge of all the stage of the manufacturing process from fermentation, churning, shaping and wrapping.

Reporting to the Production Manager and Director, this role is responsible for producing cultured butter as well as the cleaning and sanitisation of the production areas of the facility.

## Key Responsibilities

- Liaise with the Production Manager/Director to confirm butter volumes;
- Maintain general housekeeping in butter manufacturing area;
- Liaise with Production Manager/Director on butter manufacture stock levels for raw food ingredients, packaging materials etc;
- Complete relevant HACCP documentation for all batches manufactured;
- Staff training in the butter making and cleaning process;
- Liaise with the Director and Production Manager regarding QA & production issues;
- Initiate continual improvement for the butter manufacturing process;
- Maintain butter making equipment as per the maintenance schedule;
- Report any plant or equipment faults to the Production Manager and/or Director;
- Work closely with external service providers.
- Manage and maintain the Cleaning & Sanitation schedule for the company including plant & equipment including associated paperwork;
- Manage cleaning inventory;
- Ability to work unsupervised;
- Adhere to company OH&S standards;
- Other duties as directed.

## Qualifications and Experience

- Training or experience in food preparation and/or processing;
- HACCP & GMP knowledge;
- Chemical handling training;
- Hold a clean and current Victorian Driver's licence.

## Key Selection Criteria

- Sound time management;
- Ability to work autonomously as well as in a team environment;
- Highly developed interpersonal and communication skills, with demonstrated ability to build rapport;
- Thoroughness and accuracy when completing a task
- Computer literacy skills;
- Solutions-orientated person
- Good health & physical fitness.

## Remuneration and employment conditions

This is a part-time position on a 6-month contract with a view to permanent part-time. Hours will be scheduled from 9am to 3pm, 3-days per week. Wages will be calculated according to rates within the Food, Beverage and Tobacco Manufacturing Award.

To register your interest, please email a current resume in Word format addressing the key selection criteria and with a cover letter to [contact@lardass.com.au](mailto:contact@lardass.com.au)

Applications close: COB Friday 21 June 2019

*\*By coolest we mean working in an air-conditioned environment so our cultured butter is kept cold.*