

Prairie Fruits Farm and Creamery

Creamery Intern

Overview:

Prairie Fruits Farm and Creamery is seeking an unpaid Creamery Intern for an interactive, food safety and cheesemaking role. This internship will be structured around food safety; e.g. creamery cleaning and sanitation procedures, cheesemaking, as well as packing cheese.

Term and Time Commitment:

This internship will be a weekly time commitment; an **8 or 12 week cohort consisting of 2-3 4-hour shifts per week**. The schedule will be coordinated with the creamery team, which will involve morning and/or afternoon availability during the week.

Key Responsibilities:

- Assist the creamery team with creamery cleaning, sanitation, cheesemaking, and cheese packing.
- Learn creamery cleaning protocols/chemicals for the various rooms in the creamery and the importance of maintaining a sterile and sanitary environment for food production.
- Assist with cleaning and sanitizing vats, tanks, and creamery equipment used for milk storage, milk transfer, and overall cheese production; including CIP (clean-in-place) procedures.
- Review allergen controls, good manufacturing practices, and food defense in the creamery.
- Maintain organized creamery spaces by assisting with restocking supplies and inventory items.
- Assist with daily creamery operations e.g. overall daily setup, opening and/or closing procedures, including proper task completion documentation.
- Observe and assist with cheesemaking; including setup, milk transfer, pasteurization and pasteurization chart documentation, along with cheese aging, drying, etc.
- Help with weighing, packaging, and labeling finished cheeses for farmers markets, retail, and wholesale operations.

****This internship will be heavily focused on creamery cleaning, sanitation, and sterilization procedures.***

What You'll Learn:

- Best practices that support creamery cleanliness, sanitation, and sterilization, and how to maintain these standards to ensure the best quality outcome(s) in the creamery.
- The effect of seasons in the cheesemaking process; why cheeses are made when they are made, and the differences between the cheeses we make in the creamery.
- How to properly and effectively document cleaning and sanitation procedures, as well as how to follow and document the process followed during a cheese make.

Ideal Candidate:

- Interested in food science and food safety; overall creamery operating procedures.
- Comfortable with physically active work (standing, bending) as well as working in/cleaning rooms with varying temperatures e.g walk-in coolers, aging/drying rooms, make rooms, milkhouse. You will be required to wear a hairnet and rubber boots while working in the creamery.
- Reliable, punctual, team player with good communication and strong attention to detail.

How to Apply:

Please send a resume, along with a short letter about why you are interested in the creamery intern position and what you hope to learn from the experience. If applicable, please include any relevant work or coursework experience you may have.

Location: Prairie Fruits Farm and Creamery, Champaign, IL

Contact: Kristin Moomey (Creamery Manager)

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