

Position Description

Job title: Trainee Dairy Goat Milker & Cheese maker
Reporting to: Ann-Marie Monda and Carla Meurs,
Sutton Grange Organic Farm Pty Ltd

Salary: on request
Hours: 35 – 38 hour week

Location: On the farm at Sutton Grange,
25 min east of Castlemaine,
25 min South of Bendigo,
In the picturesque granite country of Central Victoria

Our Farm ...

Holy Goat Cheese is regarded as one of the finest farmhouse goat cheese producers in Australia. The farm has been certified organic with the National Association for Sustainable Agriculture (NASAA) Australia since 2002. The farm has a Deed of Covenant with Trust for Nature for the conservation of land and provides a valuable stepping stone for biodiversity in the district. The farm and covenant are the foundation of the health and vitality of the goat herd and the cheese.

Overview Position description

This role will build on experienced workers skills or new to the industry workers skills through training and instruction on the farm. Training will cover all aspects of milking, handling, and care of the herd with attentive and sensitive observation towards the goats for their life. Assisting the cheesemakers forms an additional part of this role that can be built upon depending on experience, aptitude, interest and needs of the farm. This is a collaborative role with other team members and management working together to build the wellbeing of the people, farm, goats, and cheese. We encourage you to be an active member in this dynamic evolving workplace.

Key duties

Duties of the role	Training, instruction, and competencies
Engage in the daily operation of the dairy, including twice daily milking of the herd, mixing feed and managing hay. Maintenance of the dairy plant Adherence to food safety protocols around milking cleaning and food preparation	<ul style="list-style-type: none"> • Ability milk goats • Work together with the cheesemakers to produce high quality consistent safe milk to produce high quality cheese. • A strong sense of accountability and responsibility • Display good time management and organisational skills when milking with attention to each goat. • Mix feed, mill grain, feed out to dairy herd and non-lactating herd. • Demonstrate cleaning of the dairy plant with a food safety mind. • Attention to the goatherd and their needs. • Understanding of goat behaviour and a love of goats
Complete daily observations of the goatherd	<ul style="list-style-type: none"> • Use the sign and symptoms chart to assess goat health. • Record treatments administered in daily diary. • Ability to interpret the status of the herd using the Obsalim technique including poo cake, micro curd test and herd observations and consult about making feed amendments when necessary. • Good observational skills and ability to work closely with goats. • Contribute to herd information and updates at weekly meeting. • Ability to gently secure goat while treating

Duties of the role	Training, instruction, and competencies
Monitor the wellbeing and care of the herd	<ul style="list-style-type: none"> • With the team, care for the goatherd over their lifetime from birth to death • Ability to write name tags and read tattoos, foot trim, dehorn, tattoo, marking, administer injections, pain relief and treatments including vitamins, herbs and homeopathic remedies. With assistance as required • Ability to refer to the formulations book for treatment ideas. • Ability to participate in an autopsy and assess results.
Participate and contribute to weekly meetings, SOP updates and reading material	<ul style="list-style-type: none"> • Communicate the goatherd needs and your needs to the managers on a regular basis. • Monitor cheese test results and food safety initiatives in relation to milking and food safety. • Understand all Standard Operating Procedures and the application of these for the dairy and the cheese room • Demonstrate good communication skills • Read update and write SOPs relevant to your position
Develop a greater understanding and appreciation of the farm and its many aspects	<ul style="list-style-type: none"> • Stay informed and read all the following: NASAA organic standards, Organic Management plan, OHS policy and compliance, Dairy Food Safety HACCP plan, Safety Data Sheets, Dairy Food Safety Victoria Farm Plan, Dairy organisations, Biosecurity Plan, Relevant vet books. • Be able to discuss various aspects of these plans as required.
Assist with the day to day running of the cheese room	<ul style="list-style-type: none"> • Good organisational skills • Work together as a team to produce high quality consistent safe cheese. • Exceptional hygiene and food safety in every moment • Attention to detail in ladling of curd, care of starter and adjunct cultures, rennet. • Accurate recording in production diary • Participate in wrap and dispatch as required.
Cleaning and care of the cheese room	<ul style="list-style-type: none"> • Care focus and attention to detail. • Cleaning with a food safety mind • Understanding the DFSV audit and your role and contribution

Duties of the role	Training, instruction, and competencies
Work collaboratively to build and grow the well being of the people, goats, farm, cheese and self	<ul style="list-style-type: none"> • Read the shared vision of the farm and the blogs on the website. • Assist at farmer’s markets as required • Bring expansiveness, ideas, and possibilities to build and enhance the resilience of the farm. • Respond quickly to issues that arise. • Other duties as directed • Drive your own learning

Preferable skills

- Dairy and/or farm experience
- Exceptional observation skills and attention to detail
- Ability to ensure food safety underpins all tasks
- Ability to work collaboratively and efficiently with all team members
- Personal motivation and commitment to innovate in an Organic dairy and farmhouse cheese enterprise
- Ability to work in extreme temperatures (<-5 to >40degrees)
- Reasonable level of fitness
- Knowledge of disease and injury in animals