

EMPLOYMENT OPPORTUNITY

INTERNSHIP (1 YEAR CONTRACT)

JOB DESCRIPTION – CHEESE MAKING, QUALITY & DEVELOPMENT INTERN

The internship will provide work experience in many aspects of the manufacturing process of cheeses. The intern will assist in analysing and reviewing our current manufacturing process and helping to implement new ideas to improve product development and process efficiencies. Roles will include

- Familiarization & assistance with the cheese making process.
- Quality control: testing for E.coli, coliform, securing a safe environment for employees, nutritional data, up-to-date methods of recall, preparing proper paper work for C.F.I.A.
- Development of new cheeses.
- Participation in the development of an improved inventory control system

The successful candidate should have a degree in cheese making or quality control.

INTERNSHIP ELIGIBILITY CRITERIA – Successful candidates must:

- be unemployed or underemployed;
- be under the age of 30;
- have graduated within the last three years with a degree/diploma from an accredited college/university;
- have not been previously employed under a FedNor Youth Internship funding agreement, or other federal or provincial internship with pay for a period of six (6) months or more;
- be legally entitled to work in Canada;
- have reliable transportation.

SALARY: This full-time position is partially funded by FedNor's Northern Ontario Development Program.

Submit application by August 12,2016

Victoria Laframboise

Thornloe Cheese Inc.

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We would like to thank applicants for their interest; however only those considered for an interview will be contacted.

This Project is Proudly Supported by:

