

CHEESEMONGER

ALSO KNOWN AS:

DAIRY PRODUCT ARTISAN

BOUTIQUE DAIRY ARTISAN

FORMAGGI ARTISAN

ELEVATE THE ART OF CHEESEMAKING TO NEW HEIGHTS.

As an Artisan Cheesemaker you'll blend tradition with innovation to create unique, handcrafted cheeses that tell a story of flavour, terroir, and craftsmanship.

KEY SKILLS

Skills which may benefit anyone considering a job as a cheesemonger include:

- ☑ Artistic
- ☑ Chemistry skills
- ☑ Marketing skills
- ☑ Palate
- ☑ Storytelling

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Business Manager
- Chief Operating Officer
- Chief Executive Officer
- Chief Financial Officer

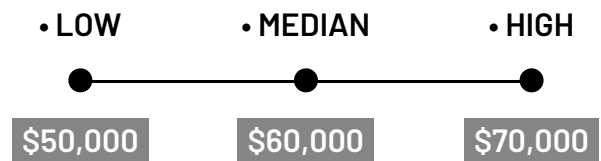
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a cheesemonger include:

- ☑ Passionate
- ☑ Entrepreneurial
- ☑ Innovative
- ☑ Attention to detail
- ☑ Patience
- ☑ Enterprising – “Persuader”

SALARY EXPECTATION

The expected salary for a Cheesemonger can vary across different areas of manufacturing and may vary as you become more experienced.



RELATED INDUSTRIES

- Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Food and Nutrition
- Health
- Science in Practice

CORE SCHOOL SUBJECTS

- General Mathematics
- Essential English
- Hospitality Practices

JOB OVERVIEW

As a Cheesemonger, you'll be at the forefront of the specialty cheese movement. In this role, you will work intimately with small batches of carefully sourced milk, often from specific breeds or local farms. You'll use traditional tools and techniques alongside modern equipment to create distinctive cheeses.

Your deep knowledge of milk chemistry, fermentation, and aging processes will be essential in developing complex flavour profiles. You'll also need to be adept at storytelling, as each cheese you create will have its own unique narrative. In this role, you will often interact directly with customers, chefs, and food enthusiasts, sharing your passion and expertise. In this position, you'll have the opportunity to experiment with unique ingredients and techniques. You might incorporate local herbs, spices, or even fruits into your cheeses, creating signature flavours that reflect your region's terroir. You'll explore different milk types – cow, goat, sheep, or even water buffalo – understanding how each contributes to the cheese's character. You'll also delve into various coagulation methods, from traditional animal rennet to vegetarian alternatives or even plant-based coagulants, catering to diverse consumer preferences.

Moreover, as a Cheesemonger, you'll often be involved in the business aspect of your craft. You might manage relationships with local farmers, ensuring a steady supply of high-quality milk. You'll need to understand food regulations and maintain meticulous records to ensure compliance. You may also be involved in marketing your cheeses, participating in farmers' markets, food festivals, or cheese competitions. Your role will extend beyond the cheese room, as you become an ambassador for your products, educating consumers about the art and science of artisanal cheese-making.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Source high-quality milk from local or specialty producers
2. Develop and refine unique cheese recipes
3. Manage the entire cheese-making process from milk to market
4. Oversee cheese aging and affinage
5. Conduct tastings and educate customers about artisanal cheeses

HOW TO BECOME A CHEESEMONGER

To commence a career as a cheesemonger, you may have a strong interest or a background in food processing, particularly dairy processing. Entry level certificates for food processing include Certificate II in Food Processing (FBP20122) and Certificate III in Food Processing (FBP30121) which can be completed as a traineeship. A Certificate IV in Food Processing (FBP40321) is also available.

Further education may be advantageous if you are looking at this career, in particular the Diploma of Artisan Cheesemaking (FBP50321). As a cheesemonger, you may be employed by someone else, in which case you can apply directly to an employer. Or you may consider starting your own business.

VOCATIONAL EDUCATION & TRAINING

To commence your journey to becoming a Cheesemonger, entry level certificates for food processing, which can be completed as a traineeship, are available:

- Certificate II in Food Processing (FBP20122)
- Certificate III in Food Processing (FBP30121).

As a trainee you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific industry while earning a salary.

Duration: Traineeships typically last between 12 to 24 months, depending on the specific program and whether you are working full-time or part-time.

Work and study combination: As a trainee you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO).

Eligibility: Generally, traineeships do not require formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers.

Completion: On completion you will receive a nationally recognised qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

Further education will be advantageous if you are looking at this career. Those qualifications include:

- Certificate IV in Food Processing (FBP40321)
- Diploma of Artisan Cheesemaking (FBP50321)

UNIVERSITY & HIGHER EDUCATION

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.