



JOIN OUR GROWING TEAM!

Job Title:	1 st Shift Processing Team Member
Department:	Production
FLSA Status:	Hourly
Reports To:	Production Manager

Under the direction of the Production Manager, the Processing Team Member is responsible for anticipating and meeting the Company's evolving needs and objectives. This operational level position provides firm, fair and consistent leadership to employees while fostering an environment of trust and open communication. The Processing Team Member assists with achieving daily production demand and ensuring the make of high-quality products. Assuring safety, quality and performance objectives are a foundational expectation for this role.

General Description: Members will be trained and are expected to become proficient in the following areas that comprise the workload of the Processing Team:

Cheese Batcher: to provide correct grouped cheeses under specific formula for production

Barrel Dumper: to dump and slice barrels of cheese in the production line for the finished product

Ingredient Batcher: to provide accurate ingredient formulas for cheese production

Loading Belt / Track: to transfer cheese onto conveyor belt for grinding

Duties and Responsibilities include the following.

1. Develop and execute the company's business strategies to achieve the goals of the Director of Operations
2. Ensure compliance with all regulatory standards including but not limited to: Human Resources, Good Manufacturing Processes, Occupational Safety and Health Administration, Food and Drug Administration, Wisconsin Department of Agriculture Trade and Consumer Protection, Safe Quality Food, and the United States Department of Agriculture
3. With the aim of achieving high performance, build a positive, team-oriented work culture and environment where continuous improvement, innovative and positive thinking, teamwork, positive behaviors, safety and security are natural outcomes.
4. Develop required skills and knowledge to a level of depth appropriate to keep production as highly functional as needed to meet organizational goals and objectives.
5. Thorough understanding and ability to rotate into all positions of processing including batching, barrel dumping, ingredient batching and track.
6. Inspect all raw cheeses for mold, dirt or unsanitary conditions and properly discard any unusable product.
7. Move necessary product ingredients to staging area for restacking.
8. Properly organize storage of ingredients and raw cheese supplies.
9. Complete training on hand trucks, forklifts and other power equipment necessary to successfully complete job functions.
10. Properly use cheese scale to accurately weight the needed amount of cheese slabs requested by each formulation.
11. Work cohesively with Quality Assurance Supervisor to report any questionable quality or unsanitary findings
12. Maintain a well-organized and sanitary workspace according to the company's required Good Manufacturing Practices.
13. Promote a safe, secure, and positive work environment for all Wohlt Employees.
14. Other duties as appropriate or assigned.

Benefits include:

- Health Insurance
- Dental Insurance
- Vision Insurance
- Retirement Plan
- Paid Time Off

To apply please contact Cristy Wanner at 920-982-9000 or cwanner.wohlt@eccreamery.net