



Hemsegarden Ysteri AS makes a rewarded, organic and aged cheese from our own, special recipe. The fine milk from our own cows is particularly rich in proteins. The top modern production facilities is situated at Hemsegarden in Hemsedal.

Our very skillful cheese maker will leave his position January 2011, and we are seeking his successor.



Cheese maker

The position holds responsibility for all production processes in our cheese factory, including planning and execution of production, purchasing, quality systems, product development, reporting and calculations. Also supervising staff and overall results. Extended customer contact through sales and training.

We seek a certified cheese maker with working experience, preferably from production of aged and red-led putty cheese. Skills in English language and computer programs such as Microsoft Office and Explorer are required skills. Some tasks require physical strength.

Salary and conditions to be discussed. Employment from October/ November 2010 at the latest, to secure satisfactory transfer of information before January 2011.

Applicants should send their CV with a cover letter to:
kitt@hemsegarden.no,
or call +47 901 27 154 if you have any questions about the job.

HEMSEGARDEN

hemsegarden.no

