Ice Cream Maker

Dairy processing

Job title	Ice Cream Maker
Department	Dairy processing
Reports to	Production Supervisor
Direct reports	None
Location	*[To be confirmed by the employer]*
Contract type	*[Permanent / fixed-term / other]*
Salary and benefits	*[To be confirmed by the employer]*

Job purpose

Makes ice cream to recipe and specification, from mix preparation through to hardening. Runs pasteurisation, homogenisation, ageing and continuous freezing, controls overrun and adds inclusions and ripples. Keeps strict allergen control, accurate records and high hygiene standards.

Key responsibilities

Mix preparation

- Weigh and blend milk, cream, sugars, powders, stabilisers and emulsifiers to the recipe
- Pasteurise and homogenise the mix to the set temperatures, pressures and holding times
- Cool the mix and age it for the set time before freezing
- Check mix solids, fat and temperature before release to the freezers

Freezing, inclusions and filling

- Set up and run continuous freezers to the correct overrun and draw temperature
- Check overrun regularly by weighing a fixed volume and adjust the air supply
- Run ingredient feeders and ripple pumps to the set dosing rates
- Add flavours and colours at the correct ratio
- Run filling, stick and cone lines and check weights, appearance and sealing

Hardening and finished product

- Load product into the hardening tunnel and check core temperatures
- Check date codes, labels and pallet details before transfer to the cold store
- Identify faults such as iciness, shrinkage or poor inclusion spread and report them

Allergen control and records

- Follow allergen changeover and line clearance procedures between recipes
- Check that ingredients and labels match the recipe and production plan
- Record mix batches, temperatures, overrun, weights and ingredient lot numbers
- Hold and report any product that is out of specification

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Hygiene and safety

- Follow hygiene, clothing and hand washing rules at all times
- Clean freezers, fillers and feeders and run or check CIP of the mix plant
- Work safely in cold areas and around refrigeration plant and moving machinery
- Report accidents, near misses and hazards straight away

Qualifications and experience

Essential

- Experience making ice cream or operating dairy or food process plant, or a dairy or food apprenticeship or craft qualification
- Understanding of overrun and how freezing affects texture
- Good number skills for weighing, dosing and checking weights
- Ability to follow recipes and allergen procedures exactly
- Willingness to work shifts, including nights, weekends and seasonal peaks
- Good attendance and timekeeping

Desirable

- Food hygiene certificate
- Experience with continuous freezers and ingredient feeders
- Experience with CIP systems
- Basic knowledge of HACCP and allergen management

Skills and attributes

- Attention to detail
- Accurate record keeping
- Strong allergen awareness
- Problem solving on texture and overrun faults
- Mechanical awareness
- Teamwork
- Commitment to food safety

Measures of success

- Ice cream meets overrun, weight and quality specification
- No allergen or labelling errors
- Ingredient and product waste within target
- Complete and accurate batch records
- Hygiene audits and swab results passed
- No accidents or injuries

Working conditions and safety

Shift work, which may include nights, weekends and longer hours in the summer season. Production areas are cool and wet and the hardening tunnel and cold stores are very cold; the work involves standing, repeated movements and handling cases, and cold-weather PPE is provided.

- Follow health and safety rules and safe systems of work, and wear the correct PPE
- Follow food safety, hygiene, HACCP and quality procedures at all times

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- Report hazards, accidents, near misses and concerns promptly

This job description outlines the main duties of the role. It is not a complete list, and the employer may update it as the business changes, in consultation with the jobholder.

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