Yogurt Maker

Dairy processing

Job title	Yogurt 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 set and stirred yogurt to recipe and specification. Standardises and heat-treats the milk, adds cultures, controls incubation and cooling, and runs filling with fruit and other ingredients. Keeps accurate records and high hygiene standards on every batch.

Key responsibilities

Milk preparation and heat treatment

- Standardise milk to target fat and protein using cream, skim milk or milk powder
- Blend powders and stabilisers into the milk without lumps using the mixing system
- Run heat treatment and homogenisation to the set temperatures, pressures and holding times
- Check heat treatment charts and flow diversion at every start-up

Culturing, incubation and cooling

- Prepare and add starter cultures at the correct dose and temperature
- Control incubation temperature for set yogurt in pots and stirred yogurt in tanks
- Monitor pH and acidity and stop fermentation at the target pH
- Break and cool the curd gently for stirred yogurt to protect texture
- Move set yogurt to cooling at the target pH without disturbing the set

Fruit addition and filling

- Dose fruit preparations and flavours at the correct ratio and check for even mixing
- Set up and run filling and sealing machines and check fill weights
- Check lids, seals, date codes and labels on every run
- Carry out allergen changeovers and line clearance between products

Quality and records

- Record batch details, temperatures, pH readings and ingredient lot numbers
- Take samples for laboratory testing and taste checks
- Identify faults such as whey separation, weak body or off flavours and report them

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- Hold and report any product that is out of specification

Hygiene and safety

- Follow hygiene, clothing and hand washing rules at all times
- Run or check CIP of tanks, lines and fillers and keep cleaning records
- Keep filling areas clean to prevent yeast and mould contamination
- Report accidents, near misses and hazards straight away

Qualifications and experience

Essential

- Experience making yogurt or other fermented dairy products, or a dairy or food apprenticeship or craft qualification
- Understanding of how cultures, temperature and time affect fermentation
- Good number skills for weighing, dosing and recording results
- Ability to follow recipes and procedures exactly
- Willingness to work shifts, including nights and weekends
- Good attendance and timekeeping

Desirable

- Food hygiene certificate
- Experience with pasteurisers, homogenisers and CIP systems
- Experience running cup filling and sealing machines
- Basic knowledge of HACCP and allergen control

Skills and attributes

- Attention to detail
- Accurate record keeping
- Good timing across each stage of the process
- Problem solving on texture and fermentation faults
- Mechanical awareness
- Teamwork
- Commitment to food safety

Measures of success

- Yogurt meets pH, texture and quality specification
- Fill weights and labelling right first time
- 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 and weekends. Process and filling areas are wet and cold stores are chilled; the work involves standing, repeated movements and handling ingredients and cases, and 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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