

Wholesale Cheesemonger/Affineur

We are looking for an enthusiastic skilled and passionate cheesemonger with affinage experience to join our dedicated team at our Highbury warehouse. As a Cheesemonger and Affineur you will be responsible for the selection, care and ageing of our cheese inventory. You will also provide or be part of the overall guidance regarding seasonality of the cheeses and relay your expertise as part of the wholesale and restaurant team as well as to our Cheese shop managers ensuring they have an exceptional service with cheese orders.

Duties as a member of the team include inspecting and logging in cheese deliveries, maintaining records and checking invoices for anything missing or damaged, working with the cheeses in the temperature-controlled cheese rooms to ensure cheeses are managed and refined for onward sale. You will be able to work not only as part of the team, but also independently with attention to detail as well as having a strong culinary interest to facilitate your communication skills with the restaurants and chefs we work with. If you are passionate about cheese, do not flinch at hard work or working in a chilled area (you are strong and robust physically) and want to be part of our team sharing their mission to bring the best artisan handmade cheeses to our customers please send in your CV and cover letter to: **careers@lafromagerie.co.uk**

This is a position with room to grow and extend your abilities in a company that encourages your advancement.

Job Type: Full-time

Benefits: 28 days holiday

Working Days: Monday-Friday

Meals & Snacks: Discounted or free food • Employee discount

Supplemental pay types: Yearly bonus

Regular Appraisals

Work authorisation: United Kingdom (required)

Ability to Commute: London, N5 2PW (required)

Ability to Relocate: London, N5 2PW: Relocate before starting work (required)

Work Location: In person

Expected start date: 31/03/2024