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Bega Cheese Summer Internship 2025 Program For Undergraduates

Description

Nestled in the picturesque heart of Australia, the Bega Cheese Company beckons with its savory story. As we embark on a journey through the rolling pastures of Bega, let's delve into the rich tapestry of this iconic dairy enterprise.

Responsibilities

- *Custodians of Dairy Dreams:* Bega Cheese employees are entrusted with the solemn duty of preserving the age-old art of cheese-making. This involves everything from curd manipulation to the symphony of milk processing, ensuring every bite embodies perfection.
- *Safeguarding Tradition:* At Bega Cheese, we are the guardians of tradition. Our team is dedicated to upholding the heritage of quality, producing cheese that sings with history, and crafting culinary experiences that honor our legacy.
- *Crafting Dairy Masterpieces:* Each day at Bega Cheese is a canvas for creativity. As part of our family, you will be challenged to create new cheese flavors, experiment with innovative techniques, and contribute to our ever-evolving dairy portfolio.

Qualifications

- *Passion for Dairy:* Beyond degrees and certificates, we seek individuals who have a profound love for dairy. An understanding of the alchemy behind cheese-making is an asset, but an unwavering passion is non-negotiable.
- *Curiosity and Tenacity:* A curious mind is a treasure at Bega Cheese. The willingness to explore new horizons and the tenacity to overcome challenges are qualities we highly value.
- *Team Spirit:* Our cheese-making process is a collaborative symphony. The ability to work harmoniously in a team, sharing ideas and lending a hand, is a trait we look for in every potential cheesemaker.

Experience

While prior experience in cheese-making is appreciated, it's not mandatory. We welcome those who bring fresh perspectives and untapped potential to our dairy kingdom. We believe that passion can be a powerful teacher.

Skills

- *Palate Proficiency:* A refined palate is your secret weapon in the world of cheese. Developing a keen sense of taste and smell is a skill that will set you on the path to cheese mastery.
- *Attention to Detail:* In the cheese world, the smallest detail can make the biggest difference. Precise measurements, careful handling, and meticulous observation are skills that will serve you well.
- *Innovation:* Bega Cheese thrives on innovation. The ability to think outside the cheese wheel, experiment with new ingredients, and bring fresh ideas to

Hiring organization

Bega Cheese

Employment Type

Intern

Duration of employment

6 months

Industry

Dairy, Food processing

Job Location

Bega, New South Wales, Australia, 2550, Bega, New South Wales, Australia

Working Hours

8

Base Salary

10

Date posted

August 27, 2024

Valid through

27.09.2026

the table is highly valued.

Job Benefits

- *Cheese Heaven:* As a Bega Cheese employee, you'll have the opportunity to savor a variety of cheese creations that are nothing short of divine. Your taste buds will thank you every day.
- *Serene Surroundings:* Our Bega location offers a tranquil escape from the bustle of city life. Surrounded by nature's beauty, you'll find peace and inspiration in every corner.
- *Family Bond:* At Bega Cheese, we are more than just colleagues; we are a family. The camaraderie and support within our team are unparalleled.

Contacts

If you're ready to embark on this dairy adventure, reach out to us. Your journey with Bega Cheese awaits!

In the heart of Bega, where cheese dreams are realized, be part of a story that's as rich and flavorful as our cheese. Join us and become a maestro of dairy delight in this enchanting corner of Australia.