

PRODUCTION OPERATOR (FOOD AND BEVERAGE)

ALSO KNOWN AS:

PRODUCTION LINE WORKER (FOOD PROCESSING)

FOOD MANUFACTURING ASSISTANT

FOOD FACTORY WORKER

TRANSFORM RAW INGREDIENTS INTO DELECTABLE DELIGHTS.

Transform raw ingredients into delectable delights as a Production Operator in the food and beverage industry. Be the catalyst that brings recipes to life on an industrial scale, ensuring that millions can enjoy quality products daily.

KEY SKILLS

Skills which may benefit anyone considering a job as a production operator (food and beverage) include:

- ☑ Attention to detail
- ☑ Sanitation
- ☑ Troubleshooting
- ☑ Dexterity
- ☑ Teamwork

CAREER PROGRESSION

In this role, you may have the opportunity to progress to other positions. Career progression opportunities include:

- Team Leader
- Operations Manager
- Food Quality Inspector
- Business Manager

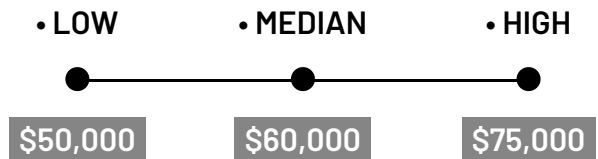
VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a production operator (food and beverage) include:

- ☑ Reliable
- ☑ Adaptable
- ☑ Attention to detail
- ☑ Diligent
- ☑ Safety-conscious
- ☑ Realistic – “Do-er”

SALARY EXPECTATION

The expected salary for a Production Operator can vary across different areas of manufacturing and may vary as you become more experienced.



RELATED INDUSTRIES

- Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Food and Nutrition
- Health
- Science in Practice

CORE SCHOOL SUBJECTS

- Essential Mathematics
- Essential English
- Hospitality Practices



JOB OVERVIEW

As a Production Operator in the food and beverage industry, you'll be at the heart of the manufacturing process. You'll work with a variety of equipment including mixers, ovens, filling machines, and packaging lines. In this role, you will ensure that production runs smoothly, efficiently, and in compliance with food safety standards. You'll be responsible for monitoring production processes, adjusting as necessary, and maintaining a clean and safe work environment.

Your attention to detail and ability to follow precise recipes and procedures will be crucial in maintaining product consistency and quality. In this role, you will also be involved in the setup and changeover of production lines. You'll need to understand the intricacies of each product and adjust equipment settings accordingly. This may involve calibrating machines, changing moulds or dies, and ensuring that all components are in place for a smooth production run.

You'll work closely with maintenance teams to report any equipment issues promptly, minimising downtime and maintaining productivity. Furthermore, as a Production Operator, you'll play a key role in quality control. You'll conduct regular checks throughout your shift, sampling products to ensure they meet specified standards. This might involve visual inspections, weight checks, or even taste tests, depending on the product. You'll need to keep detailed records of these quality checks and be prepared to take corrective action if any issues arise. Your vigilance and commitment to quality will be essential in upholding the reputation of the brand and ensuring customer satisfaction.

WHAT WILL YOU DO?

Your role may include duties as follows:

1. Operate and monitor food processing equipment
2. Follow recipes and production schedules
3. Conduct quality checks on products
4. Maintain cleanliness of work area and equipment
5. Report any issues or discrepancies in the production process

HOW TO BECOME A PRODUCTION OPERATOR (FOOD AND BEVERAGE)

Generally, this position is an entry level role and often no experience is required.

To prepare for a career as a Production Operator you should aim to complete your Year 10 secondary education. Completing Years 11 and 12 will also provide a good foundation and give you access to information through school subjects, teamwork opportunities, and building communication skills.

An entry-level qualification is available for this position, the Certificate II in Food Processing (FBP20122), which can be completed as a traineeship. Often this certificate is not mandatory for employment, however.

If you have an interest in becoming a food and beverage operator, you can apply directly to an employer. Research potential employers in your area via a search engine, social media or job site. Even if there are no jobs advertised with the employer you're interested in, it can be a good idea to send a cover letter with your resume expressing your interest.

VOCATIONAL EDUCATION & TRAINING

If you are seeking employment in the food and beverage industry as a Production Operator, you can undertake a traineeship:

- Certificate II in Food Processing (FBP20122)

As a trainee you will combine work with formal training, allowing you to gain practical skills and knowledge in a specific industry while earning a salary.

Duration: Traineeships typically last between 12 to 24 months, depending on the specific program and whether you are working full-time or part-time.

Work and study combination: As a trainee, you will work either full-time or part-time while receiving formal training from a Registered Training Organisation (RTO).

Eligibility: Generally, traineeships do not require formal qualifications to enter, making them accessible to a wide range of individuals, including if you are a school leaver or someone looking to change careers.

Completion: On completion you will receive a nationally recognised qualification, showcasing your skill and experience.

Skills, qualifications, accreditations and licences

As a Process Operator you may choose to pursue other training or certifications, licences and tickets. Qualifications and skills may be required to progress to supervisor or team leader positions.

Qualifications that may help you advance in your career include:

- Certificate III in Food Processing (FBP30121)

UNIVERSITY & HIGHER EDUCATION

Holding a degree in manufacturing, human resources, finance, economics, marketing or management can be helpful if you are considering taking a step into leadership or a business ownership position.

It could also be useful to hold specialist qualifications in food technology or science:

- Bachelor of Food Science and Technology
- Bachelor of Science

To further your career and step into more senior roles, an MBA or other advanced degree may be beneficial.