

# PRODUCTION TECHNICIAN (FOOD AND BEVERAGE)

ALSO KNOWN AS: FOOD PRODUCTION TECHNICIAN FOOD MANUFACTURING TECHNICIAN FOOD PROCESSING TECHNICIAN

## CREATE FLAVOURS AND TEXTURES AS A PRODUCTION TECHNICIAN IN THE FOOD AND BEVERAGE INDUSTRY.

You will be the culinary expert behind the scenes, ensuring that each product meets the highest standards of quality and consistency.

### KEY SKILLS

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

- ☑ Analytical skills
- ☑ Communication
- ☑ Leadership
- ☑ Technical knowledge
- ☑ Written communication

### 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
- Food Scientist

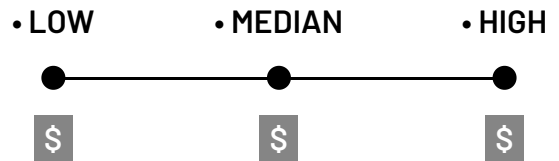
### VALUES & ATTRIBUTES

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

- ☑ Innovative
- ☑ Precision
- ☑ Proactive
- ☑ Collaborative
- ☑ Quality-focused
- ☑ Realistic – “Do-er”

### SALARY EXPECTATION

The expected salary for a Production Technician 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 Technician, you'll play a crucial role in overseeing and optimising the production process. In this role, you may work with anything from beverages like soft drinks and juices to various food items such as baked goods, dairy products, processed meats, and packaged meals. You may be involved in the production of both raw ingredients and finished products, overseeing processes that transform basic components into complex food and beverage items ready for consumer consumption. You will often be responsible for coordinating and performing trial work on a range of food and beverage products, supporting technology trials, shelf-life studies, and new product development.

In your role, you will work with advanced machinery and automated systems. You'll be responsible for setting up production lines, troubleshooting technical issues, and implementing process improvements.

Your technical expertise and problem-solving skills will be essential in maintaining efficient operations and product quality. You'll also collaborate with quality control teams and contribute to the development of new products and processes. In this position, you will be deeply involved in process optimisation. You'll analyse production data, identify bottlenecks, and propose solutions to increase efficiency and reduce waste. This might involve fine-tuning equipment settings, adjusting recipes, or redesigning workflow processes.

You'll need to stay up to date with the latest food processing technologies and be ready to implement new systems or equipment as needed. Your role will be critical in driving continuous improvement initiatives and maintaining the company's competitive edge. Moreover, as a Production Technician, you'll serve as a bridge between different departments.

You'll work closely with the research and development team to scale up new products from pilot to full production, providing valuable input on feasibility and potential challenges. You'll also collaborate with the maintenance team to develop preventive maintenance schedules and troubleshoot complex technical issues. Your ability to communicate effectively with various stakeholders, from operators to management, will be crucial in ensuring smooth operations and driving innovation in the production process.

## WHAT WILL YOU DO?

Your role may include duties as follows:

1. Set up and calibrate production equipment
2. Monitor and optimise production processes
3. Troubleshoot technical issues and perform maintenance
4. Analyse production data and suggest improvements
5. Ensure compliance with food safety and quality standards

## HOW TO BECOME A PRODUCTION TECHNICIAN (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 Technician 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 processing industry you can undertake a traineeship:

- Certificate II in Food Processing (FBP20122)
- Certificate III in Food Processing (FBP30121)

Specialisations exist within the certificate III traineeship.

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 Technician 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 IV in Food Processing (FBP40321)

# 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.