▸ FOOD AND BEVERAGE

# PROCESS WORKER (CONFECTIONERY)

**ALSO KNOWN AS:** CONFECTIONERY MAKER | SWEET PRODUCTION TECHNICIAN

CONFECTIONARY MANUFACTURING ASSISTANT

## CRAFT SWEET DREAMS INTO REALITY AS A PROCESS WORKER IN THE FOOD AND BEVERAGE INDUSTRY.

Be the wizard behind the curtain, transforming simple ingredients into delightful treats that bring joy to people of all ages.

## KEY SKILLS

Skills which may benefit anyone considering a job as a process worker (confectionery) include:

- Attention to detail
- Dexterity
- Quality control awareness
- Sanitation
- Time management

## VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a process worker (confectionery) include:

- Precision
- Patience
- Adaptable
- Hygiene
- Team Player
- Artistic – "Creator"

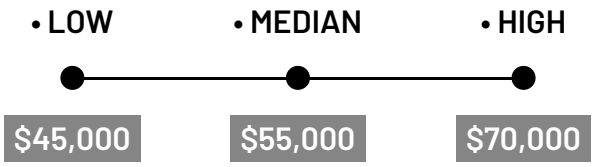
## CAREER PROGRESSION

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

- Quality Assurance Officer
- Operations Manager
- Team Leader
- Laboratory Technician

## SALARY EXPECTATION

The expected salary for a Process Worker (Confectionery) 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

- General Mathematics
- Essential English
- Hospitality Practices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## JOB OVERVIEW

As a Process Worker in confectionery manufacturing, you'll be at the heart of creating a wide array of sweet treats. You'll work with various types of equipment including mixers, cookers, moulding machines, and cooling tunnels. In this role, you will follow precise recipes and procedures to produce consistent, high-quality confectionery products.

Your understanding of sugar chemistry, temperature control, and food safety will be crucial in ensuring product quality and safety. In this position, you'll be involved in multiple stages of the confectionery production process. You might start by preparing ingredients, weighing and mixing them according to specific formulas. You'll operate cooking equipment, carefully monitoring temperatures and cooking times to achieve the perfect consistency and flavour. For moulded candies, you'll work with depositing machines, ensuring proper filling and unmoulding. For products like caramel or toffee, you'll oversee the cooking and cooling processes, knowing that slight variations can significantly affect the final texture.

Moreover, as a Process Worker in confectionery, you'll play a key role in quality control. You'll conduct regular checks throughout your shift, examining products for proper shape, colour, texture, and taste. You'll need to have a keen eye for detail and a well-developed palate to detect any deviations from the standard. You'll also be responsible for maintaining a clean and hygienic work environment, adhering to strict food safety protocols. Your ability to work efficiently while maintaining high standards of quality and safety will be essential in this fast-paced production environment.

## WHAT WILL YOU DO?

In this role, you will:

1. Operate confectionery production equipment
2. Follow recipes and production schedules
3. Monitor product quality and consistency
4. Maintain cleanliness and hygiene of the production area
5. Conduct basic quality checks on finished products

## HOW TO BECOME A PROCESS WORKER (CONFECTIONERY)

Generally, this position is an entry level role and often no experience is required. Entry-level qualifications are available for this position, including a Certificate I in Food Processing (FBP1021). In addition, a Certificate II in Food Processing (FBP20122) and a Certificate III in Food Processing (FBP30121) can be completed as a traineeship. Often these certificates are 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.


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# VOCATIONAL EDUCATION & TRAINING

If you are seeking employment in this role, you can undertake a traineeship. Traineeships are available in certificate II and certificate III-level qualifications:

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

A specialisation exists in the certificate III qualification for confectionery, which may be advantageous.

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 Worker (Confectionery) 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.


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