PROCESSING OPERATOR (MILL)

ALSO KNOWN AS: GRAIN MILL WORKER | MILLING MACHINE OPERATOR | FLOUR PRODUCTION TECHNICIAN

TRANSFORM NATURE'S BOUNTY INTO THE FOUNDATION OF COUNTLESS FOODS.

Be the crucial link in the food chain, turning raw grains into the flours and meals that feed the world.

KEY SKILLS

Skills which may benefit anyone considering a job as a processing operator (mill) include:

- Analytical skills
- Attention to detail
- Problem solving
- Quality control awareness
- Technical comprehension

VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a processing operator (mill) include:

- Precision
- Responsible
- Adaptable
- Safety-conscious
- Diligent
- Realistic – "Do-er"

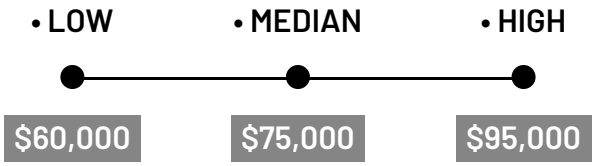
CAREER PROGRESSION

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

- Operations Manager
- Quality Assurance Officer
- Food Quality Inspector
- Food Scientist

SALARY EXPECTATION

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



RELATED INDUSTRIES

- Food and Beverage

RECOMMENDED SCHOOL SUBJECTS

- Chemistry
- Food and Nutrition
- Science in Practice

CORE SCHOOL SUBJECTS

- General Mathematics
- Essential English
- Hospitality Practices

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JOB OVERVIEW

As a Processing Operator in a mill, you'll be at the heart of transforming raw grains into various flour products. You'll operate sophisticated milling equipment including cleaning machines, roller mills, sifters, and packaging systems. In this role, you will ensure that the milling process runs smoothly, efficiently, and in compliance with food safety standards.

Your understanding of grain properties and milling techniques will be crucial in producing high-quality flour products. In this position, you'll be involved in various stages of the milling process. You'll start by assessing the quality of incoming grains, checking for moisture content, protein levels, and potential contaminants. You'll operate cleaning equipment to remove impurities and prepare the grain for milling. During the milling process, you'll monitor and adjust the settings of roller mills and sifters to achieve the desired flour texture and extraction rates. You'll also oversee the blending process, combining different flour streams to meet specific product specifications.

Furthermore, as a Processing Operator in a mill, you'll play a key role in quality control. You'll conduct regular checks throughout your shift, sampling flour at various stages of production. This might involve testing for moisture content, ash content, protein levels, and particle size distribution. You'll need to interpret test results quickly and accurately, adjusting the milling process as necessary. You'll also be responsible for maintaining detailed records of production data, quality checks, and equipment performance. Your attention to detail and commitment to food safety will be essential in ensuring that all flour products meet regulatory standards and customer specifications.

WHAT WILL YOU DO?

In this role, you will:

1. Operate and monitor milling equipment
2. Assess grain quality and prepare for milling
3. Control milling parameters to achieve desired flour specifications
4. Conduct quality tests on flour products
5. Maintain cleanliness and sanitation of the mill

HOW TO BECOME A PROCESSING OPERATOR (MILL)

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 II in Food Processing (FBP20122). In addition, 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 milling, 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

In this role 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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