PROCESS WORKER (PET FOOD AND STOCK FEED)

ALSO KNOWN AS: ANIMAL NUTRITION PRODUCTION TECHNICIAN | PET FOOD MANUFACTURING OPERATOR | ANIMAL FEED PRODUCTION ASSISTANT | ANIMAL FEED MANUFACTURER

NOURISH THE NATION'S PETS AND LIVESTOCK.

Nourish the nation's pets and livestock as a Process Worker in the pet food and stock feed industry. You will be a hero to all creatures great and small, ensuring that animals receive the balanced nutrition they need to thrive.

KEY SKILLS

Skills which may benefit anyone considering a job as a process worker (pet food and stock feed) include:

- Analytical skills
- Technical proficiency

VALUES & ATTRIBUTES

Values and attributes of anyone considering a job as a process worker (pet food and stock feed) include:

- Precision
- Responsible
- Adaptable
- Safety-conscious
- Team Player
- Realistic – "Do-er"

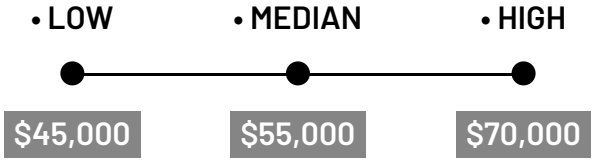
CAREER PROGRESSION

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 (Pet Food and Stock Feed) 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 specialising in pet food and stock feed, you'll be involved in the production of nutritionally balanced food for various animals. You'll operate a range of equipment including mixers, extruders, dryers, and packaging machines. In this role, you will follow precise formulations and quality control procedures to ensure that each batch meets nutritional standards and safety regulations.

Your attention to detail and understanding of animal nutrition basics will be crucial in maintaining product quality and consistency. In this position, you'll be responsible for various stages of the production process. You'll start by preparing raw ingredients, which may include measuring and mixing different components according to specific recipes. You'll operate processing equipment, monitoring parameters such as temperature, moisture content, and particle size.

For extruded products, you'll need to understand how different settings affect the final texture and digestibility of the feed. You'll also oversee the cooling and coating processes, ensuring that any additional nutrients or flavours are evenly applied. Moreover, as a Process Worker in pet food and stock feed production, you'll play a key role in quality assurance. 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 basic laboratory tests. You'll need to keep detailed records of these quality checks and be prepared to take corrective action if any issues arise.

You'll also be responsible for maintaining a clean and hygienic work environment, adhering to strict food safety protocols. Your vigilance and commitment to quality will be essential in ensuring the health and well-being of the animals that consume the products you produce.

WHAT WILL YOU DO?

In this role, you will:

1. Operate pet food and stock feed production equipment
2. Follow formulations 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 (PET FOOD AND STOCK FEED)

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 Edible Oils, 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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