PRODUCTION LEADER (FOOD AND BEVERAGE)

ALSO KNOWN AS: FOOD PRODUCTION MANAGER | BEVERAGE OPERATIONS COORDINATOR | PROCESS LINE LEADER (FOOD AND BEVERAGE) | PRODUCTION MANAGER (FOOD AND BEVERAGE)

DISCOVER THE SECRET INGREDIENT IN THIS RECIPE FOR SUCCESS.

As a Production Leader in the Food and Beverage industry, you'll be the key flavour enhancing the productivity and quality of manufacturing operations. This role blends leadership skills with technical know-how to ensure that production lines run as smoothly as a well-mixed batter.

KEY SKILLS

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

- Quality management
- Communication
- Leadership
- Problem solving
- Technical proficiency

VALUES & ATTRIBUTES

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

- Adaptable
- Integrity
- Attention to detail
- Team Player
- Initiative
- Enterprising – "Persuader"

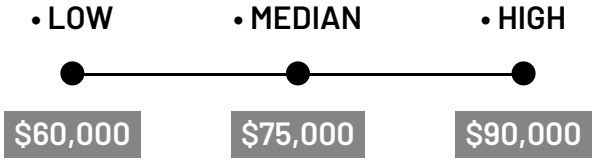
CAREER PROGRESSION

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

- Team Leader
- Food Scientist
- Chief Operating Officer
- Project Engineer

SALARY EXPECTATION

The expected salary for a Production Leader (Food and Beverage) can vary across different areas of manufacturing and may vary as you become more experienced.



RELATED INDUSTRIES

▸ Food and Beverage ▸ Meat and Seafood Processing

RECOMMENDED SCHOOL SUBJECTS

- Biology
- Chemistry

CORE SCHOOL SUBJECTS

- General Mathematics
- Essential English
- Hospitality Practices
- Food and Nutrition
- Science (7-10)

Copyright © Manufacturing Skills Queensland 2026

JOB OVERVIEW

Production Leaders in the Food and Beverage sector play a crucial role in overseeing the daily operations of manufacturing facilities. They are responsible for coordinating production schedules, managing teams, and ensuring that products meet strict quality and safety standards. Their contribution is vital to maintaining the efficiency and profitability of food and beverage and meat and seafood manufacturers, which in turn supports local economies and satisfies consumer demands.

These professionals utilise a range of equipment and technologies, from automated production lines to quality control systems. They need a combination of technical skills, such as understanding food science and production processes, and soft skills like leadership and problem-solving. A typical day might involve conducting team briefings, monitoring production output, troubleshooting equipment issues, and liaising with other departments to optimise workflows.

Production Leaders are also at the forefront of implementing food safety regulations and quality assurance protocols. They work closely with quality control teams to maintain high standards and may be involved in process improvement initiatives to enhance efficiency and reduce waste. Their role is dynamic, requiring adaptability to changing consumer trends and industry regulations while maintaining a focus on productivity and product excellence.

WHAT WILL YOU DO?

In this role, you will:

1. Oversee daily production operations and team performance
2. Ensure compliance with food safety and quality standards
3. Optimise production schedules and resource allocation
4. Implement process improvements and efficiency measures
5. Collaborate with cross-functional teams to meet production targets

HOW TO BECOME A PRODUCTION LEADER (FOOD AND BEVERAGE)

While it's possible to start in entry-level production roles without formal qualifications, many employers prefer candidates with relevant education or experience for leadership positions. Here are steps to become a Production Leader in the Food and Beverage industry:

1. Gain a relevant qualification in food science, manufacturing, or business management. You may already hold a Certificate III in Food Processing (FBP30121).
2. Research employers and apply for jobs. Even if an employer doesn't have a position listed, consider submitting a letter and resume expressing your interest.
3. Start in an entry-level production role to understand the industry
4. Develop technical skills and knowledge of food safety regulations
5. Seek opportunities for supervisory roles or team leadership
6. Pursue additional certifications in quality management or lean manufacturing

Copyright © Manufacturing Skills Queensland 2026

VOCATIONAL EDUCATION & TRAINING

Vocational education and training (VET) offer practical pathways to enter and advance in the food and beverage production industry. These qualifications provide hands-on skills and knowledge essential for production leadership roles. Some relevant VET qualifications include:

- Certificate IV in Food Processing (FBP40321)
- Diploma of Food Science and Technology (FBP50121)
- Certificate IV in Leadership and Management (BSB40520)
- Diploma of Manufacturing Technology (MSM50316)
- Diploma of Competitive Systems and Practices (MSS50322)

UNIVERSITY & HIGHER EDUCATION

While not always mandatory, a university degree can significantly enhance career prospects and provide a deeper understanding of the scientific and business aspects of food and beverage production. Relevant bachelor's degrees include Food Science and Technology, Chemical Engineering, or Business Management with a focus on operations.

These programs typically cover advanced topics in food chemistry, microbiology, process engineering, and business management. Graduates develop critical thinking and research skills valuable for leadership roles in the industry. Some universities also offer postgraduate courses that can further specialise knowledge in areas such as food safety management or sustainable food systems.

Copyright © Manufacturing Skills Queensland 2026