**Food Processing Operators**

Food Processing Operators are responsible for working in the food production line and loading ingredients into industrial baking equipment. They also monitor the machinery during the cooking and mixing process to make sure our product quality standards are being met.

**Food Processing Operators Responsibilities:**

* Monitor food cooking machines and make adjustments to the controls for devices such as boilers, ovens, fryers and cookers.
* Program kitchen equipment to operate according to company and recipe standards and make changes to cooking temperature and time.
* React to any type of alarms or malfunctions of the equipment and operate the shut-off switch when necessary.
* Load raw ingredients into the cooking machine and measure the amount needed by following company recipes and industry standards.
* Comprehend written instructions and recipes from the company when putting together ingredients and starting a new batch of products.
* Remove the finished product from the production line and push batches to the next step of the process for packaging.
* Verify that each finished item meets the quality standards of the company by observing the size, shape and luster of each snack item.
* Sanitize all materials and machinery parts at the end of each shift and clean the workspace at the worker station by following company cleanliness standards.

**Food Processing Operators Requirements:**

* Completion of a high school diploma or GED program.
* Ability to follow all appropriate safety standards in food production.
* Knowledge of basic maths and reading comprehension skills.
* Experience working in food production or in an industrial kitchen.
* Knowledge of quality assurance practices.