

HOW DO YOU MAKE A ROAST DINNER?

tasty
CAREERS
in food & drink

...It's not as simple as you might think...

FARMERS invest time and money to produce chickens, pigs, lambs and beef cows for us to eat. **ANIMAL WELFARE OFFICERS** and

MEAT INSPECTORS rigorously check that the meat and poultry is produced to the highest standards before the animals are processed in meat and poultry production facilities using equipment designed and maintained by **FOOD INDUSTRY ENGINEERS**.

During processing, the **PRODUCTION MANAGER** works with **TEAM LEADERS** to ensure that

PROCESSING OPERATIVES maximise every part of each animal to give us the huge variety of cuts of fresh meat and poultry we expect in our supermarkets,

either pre-packed or from our local **BUTCHER**. Meanwhile **NEW PRODUCT DEVELOPMENT TEAMS** are busy creating new added value products for consumers which **QUALITY TEAMS** will monitor to ensure good food hygiene and safety procedures are being maintained. **SALES & MARKETING** work hard with **FOOD PACKAGING RESEARCHERS** to deliver these new products in a way that consumers find appealing to buy. Finally

INFORMATION TECHNOLOGY and **LOGISTICS** specialists make sure that when you go to the shops only the freshest meat and poultry products are waiting!

BET YOU THOUGHT IT JUST COOKED ITSELF!

To find out more about the type of career opportunities available within the Food & Drink Manufacturing Industry visit:

TASTYCAREERS.ORG.UK

Find us on

