

HOW DO YOU MAKE BUTTER?

tasty
CAREERS
in food & drink

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

Cows from local dairy herds produce milk which is purchased by **BUYERS** on behalf of the creamery. The fresh milk is tested by **FOOD TECHNOLOGISTS** to make sure it is good quality and then it is over to the **PRODUCTION MANAGER** to separate the milk into cream and skim using equipment designed by **FOOD ENGINEERS**.

The cream is pasteurised, aged and churned to form butter and buttermilk using methods researched and tested by **FOOD SCIENTISTS & TECHNOLOGISTS**.

Meanwhile, the **PRODUCT DEVELOPMENT TEAM** has investigated and chosen the best type of packaging to keep the butter fresh and the **SALES / MARKETING TEAM** ensures it is appealing to you, the consumer. All the way through, the **QUALITY ASSURANCE MANAGER** checks the process and butter to make sure it is safe to eat before it is sent to dispatch and transported by the **DISTRIBUTION TEAM** to the shop ready for your shopping basket!

BET YOU THOUGHT IT ONLY TOOK A BIT OF MILK & SOME CREAM!

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

TASTYCAREERS.ORG.UK

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