

HOW DO YOU MAKE FISH FINGERS?

tasty CAREERS™
in food & drink
WALES

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

FISHING BOATS and **CREWS** go to sea and catch many different types of fish and shellfish to strict quotas and guidelines. When the catch is landed, **FISHMONGERS** and restaurants assess the quality and freshness of the various fish, prawns, scallops, lobsters, clams and crabs.

REFRIDGERATION TECHNICIANS with **WAREHOUSING** **LOGISTICS SPECIALISTS** ensure that the seafood is quickly dispatched and transported to the next stage in the processing chain to ensure maximum freshness. In supermarket and independent **FISHMONGER** shops

PROCESSING OPERATIVES clean and prepare everything ready for sale as raw product, while **NEW PRODUCT DEVELOPMENT TEAMS** develop exciting new ready to cook meals for **SALES & MARKETING** to develop ever more creative packaging and marketing campaigns for the consumer. Meanwhile, freshly filleted cod has been checked for quality by a **QUALITY ASSURANCE**

MANAGER before being made in to fish fingers, and delivered to your local supermarket.

BET YOU THOUGHT IT ONLY TOOK A TRIP TO THE CHIP SHOP!

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

TASTYCARERSWALES.ORG.UK

Find us on

