

# HOW DO YOU MAKE A LOAF OF BREAD?

**tasty CAREERS™**  
in food & drink  
WALES

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

**FARMERS** grow the wheat and harvest it using equipment designed by **AGRICULTURAL ENGINEERS**. The wheat is milled and the protein level of the flour checked by **FOOD TECHNOLOGISTS** to make sure it is right for bread making. Then **BUYERS** from the bakery source more ingredients including salt, sugar and yeast. **FOOD SCIENTISTS & TECHNOLOGISTS** check the quality of the ingredients and then it is over to the **PRODUCTION MANAGER'S TEAM** to manufacture the right quantities of bread using the recipe developed by the **PRODUCT DEVELOPMENT MANAGER** while **FOOD ENGINEERS** design and maintain the equipment used during baking and slicing. **FOOD PACKAGING RESEARCHERS** by now, have already investigated and chosen packaging to select the right packaging material and method. Throughout this whole process managed by the **TECHNICAL MANAGER** the quality and safety of the bread is checked continuously by the **QUALITY ASSURANCE MANAGER**. Finally, the bread is dispatched to the shop by the **DISTRIBUTION MANAGER** so that when it gets into your shopping bag it's fresh & wholesome!

**BET YOU THOUGHT IT ONLY TOOK A FEW CUPS OF FLOUR & SOME BUTTER!**

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