

Introduction to Food Processing



What is food processing?



Employees:



- inspect boxes of fruit and vegetables when they are delivered
- prepare and sort fruit and vegetables for processing
- feed fruit or vegetables into machines
- operate processing equipment



Employees:



- handle meat
- mix food
- freeze or dry food

Employees:



- package products
- stack boxes
- sterilize equipment

Employees:



- track sales
- take product samples
- clean food processing areas

Dairy processing:



Employees may operate machinery or make and package other products like cheese, butter or yogurt.

Fruit or vegetable processing:



Employees may operate equipment to make products like jam, salsa, sauces, fruit juices or other products.

Meat or fish processing:



Employees may wash, cut, freeze or pack meat, fish or other seafood.

Hours of work might be:



- full time year round
- part time
- seasonal

The benefits of working in food processing:

- working with a team or on your own
- feel satisfaction from making a food product
- seeing the product you make in your local grocery store

Examples of food processed on Vancouver Island:



Growing Employment Opportunities

- cheese
- ice cream
- salsa
- pasta
- jams and jellies
- bread
- chocolate
- coffee
- sausage

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Opportunities**

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