

## FOOD TECHNOLOGIST



Whether in the soft drinks, delicatessen or food industry: Food technologists produce various foodstuffs using automated or computer-controlled machines and systems. They are involved in all stages of processing, from the receipt of the raw materials up to the finished packaged products. First, raw materials, semi-finished goods and finished goods are received at goods-in, and the quality is checked. Thereafter, the goods are sent directly to the warehouse or the processing facility. They ensure that the relevant production has all necessary ingredients available, prepare these and set up the machines and systems. Following set recipes, the ingredients are added, and production is started. Food technologists supervise processing steps such as mixing, preservation and packaging, and immediately intervene in the event of deviation or fault. They also continuously monitor the quality of the intermediate and final products.

### **Training location:**

[Nordgetreide GmbH & Co. KG](#), Lübeck, Falkenhagen, Überherrn

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