

Food Processing Equipment Workers

SOC: 51-3091 • Career Profile Report

■ Key Facts

\$40,050 Median Salary	282,600 Employment	+5.0% Growth Rate
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■ Requirements & Salary Range

Education: See Requirements (BLS)

■ Automation Risk Assessment

Medium Risk - 38.0% probability of being automated in the next 10-20 years.
This job has some routine elements but still requires human judgment and interaction.

■■ Work-Life Balance

4.9/10 - Fair work-life balance

■ Personality Fit (RIASEC)

Higher scores indicate better personality fit for this career type.

Realistic	8.4/10	Investigative	5.0/10
Artistic	3.8/10	Social	4.6/10
Enterprising	4.0/10	Conventional	8.0/10

■ Top Skills Required

Detail oriented, Physical stamina, Physical strength, Math skills

✓ Strengths

- High Demand
- Flexible Work
- Continuous Learning

■ Challenges

- Burnout Risk
- Rapid Technological Change

■ What They Do

Food Processing Equipment Workers typically perform the following tasks:

- Observe, feel, taste, or otherwise examine products during and after processing to ensure conformance to standards.
- Set temperature and time controls, light ovens, burners, driers, or roasters, and start equipment, such as conveyors, cylinders, blowers, driers, or pumps.
- Observe temperature, humidity, pressure gauges, and product samples and adjust controls, such as thermostats and valves, to maintain prescribed operating conditions for specific stages.
- Observe flow of materials and listen for machine malfunctions, such as jamming or spillage, and notify supervisors if corrective actions fail.
- Record production data, such as weight and amount of product processed, type of product, and time and temperature of processing.
- Weigh or measure products, using scale hoppers or scale conveyors.
- Operate or tend equipment that roasts, bakes, dries, or cures food items such as cocoa and coffee beans, grains, nuts, and bakery products.
- Signal coworkers to synchronize flow of materials.
- Read work orders to determine quantities and types of products to be baked, dried, or roasted.
- Fill or remove product from trays, carts, hoppers, or equipment, using scoops, peels, or shovels, or by hand.
- Take product samples during or after processing for laboratory analyses.
- Test products for moisture content, using moisture meters.
- Clear or dislodge blockages in bins, screens, or other equipment, using poles, brushes, or mallets.
- Start conveyors to move roasted grain to cooling pans and agitate grain with rakes as blowers force air through perforated bottoms of pans.
- Open valves, gates, or chutes or use shovels to load or remove products from ovens or other equipment.
- Clean equipment with steam, hot water, and hoses.
- Smooth out products in bins, pans, trays, or conveyors, using rakes or shovels.
- Install equipment, such as spray units, cutting blades, or screens, using hand tools.
- Push racks or carts to transfer products to storage, cooling stations, or the next stage of processing.

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Source: <https://www.bls.gov/ooh/production/food-and-tobacco-processing-workers.htm>