

Spec. Code: 0507  
Occ. Area: 07  
Work Area: 007  
Prob. Period: 6 mo.  
Prom. Line: None  
Effective Date: 05/15/10  
Last Action: Rev.

## **DAIRY AND FOOD PLANT ATTENDANT**

### Function of Job

Under general supervision from a designated supervisor, to perform work of a specialized nature required in the study, manufacture, and processing of dairy and food products.

### Characteristic Duties and Responsibilities

1. assumes responsibility for the care and maintenance of dairy and food plant equipment, including refrigeration equipment
2. constructs and/or assembles equipment used for dairy or food product research
3. oversees and conducts general maintaining of research and processing equipment as directed
4. maintains storage rooms in a neat and orderly manner, with high standards of sanitation and housekeeping for equipment and plant
5. determines supply needs and plans and schedules operations for the processing of dairy and food products
6. plans, schedules, and supervises the work of student employees and pilots plant activities
7. disposes of food by-products of teaching and research as directed
8. performs other related duties as assigned

### MINIMUM ACCEPTABLE QUALIFICATIONS

#### CREDENTIALS TO BE VERIFIED BY PLACEMENT OFFICER

1. High school graduation or equivalent
2. Any one or any combination that equals **two (2) years (24 months)** from the categories below:

Work experience in the dairy or food manufacturing industry

Credit for college training in mechanical system, food processing or closely related field

- 30 semester hours equals 12 months
- 60 semester hours or higher equals 24 months

## KNOWLEDGE, SKILLS, AND ABILITIES (KSAs)

1. knowledge of the tools, methods, and materials used in experimental food and dairy production and research
2. knowledge of machines and tools, including their designs, uses, repair, and maintenance
3. knowledge of techniques and equipment for planting, growing, and harvesting food products for consumption, including storage/handling techniques
4. knowledge of Food Sanitation principles and techniques
5. ability to understand and interpret technical information
6. ability to use hand and simple machine tools
7. ability to communicate effectively orally and in writing