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