

Cheesemaker

- Weighs, measures, mixes, and processes ingredients
- Operates heating, chilling, freezing and pasteurising plant
- Work with wide range of machinery
- Packages and bottles products
- Monitor the production of cheese
- Monitors product quality
- Cleans equipment, pumps, hoses, storage tanks, vessels and floors

<https://www.gooduniversitiesguide.com.au/careers-guide/cheesemaker#the-job>



Food Technologist

Undertake basic and applied research into food processing, preservation, packaging, storage and delivery

- Develop new products and techniques needed to produce these foods
- Advise on preserving, processing, packaging, storing and delivering of new foods

<https://www.gooduniversitiesguide.com.au/careers-guide/cheesemaker#the-job>

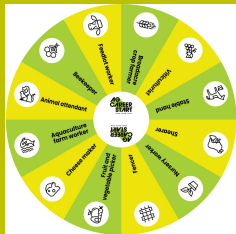
Microbiologist

- Studying micro-organisms, such as bacteria, algae and fungi, and the effects they have on plants, animals and humans to develop medical, veterinary, industrial, environmental and other practical application



Agriculture...who would have thought?

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