

WORKING TO BE A**Food Batchmaker****What type of education is needed to be a food batchmaker?**

- High school diploma or equivalent is preferred
- Often position can be learned through on the job training and apprenticeships

What licenses or certifications are needed to be a food batchmaker?

- None required

What is the work environment like for a food batchmaker?

- Indoors usually in a kitchen-like assembly line
- Can be hazardous from grease and spills but using the correct safety precautions can reduce chances of accidents
- Requires long periods of standing, bending, and lifting
- May be full time or part time
- May include nights, weekends, and holidays

What does a food batchmaker do?

- Set ups and runs equipment that mixes, blends, or cooks ingredients used to make food products according to recipes or instructions
- Calculates the amount of each ingredient to be used for recipes
- Cooks and Stirs ingredients
- Measures and weighs ingredients
- Examines, feels, and tastes the mixture to make sure it is correct
- Grades the product according to government regulations
- Keeps records of the amount of ingredients used and process followed to create the product
- Separate, roll, or knead the product as needed

What is the normal pay range for a food batchmaker?

- \$7.44–\$19.01 per hour

How can a food batchmaker grow in their field?

- Can become a supervisor
- Through training and experience, can move into a related career in food service

The Source

1301 Monroe Street
Toledo, Ohio 43604
Phone: 419-213-JOBS