875 3480 Training as a specialist in food technology (m/f/d) - 2023 How are pre-baked rolls actually made and who makes sure that they always look and taste the same? During your training you will get to know the answers to these questions, among other things. You deal with the processes related to the production of our baked goods and monitor every production step - from the raw material to the end product. Due to the division of vocational school and company, you will get to know both the theory and the practice of your profession during your training. The vocational school lessons take place in blocks.  
These are your tasks:  
  
\* Raw material testing and processing  
\* Operation and monitoring of the production facilities and processes  
\* Quality controls during individual production steps  
What do you bring with you:  
  
\* Interest in technical contexts, computer-controlled processes and machine work  
\* Curiosity about the diversity of a company in the food industry  
\* Accuracy and diligence  
\* Sociability and communication skills  
\* Team spirit and respect in dealing with other people  
You can build on:  
  
\* Permanent contact persons: your trainer is at your side with advice and action  
\* An interesting and varied field of activity  
\* Regular trainee events  
\* Internship abroad  
\* Professional and personal development  
Training time:  
  
\* 3 years  
Requirements:  
  
\* middle school certificate (Realschule) Specialist - food technology The company, which has been family-run for more than 115 years, has more than 20 baking lines and extensive storage facilities at the Bocholt and Droßdorf locations. More than 500 employees work every day to manufacture our products, which are in demand among retailers and consumers alike, based on the best craftsmanship tradition. 2023-03-07 15:52:20.261000