



FOOD PRODUCTION CAREERS IN NEW BRUNSWICK



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Over
30,000

people are employed in sectors related
to Food Production in New Brunswick.



**Growing
& Farming**



**Manufacturing
& Processing**



**Preparing &
Distributing**

Growing & Farming



Agriculture Equipment Technicians

Repair and maintain mobile heavy-duty equipment used in land clearing, farming and similar activities.



Veterinarians

Prevent, diagnose and treat diseases and disorders in animals and advise clients on the feeding, hygiene, housing and general care of animals. They can also perform surgical procedures.



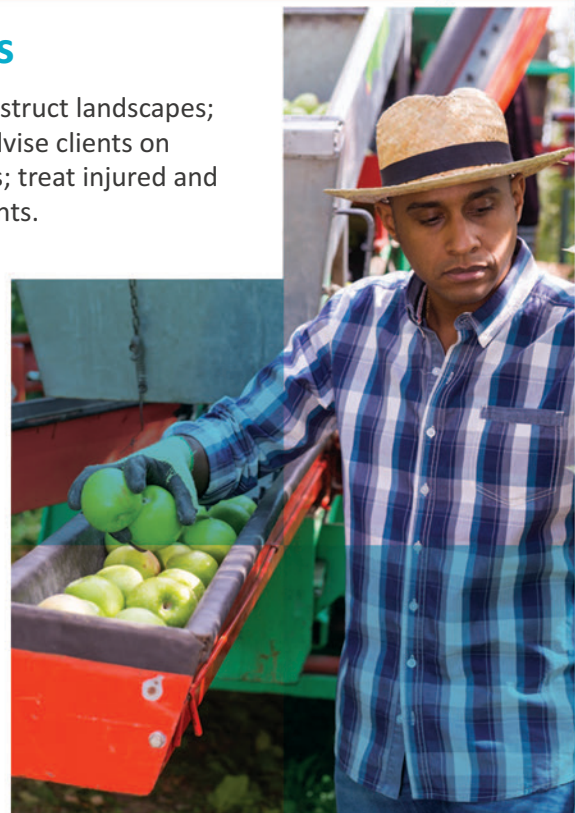
Agronomists

Provide advice and assistance to farmers on all aspects of farm management, cultivation, fertilization, harvesting, soil characteristics, disease prevention, nutrition, crop rotation and marketing.



Horticulturists

Assess, design and construct landscapes; breed, cultivate and advise clients on issues related to plants; treat injured and diseased trees and plants.



Agricultural and Fish Products Inspectors

Inspect agricultural and fish products for conformity to prescribed production, storage and transportation standards.



Manufacturing & Processing

Food Processing Machine Operators

Operate multi-function process control machinery and single-function machines to process and package food and beverage products.

Food and Beverage Product Developers

Are usually chemists, technologists, and technicians who find new ways to preserve and improve food manufacturing and testing processes.

Food Production Supervisors

Oversee and coordinate the activities of workers who operate processing and packaging machines, and workers who grade food and beverage products.

Food and Beverage Testers

Tests or grades ingredients and finished food or beverage products to ensure conformance to company standards.

Fish and Seafood Plant Workers

Set up and operate machinery to process and package fish and seafood products, or cut, trim and clean fish or seafood by hand.



Preparing & Distributing



Butchers

Prepare standard and specialty cuts of meat, poultry, fish and shellfish for sale in retail or wholesale food establishments.



Chefs

Plan and direct food preparation and cooking of meals and specialty foods.



Bakers

Prepare and bake breads, cakes, cookies, pastries, pies and other baked goods in retail and wholesale bakeries and dining establishments.



Food Service Managers

Manage and evaluate the operations of restaurants, bars, cafeterias and other food and beverage services.

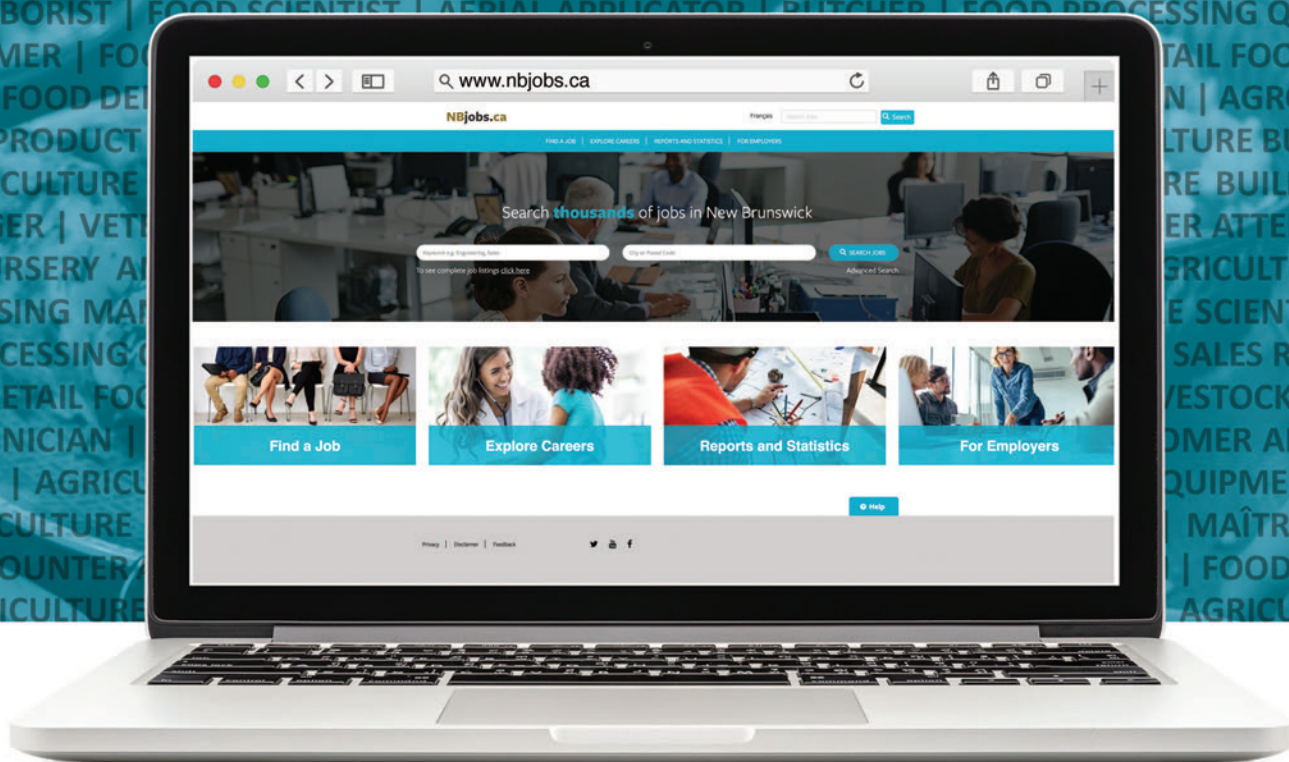


Food and Beverage Servers

Accept and serve food and beverage orders in restaurants, bars and similar establishments.



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