

Food Career Paths + Training Opportunities in South Jersey

Trayectorías profesionales en alimentos + Oportunidades de capacitación en el sur de Jersey



PRODUCTION JOBS



Farm Worker | *National average salary: \$32,305 per year*

Primary Duties: Also known as farmhands, farm workers perform essential manual labor tasks under the supervision of farmers and ranchers. They may harvest or inspect crops, assist with irrigation systems or apply fertilizer and pesticide to encourage crops to grow while controlling weeds and insects.

These professionals may provide feed for livestock, brand animals and inspect animals for signs of diseases or other problems. Some farm workers also assist with herding livestock and operating farm machinery and tools. Farm workers often perform general tasks, but some specialize in crops or livestock.



Trabajador Agrícola | *Salario promedio nacional: \$ 32,305 por año*

Deberes primarios: también conocidos como peones, los trabajadores agrícolas realizan tareas laborales manuales esenciales bajo la supervisión de agricultores y ganaderos. Pueden cosechar o inspeccionar cultivos, ayudar con los sistemas de riego o aplicar fertilizantes y pesticidas para estimular el crecimiento de los cultivos mientras controlan las malas hierbas y los insectos.

Estos profesionales pueden proporcionar alimentos para el ganado, marcar animales e inspeccionar animales en busca de signos de enfermedades u otros problemas. Algunos trabajadores agrícolas también ayudan con el pastoreo de ganado y con el manejo de maquinaria y herramientas agrícolas. Los trabajadores agrícolas a menudo realizan tareas generales, pero algunos se especializan en cultivos o ganado.



Grower | *National average salary: \$57,551 per year*

Primary Duties: Growers are responsible for raising crops, which involves managing their growing environment to keep them healthy. They plant seeds, fertilize and irrigate crops and devise schedules that allow them to achieve maximum yield. Some growers may also experiment with new types of seed or innovative growing methods.

Many growers specialize in certain types of crops, such as heirloom plants or animal feed. Most growers are required to meet predetermined crop yields and quality levels—they may receive bonuses or additional compensation for exceeding their goals.



Cultivador | *Salario promedio nacional: \$ 57,551 por año*

Deberes principales: los productores son responsables de cultivar, lo que implica administrar su entorno de cultivo para mantenerlos saludables. Plantan semillas, fertilizan y riegan los cultivos y diseñan horarios que les permiten lograr el máximo rendimiento. Algunos productores también pueden experimentar con nuevos tipos de semillas o métodos de cultivo innovadores.

Muchos cultivadores se especializan en ciertos tipos de cultivos, como plantas tradicionales o alimentos para animales. La mayoría de los productores están obligados a cumplir con rendimientos de cultivos y niveles de calidad predeterminados; pueden recibir bonificaciones o compensaciones adicionales por exceder sus objetivos.



Crop Manager | *National average salary: \$61,035 per year*

Primary Duties: Oversee the many steps in the crop production process. They supervise seed sourcing, planting processes and scheduling as well as fertilizing, irrigation and harvesting. These professionals research market conditions, weather forecasts and environmental issues to assess appropriate methods for raising crops.

They may also study federal incentive programs as they decide which crops to prioritize. Most crop managers oversee teams of growers, farm workers and other laborers, and they are responsible for maintaining equipment and supplies. Crop managers often facilitate sales and assist with bookkeeping.



Administrador de cultivos | *Salario promedio nacional: \$61,035 por año*

Deberes principales: Supervisar los muchos pasos en el proceso de producción de cultivos. Supervisan el abastecimiento de semillas, los procesos de plantación y la programación, así como la fertilización, el riego y la cosecha. Estos profesionales investigan las condiciones del mercado, las previsiones meteorológicas y las cuestiones ambientales para evaluar los métodos apropiados para cultivar.

También pueden estudiar los programas de incentivos federales a medida que deciden qué cultivos priorizar. La mayoría de los gerentes de cultivos supervisan equipos de productores, trabajadores agrícolas y otros trabajadores, y son responsables del mantenimiento de equipos y suministros. Los gerentes de cultivos a menudo facilitan las ventas y ayudan con la contabilidad.



Aquaponics Technician | *National average salary: \$66,731 per year*

Job Requirements: Bachelor's degree in plant or soil science, aquaculture, environmental science, agriculture, biosystems engineering or a related field; OR the equivalent professional experience in greenhouse management, horticulture, or relevant crop production methods.

Primary Duties: An Aquaponics Technician conducts activities in all aspects of greenhouse management, crop production, including purchasing supplies, propagation, fertilizing, watering, fish farm management, pest and disease management practices and maintaining overall system health. The technician constructs, renovates, maintains and repairs aquaponics structures and production areas to maximize production and efficiency.



Técnico en Acuaponia | *Salario promedio nacional: \$ 66,731 por año*

Requisitos del puesto: Licenciatura en ciencias de las plantas o del suelo, acuicultura, ciencias ambientales, agricultura, ingeniería de biosistemas o un campo relacionado; O la experiencia profesional equivalente en gestión de invernaderos, horticultura o métodos de producción de cultivos relevantes.

Funciones principales: un técnico en acuaponia realiza actividades en todos los aspectos de la gestión de invernaderos, la producción de cultivos, incluida la compra de suministros, la propagación, la fertilización, el riego, la gestión de piscifactorías, las prácticas de gestión de plagas y enfermedades y el mantenimiento de la salud general del sistema. El técnico construye, renueva, mantiene y repara estructuras acuapónicas y áreas de producción para maximizar la producción y la eficiencia.

Regional Example of Available Production Related Job



Flower Farm Manager

Stafford Farms ★★★★★ 3 reviews

Voorhees, NJ

\$40,000 - \$75,000 a year - Full-time, Temporary, Contract, Internship

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Job Description:

Candidate is responsible for day-to-day responsibility for managing the Farm. The Farm Manager will a hands-on working position that will also plan and oversee seeding, soil prep, transplanting, weeding, trellising, deadheading, and harvesting.

The job is both incredibly rewarding (communing with nature, surrounded by beauty), and incredibly challenging (especially in the Summer). The Farm Manager will be training interns, apprentices and whatever staff is necessary to effectuate our growing plans.,

Existing fitness, grit, and determination is needed to meet the physical demands of the day to day operations. Must be able to lift up to 50lbs on a regular basis.

Responsibilities:

- Seasonal crop planning, including seed, bulb, and plug ordering
- Bed preparation and maintenance including spreading mulch, compost, fertilizer and spraying weekly liquid, organic fertilizer on all crops
- Succession sowing hundreds of seeds and transplanting seedlings
- Managing weeds
- Cleaning tools, buckets, cooler, workspace
- Harvesting and processing cut flowers

POST-HARVEST AND PROCESSING JOBS



Post Harvest Supervisor | *National Average Salary: \$51,826 per year*

Primary Duties: The Postharvest Supervisor is responsible for supervising the day-to-day postharvest work in accordance with standards set by the company.

Provides direct support for all postharvest associates, including schedules, training, policy and procedure updates, and adherence to Standard Operating Procedure including managing and tracking the harvest, dry, trim, cure and packaging of product Responsible for highest possible standards of work in postharvest, maintaining facility compliance, and cleanliness in accordance with State regulations and standards set by the company.



Supervisora post cosecha | *Salario Promedio Nacional: \$51,826 por año*

Deberes Principales: El Supervisor de Poscosecha es responsable de supervisar el trabajo de poscosecha del día a día de acuerdo con los estándares establecidos por la empresa. Brinda apoyo directo a todos los asociados de poscosecha, incluidos los cronogramas, la capacitación, las actualizaciones de políticas y procedimientos, y el cumplimiento del Procedimiento operativo estándar, incluida la gestión y el seguimiento de la cosecha, el secado, el recorte, el curado y el empaque del producto. Responsable de los más altos estándares de trabajo posibles en poscosecha, mantener el cumplimiento de las instalaciones y la limpieza de acuerdo con las normas y estándares estatales establecidos por la empresa.



Post Harvest Associate | *National Average Salary: \$29,500 per year*

Primary Duties: The Postharvest Associate will be responsible for preparing and processing harvests for sales and oil extraction. The Postharvest Associate will also be responsible for equipment sanitization and sterilization as well as maintaining the

facility's cleanliness.



Asociado de Postcosecha | *Salario Promedio Nacional: \$29,500 por año*

Funciones principales: el asociado de poscosecha será responsable de preparar y procesar las cosechas para la venta y extracción de aceite. El asociado de poscosecha también será responsable de la desinfección y esterilización del equipo,

así como del mantenimiento de la limpieza de las instalaciones.



Food Processor | *National Average Salary: \$29,058*

Job Description: Even though some Food Processors have a college degree, it's possible to become one with only a high school degree or GED.

Primary Duties: As a food processor, you are to organize and store several food substances, like tinned, baked, iced, parched, and hygienic products, and handle documentation. Besides operating and producing the food, you will also supervise the machine equipment in the cooking process and combine ingredients to make sure it is done according to the product value criterion. 22.6% of Food Processors have a bachelor's degree. In terms of higher education levels, we found that 1.7% of Food Processors have master's degrees.



Procesador de alimentos | *Salario Promedio Nacional: \$29,058*

Job Description: Even though some Food Processors have a college degree, it's possible to become one with only a high school degree or GED.

Primary Duties: As a food processor, you are to organize and store several food substances, like tinned, baked, iced, parched, and hygienic products, and handle documentation. Besides operating and producing the food, you will also supervise the machine equipment in the cooking process and combine ingredients to make sure it is done according to the product value criterion. 22.6% of Food Processors have a bachelor's degree. In terms of higher education levels, we found that 1.7% of Food Processors have master's degrees.



Food Processor Supervisor | *National Average Salary: \$45,650*

Job Description: The Production Supervisor is responsible for supervising all production areas at the facility and for the training, scheduling and development of employees during production.

The Production Supervisor has the responsibility to comply with Safety work rules at all times as well as an obligation to reinforce Safety as a Core Value. Ensures that all policies, procedures and activities, related to Food Safety & Quality, are followed and complied with uniformly, in an effort to reduce product and process variability. Ensures regulatory Compliance.



Supervisor de Procesador de Alimentos | *Salario Promedio Nacional: \$45,650*

Descripción del trabajo: el supervisor de producción es responsable de supervisar todas las áreas de producción en las instalaciones y de la capacitación, programación y desarrollo de los empleados durante la producción.

El Supervisor de Producción tiene la responsabilidad de cumplir con las reglas de trabajo de Seguridad en todo momento, así como la obligación de reforzar la Seguridad como un Valor Fundamental. Garantiza que todas las políticas, procedimientos y actividades relacionadas con la calidad y la seguridad alimentaria se sigan y se cumplan de manera uniforme, en un esfuerzo por reducir la variabilidad de productos y procesos. Garantiza el cumplimiento normativo.

Regional Example of Available Post-Harvest and Processing Related Job

Lee Brothers Cranberry Farm

🏠 Verano - 2.7★

📍 Branchburg, NJ



⚡ Quick Apply

Job Summary:

The Harvest Specialist provides on-site support to daily harvest operations within a cannabis cultivation facility. As a Harvest Specialist, you are responsible for supporting harvest and post-harvest plant processing. Harvest Specialists may be cross-trained and asked to support other departments from time to time to meet business needs.

Essential Duties and Responsibilities:

Offload, harvest, clean, and reload flower rooms.

Weigh, record, and label post-harvest materials.

Ensure plants are hung in specific dry rooms.

Manage, document, and destroy cultivation waste.

Transfer properly dried plant material to trim and production teams.

Monitor and maintain quality control measures in accordance with state and local laws.

Adhere to company policies and Standard Operating Procedures (SOP).

Maintain a clean and safe working environment within the facility and production areas.

Immediately inform Harvest Manager of any system or process discrepancies.

Visually inspect plants for any diseases, insects, and mold, reporting concerns to management for remediation.

Document all activity using company's track and trace system.

Work within company continuous improvement system and strive to increase productivity.

Regularly clean and sanitize harvest equipment, tools, and work areas, including applicable machines, containers, and dry rooms.

DISTRIBUTION JOBS



Produce Broker | *National Median Salary \$63,910*

Job Requirements: Educational requirements vary for brokers depend on the type of products sold. If the products are not scientific or technical, a high school diploma is generally sufficient for entry into the occupation. Often within the food industry, hands-on experience within the field is weighted with significance.

Job Description: Purchase farm products either for further processing or resale. Includes tree farm contractors, grain brokers and market operators, grain buyers, and tobacco buyers. Maintain records of business transactions and product inventories, reporting data to companies or government agencies as necessary. Arrange for transportation or storage of purchased products. Review orders to determine product types and quantities required to meet demand. Purchase, for further processing or for resale, farm products, such as milk, grains, or Christmas trees. Negotiate contracts with farmers for the production or purchase of farm products. Arrange for processing or resale of purchased products.

Coordinate or direct activities of workers engaged in cutting, transporting, storing, or milling products and maintaining records. Estimate land production possibilities, surveying property and studying factors such as crop rotation history, soil fertility, or irrigation facilities. Advise farm groups or growers on land preparation or livestock care techniques that will maximize the quantity and quality of production.



Corredor de productos | *Salario medio nacional \$ 63,910*

Requisitos de trabajo: los requisitos educativos varían para los corredores según el tipo de productos vendidos. Si los productos no son científicos o técnicos, un diploma de escuela secundaria generalmente es suficiente para ingresar a la ocupación. A menudo, dentro de la industria alimentaria, la experiencia práctica en el campo se pondera con importancia.

Descripción del trabajo: comprar productos agrícolas para su posterior procesamiento o reventa. Incluye contratistas de granjas de árboles, corredores de granos y operadores de mercado, compradores de granos y compradores de tabaco. Mantener registros de transacciones comerciales e inventarios de productos, informando datos a empresas o agencias gubernamentales según sea necesario. Organizar el transporte o el almacenamiento de los productos comprados. Revise los pedidos para determinar los tipos de productos y las cantidades requeridas para satisfacer la demanda. Comprar, para procesamiento posterior o para reventa, productos agrícolas, como leche, granos o árboles de Navidad. Negociar contratos con agricultores para la producción o compra de productos agrícolas. Organizar el procesamiento o la reventa de los productos comprados.

Coordinar o dirigir las actividades de los trabajadores que se dedican a cortar, transportar, almacenar o moler productos y mantener registros. Estime las posibilidades de producción de la tierra, inspeccionando la propiedad y estudiando factores como el historial de rotación de cultivos, la fertilidad del suelo o las instalaciones de riego. Asesorar a grupos agrícolas o productores sobre

técnicas de preparación de la tierra o cuidado del ganado que maximizarán la cantidad y la calidad de la producción.



Truck Driver | *National Median Salary \$47,130*

Job Requirements: Heavy and tractor-trailer truck drivers usually have a high school diploma and attend a professional truck driving school. They must have a commercial driver's license (CDL).

Job Description: General duties include driver safety, accurately loading and unloading trucks, picking orders as needed, maintaining product quality from the warehouse to delivery destination, providing superior customer service while representing our company as well as clearly communicating in a timely manner with supervisors regarding operations, damages, and returns. Delivery of customer's product locations include: customer location entrances, loading docks, etc. Must be available on weekends.



Conductor de camión | *Salario medio nacional \$ 47,130*

Requisitos del trabajo: Los conductores de camiones pesados y de camiones con remolque generalmente tienen un diploma de escuela secundaria y asisten a una escuela profesional de manejo de camiones. Deben tener una licencia de conducir comercial (CDL).

Descripción del puesto: Las funciones generales incluyen la seguridad del conductor, la carga y descarga precisa de camiones, la selección de pedidos según sea necesario, el mantenimiento de la calidad del producto desde el almacén hasta el destino de entrega, la prestación de un servicio al cliente superior mientras se representa a nuestra empresa, así como la comunicación clara y oportuna con los supervisores con respecto a operaciones, daños y devoluciones. La entrega de las ubicaciones de los productos del cliente incluye: entradas a las ubicaciones del cliente, muelles de carga, etc. Debe estar disponible los fines de semana.



Logistics Manager | *National Average Salary \$62,074*

Job Requirements: Logistics Manager positions generally require a bachelor's degree in business, logistics, operations engineering, supply chain management or similar degree areas. Some employers will consider individuals with a two-year associate degree and work experience in the logistics field. Industry certifications, while generally not required, are considered a plus as they show that the applicant has acquired and demonstrated knowledge of the entire supply chain process.

Job Description: Logistics Managers act as supervisors by overseeing the entire supply chain purchasing and distribution process. They take and manage the inventory of products stored within the warehouse. Logistics Managers also collaborate closely with product suppliers and clients to build strong and long-lasting relationships. They're constantly working with product carriers as well to determine and negotiate shipping rates for materials.

Logistics Managers typically handle the entire delivery process of products by scheduling both inbound and outbound shipments and constantly monitoring them to make sure each product

arrives on time. While Logistics Managers have a wide variety of responsibilities, some of their general duties involved in the process include managing warehouse inventory and keep records of the inventory and monitoring and managing budgets. Select carriers for transportation and negotiate rates and contracts with carriers and respond to and resolve complaints and problems. Keep up-to-date on shipping carriers, routes and rates and any changes to them.



Gerente de Logística | *Salario Promedio Nacional \$62,074*

Requisitos del puesto: los puestos de gerente de logística generalmente requieren una licenciatura en negocios, logística, ingeniería de operaciones, gestión de la cadena de suministro o áreas de grado similares. Algunos empleadores considerarán a personas con un título de asociado de dos años y experiencia laboral en el campo de la logística. Las certificaciones de la industria, aunque generalmente no son requeridas, se consideran una ventaja ya que muestran que el solicitante ha adquirido y demostrado conocimiento de todo el proceso de la cadena de suministro.

Descripción del puesto: los gerentes de logística actúan como supervisores al supervisar todo el proceso de compra y distribución de la cadena de suministro. Llevan y gestionan el inventario de los productos almacenados en el almacén. Los gerentes de logística también colaboran estrechamente con los proveedores de productos y los clientes para construir relaciones sólidas y duraderas. También trabajan constantemente con los transportistas de productos para determinar y negociar las tarifas de envío de los materiales.

Los gerentes de logística generalmente manejan todo el proceso de entrega de productos al programar los envíos entrantes y salientes y monitorearlos constantemente para asegurarse de que cada producto llegue a tiempo. Si bien los gerentes de logística tienen una amplia variedad de responsabilidades, algunas de sus funciones generales involucradas en el proceso incluyen administrar el inventario del almacén y mantener registros del inventario y monitorear y administrar los presupuestos. Seleccione transportistas para el transporte y negocie tarifas y contratos con los transportistas y responda y resuelva quejas y problemas. Manténgase actualizado sobre los transportistas, rutas y tarifas y cualquier cambio en ellos.

Regional Example of Available Distribution Related Job



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Shipping Associate

DUTIES

- Coordinate incoming and outgoing shipment activities

QUALIFICATIONS

- Previous experience in shipping, logistics, or other related fields
- At least 5 yrs experience
- Work in a refrigerated environment
- Knowledge of RF scan guns
- Reach truck experience
- Ability to handle physical workload
- Ability to multitask and prioritize
- Ability to thrive in fast-paced environment
- Strong organizational skills

EXCELLENT BENEFITS

Competitive Wages
401k with Employer Match
Medical Coverage & Prescription Plan
Dental Plan
Life Insurance
Vision Insurance
Paid Time Off
Holiday Pay
Tuition Reimbursement

SALES OUTLETS



Warehouse Associate | *Average US Salary is about \$14.90 an hour*

Job Requirements: All applicants should have a high school diploma or a GED. Certification in the operation of a forklift truck is not necessary but would be considered a plus.

Job Description: Warehouse Associates can directly work for a company or for a third-party shipping or storage company to facilitate the delivery of products to businesses and consumers. They work as part of a team to coordinate company operations and complete workflows in order according to schedule. Warehouse Workers accept orders, enter them into the warehouse database and keep track of how much of each type of item or material they have in stock. They operate picking and lifting machines according to safety regulations and keep aisles clear and free of debris to make it easy to access bins and pallets.



Asocio de almacén | *El salario promedio en EE. UU. es de aproximadamente \$ 14.90 por hora*

Requisitos de trabajo: Todos los solicitantes deben tener un diploma de escuela secundaria o un GED. La certificación en la operación de una carretilla elevadora no es necesaria, pero se consideraría una ventaja.

Descripción del trabajo: los asociados de almacén pueden trabajar directamente para una empresa o para una empresa de envío o almacenamiento de terceros para facilitar la entrega de productos a empresas y consumidores. Trabajan como parte de un equipo para coordinar las operaciones de la empresa y completar los flujos de trabajo en orden según lo programado. Los trabajadores del almacén aceptan pedidos, los ingresan en la base de datos del almacén y realizan un seguimiento de la cantidad de cada tipo de artículo o material que tienen en stock. Operan máquinas de recolección y elevación de acuerdo con las normas de seguridad y mantienen los pasillos despejados y libres de escombros para facilitar el acceso a contenedores y tarimas.



Sous Chef | National Average Pay \$53,380

Job Requirements: Most employers look for Sous Chef candidates with at least a bachelor's degree in culinary science from an accredited university. Applicants with high school diplomas and extensive on-the-job experience can also be considered. Formal culinary training in food preparation and culinary management is a plus as well. Where necessary, a candidate should be able to produce licenses or certifications required by local and state agencies for food production and management. Most Sous Chefs have at least 3 years of formal culinary experience or food service management at a busy restaurant or hotel kitchen. Many employers prefer candidates who have prior experience working as Sous Chefs or Kitchen Managers. Applicants should be able to demonstrate experience using kitchen equipment and a thorough understanding of various cooking methods, food preparation techniques and sanitation procedures.

Job Description: Sous Chefs typically work for restaurants, hotels, event venues or private business entities to ensure quality dining services for their patrons. They work closely with Cooks, Waiters and Food Vendors to

maintain kitchen operations. Their job is to help hire and train Cooks and other kitchen employees. They may also be responsible for creating new recipes or revamping existing menu items. Sous chefs often need to step-up and lead the kitchen in the absence of the head chef. They'll also deal with administrative tasks, such as ordering stock and invoicing. Most importantly, a sous chef plays a vital role in training a team of more junior chefs to help them to increase their skills in the kitchen.



Sous Chef | *Salario promedio nacional \$ 53,380*

Requisitos del trabajo: la mayoría de los empleadores buscan candidatos a Sous Chef con al menos una licenciatura en ciencias culinarias de una universidad acreditada. También se pueden considerar solicitantes con diplomas de escuela secundaria y amplia experiencia en el trabajo. La capacitación culinaria formal en preparación de alimentos y gestión culinaria también es una ventaja. Cuando sea necesario, un candidato debe poder presentar las licencias o certificaciones requeridas por las agencias locales y estatales para la producción y gestión de alimentos. La mayoría de los Sous Chefs tienen al menos 3 años de experiencia culinaria formal o gestión de servicios de alimentos en un restaurante o en la cocina de un hotel. Muchos empleadores prefieren candidatos que tengan experiencia previa trabajando como Sous Chefs o Gerentes de Cocina. Los solicitantes deben poder demostrar experiencia en el uso de equipos de cocina y una comprensión profunda de varios métodos de cocción, técnicas de preparación de alimentos y procedimientos de saneamiento.

Descripción del trabajo: los Sous Chefs generalmente trabajan para restaurantes, hoteles, lugares para eventos o entidades comerciales privadas para garantizar servicios de comedor de calidad para sus clientes. Trabajan en estrecha colaboración con los cocineros, los camareros y los vendedores de alimentos para mantener las operaciones de la cocina. Su trabajo es ayudar a contratar y capacitar a cocineros y otros empleados de cocina. También pueden ser responsables de crear nuevas recetas o renovar los elementos del menú existentes. Los sous chefs a menudo necesitan dar un paso al frente y dirigir la cocina en ausencia del jefe de cocina. También se ocuparán de las tareas administrativas, como el pedido de existencias y la facturación. Lo que es más importante, un sous chef juega un papel vital en la formación de un equipo de chefs más jóvenes para ayudarlos a aumentar sus habilidades en la cocina.



Grocery Store Assistant Manager | *National Median Salary \$59,507*

Job Requirements: Most employers require Retail Assistant Managers to have at least a high school diploma, GED or an equivalent. A degree in business administration is an added advantage. Many companies offer paid job training where the Retail Assistant Manager works very closely with the store manager to learn their daily job duties.

Job Description: Assistant Store Managers support the store manager in the daily business operations of the store including training and supervising employees, interacting with customers, managing inventory levels and handling any other task assigned by the store manager. Assistant Store Managers support the store manager in the daily business operations of the store including training and supervising employees, interacting with customers, managing inventory levels and handling any other task assigned by the store manager. We would like to hire a reliable Assistant Store Manager to support our store manager with the daily business operations. As Assistant Store Manager your responsibilities will include training staff, managing inventory,

ensuring a safe, clean and aesthetically pleasing store environment, and assisting customers. You should also be able to promptly address and resolve customer complaints and any staff issues. To succeed as an Assistant Store Manager you should have strong leadership and decision-making skills. Suitable candidates will also demonstrate excellent interpersonal, organizational and problem-solving skills.



Subgerente de tienda de abarrotes | *Salario medio nacional \$ 59,507*

Requisitos del puesto: la mayoría de los empleadores exigen que los subgerentes minoristas tengan al menos un diploma de escuela secundaria, GED o un equivalente. Un título en administración de empresas es una ventaja adicional. Muchas empresas ofrecen capacitación laboral remunerada en la que el subgerente minorista trabaja muy de cerca con el gerente de la tienda para aprender sus deberes laborales diarios.

Descripción del puesto: Los subgerentes de tienda apoyan al gerente de la tienda en las operaciones comerciales diarias de la tienda, incluida la capacitación y supervisión de los empleados, la interacción con los clientes, la gestión de los niveles de inventario y el manejo de cualquier otra tarea asignada por el gerente de la tienda. las operaciones comerciales diarias de la tienda, incluida la capacitación y supervisión de los empleados, la interacción con los clientes, la gestión de los niveles de inventario y el manejo de cualquier otra tarea asignada por el gerente de la tienda.

Nos gustaría contratar un asistente de gerente de tienda confiable para apoyar a nuestro gerente de tienda con las operaciones comerciales diarias. Como subgerente de tienda, sus responsabilidades incluirán capacitar al personal, administrar el inventario, garantizar un entorno de tienda seguro, limpio y estéticamente agradable, y ayudar a los clientes. También debe poder abordar y resolver rápidamente las quejas de los clientes y cualquier problema del personal. Para tener éxito como Asistente de Gerente de Tienda, debe tener un fuerte liderazgo y habilidades para la toma de decisiones. Los candidatos adecuados también demostrarán excelentes habilidades interpersonales, organizativas y de resolución de problemas.



Farmers Market Associate | *\$12.10 Per Hour*

Job Requirements: Entry level position; experience in community outreach/organizing or customer service is preferred but not required. High School Diploma/GED required.

Job Description: Farmers Market Associates are often responsible for overseeing farmers market site operations, conducting nutrition education and promotional activities at the market; operating wireless point-of-sale terminals to process SNAP transactions; and championing the farmers market network. Associations must establish and maintain strong relationships with farmers and vendors, fostering communication with and between vendors while responding to vendors' needs. Associates often need to troubleshoot and mediate with vendors as needed and organize volunteers. Lastly, Associates need to ensure set-up and break-down of market and operation (in accordance with relevant rules and regulations) and engage in at-market promotional efforts.



Asociado del mercado de agricultores | *\$12,10 por hora*

Requisitos del puesto: Posición de nivel de entrada; Se prefiere, pero no se requiere, experiencia en alcance comunitario/organización o servicio al cliente. Se requiere diploma de escuela secundaria/GED.

Descripción del trabajo: Los Asociados de Farmers Market a menudo son responsables de supervisar las operaciones del sitio del mercado de agricultores, llevar a cabo actividades promocionales y de educación nutricional en el mercado; operar terminales de puntos de venta inalámbricos para procesar transacciones SNAP; y defender la red de mercados de agricultores. Las asociaciones deben establecer y mantener relaciones sólidas con los agricultores y los vendedores, fomentando la comunicación con y entre los vendedores mientras responden a las necesidades de los vendedores. Los asociados a menudo necesitan solucionar problemas y mediar con los proveedores según sea necesario y organizar voluntarios. Por último, los Asociados deben garantizar la configuración y el desglose del mercado y la operación (de acuerdo con las normas y reglamentos pertinentes) y participar en los esfuerzos de promoción en el mercado.



Food Service Manager | *National Median Salary \$56,590*

Job Requirements: Food service managers typically need a high school diploma and several years of work experience in the food service industry. Some receive additional training at community colleges, technical or vocational schools, culinary schools, or 4-year colleges.

Job Description: Food service managers are responsible for all functions of the business related to employees, including overseeing staffing and scheduling workers for each shift. During busy periods, managers may expedite service by helping to serve customers, process payments, or clean tables. Managers also arrange for cleaning and maintenance of the equipment and facility in order to comply with health and sanitary regulations. For example, they may arrange for trash removal, pest control, and heavy cleaning when the dining room and kitchen are not in use.

In addition, managers have financial responsibilities that include budgeting, ensuring cash flow, and monitoring operational costs. Most managers prepare the payroll and manage employee records. They also may review or complete paperwork related to licensing, taxes and wages, and unemployment compensation.



Gerente de Servicio de Alimentos | *Salario medio nacional \$ 56,590*

Requisitos del trabajo: los gerentes de servicios de alimentos generalmente necesitan un diploma de escuela secundaria y varios años de experiencia laboral en la industria de servicios de alimentos. Algunos reciben capacitación adicional en colegios comunitarios, escuelas técnicas o vocacionales, escuelas culinarias o universidades de 4 años.

Descripción del trabajo: los gerentes de servicios de alimentos son responsables de todas las funciones del negocio relacionadas con los empleados, incluida la supervisión de la dotación de personal y la programación de los trabajadores para cada turno. Durante los períodos ocupados, los gerentes pueden agilizar el servicio ayudando a atender a los clientes, procesar pagos o limpiar mesas.

Los gerentes también organizan la limpieza y el mantenimiento del equipo y las instalaciones para cumplir con las normas sanitarias y de salud. Por ejemplo, pueden organizar la recolección de basura, el control de plagas y la limpieza profunda cuando el comedor y la cocina no están en uso.

Regional Example of Sales Outlet Related Job



[< Welcome page](#)

Sous Chef - Adventure Aquarium

US-NJ-Camden

2 months ago

ID 385878 Category Culinary Employment Type Fulltime-Regular

Overview

The people of Aramark proudly serve millions of guests every day through food, facilities, and uniform services in 19 countries around the world. Rooted in service and united by our purpose, we strive to do great things for each other, our partners, our communities, and our planet. We believe a career should develop your talents, fuel your passions, and empower your professional growth. So, no matter what you're pursuing — a new challenge, a sense of belonging, or just a great place to work — our focus is helping you reach your full potential. Learn more about working here at <http://careers.aramark.com> or connect with us on [Facebook](#), [Instagram](#) and [Twitter](#).

Description

Position Summary:

The Sous Chef oversees kitchen operations by supporting and training the Line Cooks and other Kitchen Staff. The Sous Chef assists the Chef De Cuisine by managing kitchen production and employees. **The Sous Chef is primarily responsible for cooking all food orders in an efficient manner, ensuring all meals are served and presented on a plate in an attractive manner. In addition the Sous Chef prepares food items in accordance with production requirements and quality standards while maintaining a safe sanitary work environment. The Sous Chef always ensures quality consistency by following recipe cards and production and portion standards. The Sous Chef is expected to serve as an example for the other Cooks to aspire to by continually going above and beyond. Also, the Sous Chef plays a key role in ensuring a sufficient inventory is maintained in order to meet daily needs, record deliveries, deal with discrepancies and assist with storage. The Sous Chef is highly knowledgeable about the proper use of kitchen equipment including but not limited to steamers, ovens, mixers, grills and dishwashing equipment. Focus will be on both concessions and catering. The Sous Chef will be required to work most weekends and holidays.**

Essential Functions:

- Oversee and support line cooks in synchronizing food procurement and other food preparation tasks, ensuring labor and cost control goals are not exceeded
- Read and follow recipes – prepare and cook hot and cold food items
- Ensure there are daily sufficient prepped foods to ensure the restaurant runs as smoothly and efficiently as possible
- Prepare and plate final food products ensuring an attractive presentation is achieved
- Ensure all food orders are completed in an efficient manner
- Order and receive food product from vendors – check in by item on invoice and input in receiving log
- Assist in conducting food and beverage inventories – note any out of stock items or possible shortages
- Maintain a strong working knowledge of culinary trends and use them where appropriate
- Ensure proper handling of all food products and equipment is maintained, to ensure food safety and kitchen standards are adhered to at all times
- Ensure cleanliness and high sanitation standards are maintained at all times
- Organize and maintain stock rooms and walk-in refrigerators
- At the end of the shift return all food items to designated storage areas - cover and date all perishable items
- Train line cooks on all aspects of the role, helping to enhance their cooking skills
- May be required to schedule labor according to budget guidelines – ensuring all employee schedules are kept updated
- Must be flexible – willing to work a rotational schedule with rotational days off that may include weekends and holidays

REGIONAL TRAINING OPPORTUNITIES

Rowan College of South Jersey | *Cumberland Campus*

Degree	Degree Type	Description
Agriculture	AS	<p>The two-year transfer program in Agriculture is designed to provide the basic courses in general education and agriculture to students who plan to complete a bachelor's degree at a university. Agriculture scientists work in private and government industries in such fields as agricultural engineering, agronomy, animal breeding and genetics, forestry, nutrition, plant breeding, horticulture, soil science, and wildlife science.</p> <p>Upon completion of this program, students should be able to:</p> <ul style="list-style-type: none"> ● Apply the knowledge of anatomy and physiology of vascular plants ● Apply the principles of the general sciences towards the production and maintenance of a variety of plants ● Select an appropriate medium or site selection for a variety of agricultural products ● Locate, retrieve and critically evaluate information and information sources.
Agribusiness	AAS	<p>The Agribusiness AAS degree incorporates hands-on learning with classroom instruction to provide a foundation of knowledge for career opportunities in the Agribusiness industry. This program includes specific skill training courses for immediate employment.</p> <p>Upon completion of this program, students should be able to:</p> <ul style="list-style-type: none"> ● Apply business principles towards operations in an Agribusiness ● Apply the principles of general services toward the operations of agricultural enterprises ● Develop a business plan for entrepreneurial Agribusiness ● Locate, retrieve and critically evaluate information and information sources
Horticulture	AAS	<p>This program prepares students on the growing and breeding of plants as well as maintaining productive soils.</p> <p>Upon completion of this program, students should be able to:</p> <ul style="list-style-type: none"> ● Apply knowledge of the Anatomy and Physiology of vascular plants by identifying, selecting, and managing agricultural crops ● Identify, select, and propagate woody and herbaceous plants used in the MidAtlantic region. ● Recognize and evaluate key pests and propose solutions for pest management.

		<ul style="list-style-type: none"> • Display effective decision making, time management and project management skills in the horticulture industry through a field experience. • Locate, retrieve, and critically evaluate information and information sources
Beverage Tourism/ Tasting Room Management	AS AC CC	<p>The craft beverage industry currently consisting of wineries, breweries and distilleries, is expanding rapidly throughout this region. A common thread among these businesses is the presence of tasting rooms as key marketing venues. Collectively, these tasting rooms have the potential to develop into a major attraction bringing tourists into the region, with beverage tourism becoming an economic driver in the hospitality industry. This program is designed to prepare a workforce capable of managing tasting rooms across the business sector, which will deliver exemplary tasting room experiences. Students entering this program will be adult learners (21 years or older) either seeking to enter the beverage tourism field, or currently employed in tasting rooms and seeking to advance their careers.</p> <p>Upon completion of this program students should be able to:</p> <ul style="list-style-type: none"> • Serve alcoholic beverages in compliance with relevant State and Federal regulations in tasting rooms and remote venues. • Distinguish between when to serve a patron or to withhold service, and to implement that decision in a courteous and effective manner. • Speak knowledgeably about the alcoholic beverages including general information on production techniques, history, cultural context and food pairings. • Effectively perform sensory evaluation on a variety of alcoholic beverages and speak knowledgeably on the results of this evaluation. • Convey information regarding winery, brewery, and distillery venues and related accommodations.
Entrepreneurship/ Small Business Leadership	CC	<p>This program is designed to prepare students to start and lead start-up businesses. Students are introduced to management, marketing, accounting and finance, which are essential for effective business development.</p> <ul style="list-style-type: none"> • Discuss the philosophy of the components essential for business development • Describe the formal structures that affect entrepreneurial practices • Locate, retrieve and critically evaluate information and information sources

Rowan College of South Jersey | Gloucester Campus

Degree	Degree Type	Description
Environmental Science	AS	For students interested in a career in Environmental Science, this program provides a concentrated study during the first two years towards a baccalaureate degree. Although science and math are stressed, humanities

		<p>and social science electives aid in providing a broad educational experience. Students are advised to check the requirements of their anticipated vocation or bachelor's degree program at the college to which they intend to transfer.</p> <p>Students who have completed the program will be able to:</p> <ul style="list-style-type: none"> • Understand and apply basic scientific principles to the study of environmental issues overall including the use of resources in a sustainable manner. • Develop and demonstrate the basic skill set, techniques and procedures required to conduct and analyze field and laboratory work in environmental sciences.
Equine Science	AS	<p>An associate degree in Equine Science provides students with instruction and practical experience in the management, nutrition, physiology and care of horses, with a strong foundation in biological, chemical and business principles. This major prepares students with a broad curriculum in the sciences for transfer to a four-year institution or employment in the equine industry.</p> <p>Students who have completed the program will be able to:</p> <ul style="list-style-type: none"> • Transfer to a four-year institution and complete a baccalaureate degree • Demonstrate knowledge of theory and practical experience in anatomy, physiology, nutrition, behavior, health and reproduction of the horse • Relate principles of science, technology, and business to the equine industry while appraising and utilizing primary literature in written and oral communication • Apply critical thinking and problem-solving skills to evaluating horses, horse management, and facilities
Equine Science, Pre-Vet	AS	<p>For students interested in a career in Veterinary Science, this program provides a concentrated study during the first two years towards a baccalaureate degree. Although science and math are stressed, humanities and social science electives aid in providing a broad educational experience. Students are advised to check the requirements of their anticipated vocation or bachelor's degree program at the college to which they intend to transfer.</p> <p>Students who have completed the program will be able to:</p> <ul style="list-style-type: none"> • Demonstrate knowledge of theory and practical experience in anatomy, physiology, nutrition, behavior, health and reproduction of the horse. • Relate principles of science, technology and business to the equine industry while appraising and utilizing primary literature in written and oral communication • Apply critical thinking and problem solving skills to evaluating horses, horse management and facilities.
Marine Science	AS	<p>An associate degree in Marine Science provides students with a foundation of study in the physical, biological and chemical sciences as well as an</p>

		<p>understanding of the marine environment and its interactions with the earth, biosphere and atmosphere. This major prepares students with a broad curriculum in the sciences, with an understanding of marine life and its adaptations, and for transfer to a four-year institution or employment in the industry.</p> <p>Students who have completed the program will be able to:</p> <ul style="list-style-type: none"> • Apply a scientific foundation to support upper-level study in marine science as well as related disciplines • Define marine ecosystems and the diversity of marine organisms • Integrate learned material with current research to formulate ideas concerning a sustainable future
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Rowan College of Burlington County

Degree	Degree Type	Description
Environmental Science	AS	Study the issues affecting human society and the environment. This program is designed for students who wish to pursue a bachelor's degree at a four-year institution in the field of Environmental Science, Environmental Technology, Environmental Engineering, Wildlife Management, Ecology and Wastewater Engineering.
Certified Production Technician	CPT	Gain the skills needed to begin a career in manufacturing. In this industry-recognized program, earn certifications in Safety, Quality Control, Maintenance and Manufacturing Processes and Production.
Cooking and Baking	SPC	Gain the knowledge and skills necessary for an entry-level position in a commercial kitchen or bakery. Students will be able to demonstrate basic culinary skills, practice sanitary food handling and incorporate basic nutrition principles into recipes.
Culinary Arts	AAS	Prepare to assume positions as trained culinary professionals in a variety of settings, including full service restaurants, hotels, resorts, clubs, catering operations, contract food service and healthcare facilities. Course offerings emphasize practical application, a strong theoretical knowledge base, professionalism and provide the critical competencies to successfully meet industry demands.
Exercise Science Health and <u>Wellness Promotion</u>	AS	Learn the nutritional requirements that promote health and <u>wellness</u> , explore the relationship between exercise science and health and take the essential first step in pursuing higher education in this field.
Hospitality & Tourism Management	AS	Prepare for entry-level management positions in the hospitality and tourism industry. This program emphasizes tourism and developing tourism opportunities within the state of New Jersey. Additionally, this degree

		emphasizes ecotourism and using New Jersey's natural resources as tourist attractions.
Small Business Certificate	<i>CRT</i>	Gain the knowledge and skills necessary to operate or assist in the operation of a small business. Small business continues to be a major engine of growth in our economy, outstripping the rate of growth in all other business sectors.

Camden County Community College

Degree	Degree Type	Description
Culinary Certificate	<i>CA</i>	This certificate of achievement prepares students for entry-level positions in the food service industry, which includes restaurants, long-term care facilities, child care centers, community centers, hotels and casinos.
Culinary Arts/Restaurant Operations	<i>CTI</i>	No description provided.

Salem County Community College

Degree	Degree Type	Description
Culinary Arts	<i>AAS</i>	Students will complete the first year of their studies at Salem Community College, and then attend a summer semester and second year at Rowan College of Burlington County. Studies include professionalism, basic principles and techniques of a professional kitchen, sanitary food handling, science and nutrition, event planning, culinary methodology, food service operation and culinary critique. Students who successfully complete the program may pursue careers in the following industries: full service restaurants, hotels, resorts, clubs, catering operations, contract food services and healthcare facilities. Although the program is not designed for transfer, some credits may be transferable to a 4-year institution for advanced studies.
Veterinary Technology	<i>AAS</i>	Students will complete their program prerequisites and general education courses at Salem Community College, then transition to Camden County College for their remaining coursework. The program prepares students for entry-level positions in the animal health field. Studies include working under the supervision of a Veterinarian to perform laboratory and clinical procedures, assist in surgical procedures, radiology and anesthesia. Students who successfully complete the program may pursue entry-level careers as veterinary technicians, animal care or service worker and humane society worker. Although the program is not designed for transfer, some credits may be transferable to a 4-year institution for advanced studies.

Atlantic Cape Community College | Cape May and Atlantic County Campuses

Degree	Degree Type	Description
Baking and Pastry	AAS Cert.	The Baking and Pastry Option provides students with an opportunity to explore their interest in the pastry field while maintaining fundamental concepts in core culinary courses. Students may use this degree to transfer to a four-year institution.
Culinary Arts	AAS Cert.	This program offers training for culinary and food and beverage personnel for careers in the growing food service and hospitality industries. Students learn different styles and techniques for ordering, preparing and serving food, planning menus, incorporating computer technology, as well as working with an assortment of modern tools and equipment. Nearly 75% of the study will be hands-on experience, under the supervision of the faculty in the Academy's fully-equipped modern facility.
Food Service Management	AAS	Designed to provide the skills needed to manage a restaurant or food service outlet, this degree puts graduates on the track to manage food service operations, such as those in hospitals, corporate cafeterias, upscale fast food operations and chain restaurants. This can also be taken as a dual degree with Culinary Arts.
Environmental Science	AS	This degree can lead to a baccalaureate degree in environmental science or environmental studies at accredited colleges or universities. In consultation with an academic advisor; electives should be selected based on the student's interest, the requirements of the transfer institution or technician-level vocation opportunities. Basic Skills requirements must be met before entry into the program.

Stockton University

- Hospitality, Tourism, and Event Management

Rowan University

- *[forthcoming]* Sustainable Food Systems