

# FREEZER / REFRIGERATION SPECIALIST

Freezer/Refrigeration specialists direct, implement, audit and evaluate the maintenance, installation, and repair of cooling and refrigeration systems in the manufacturing and processing sectors. They play a very important role in food safety.

## WHAT RESPONSIBILITIES WILL I HAVE?

- Perform safe handling of refrigeration chemicals
- Supervise the removal and placement of carcasses in cold storage rooms
- Supervise the packing of meat and counts packs before freezing
- Supervise the packing of frozen blocks into cartons
- Ensure maintenance of machinery required for the freezing of meat products
- Work closely and communicate effectively with supervisors to accomplish repair and maintenance and operation efficiency, including present and potential work problems with suggestions for new or improved designs or procedures
- Knowledgeable of electrical testing equipment and basic hand and power tools
- Ensure compliance with all company, federal, state and local regulations



## WHAT EDUCATION & TRAINING IS REQUIRED?

An Associate's degree with refrigeration training is required; certifications in food handling safety a plus

## THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, computer courses, mathematics

## TYPICAL EMPLOYERS

Meat and food processing plants that require products to be frozen

## FUTURE JOB MARKET/OUTLOOK



## SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Association of Ammonia Refrigeration
- National Frozen and Refrigerated Foods Association
- Refrigerating Engineers & Technicians Association

## AVERAGE ANNUAL FULL-TIME SALARY

\$49,000