PROCESSING AND COMMERCIALISING in the primary industries



The primary industries bring billions of dollars to our economy each year and employ one-sixth of New Zealand's workforce. Many of these people add value to food and fibre products, or work with customers to understand market trends and support product development.

What kind of work is it?

Processing in the primary industries involves turning raw materials into finished products before packaging and marketing them. Commercialising is about creating innovative new products or improving existing ones, for example, fruit drinks, frozen fish meals, wool fibre, paper packaging and biofuel.

Scientists research how to add value to the materials we grow. They might create a wood-based plastic, develop milk with a higher level of protein, or develop a new type of fertiliser. Food technologists

Engineers are involved too. A chemical and process engineer might create the systems that take milk through different parts of a factory while it's

made into yoghurt. A mechanical engineer could develop the machinery needed to turn wood pulp into paper packaging.

"There is nothing more rewarding than seeing a process I have helped develop making a product that I can see being packed for sale. It is hugely satisfying to be able to say I helped make that a reality.

Sometimes we travel to help customers use our products in their systems. That is a fantastic experience, and I can see for myself how our products make a difference to consumers' lives."

David Pearce, Cultured Foods Manager, Fonterra









Arielle Hiscox Fonterra

ORK Arielle supports a team making highly valuable lactose for use in medications, and identifies ways in which the factory can perform better PATH Palmerston North Girls' High School, final year: Biology, Chemistry, Economics, Physics Statistics Massey University (Palmerston North): Degrees in Chemistry and International Business; Master's degree in Dairy Science & Technology



BORATORY Rachel Melrose

Poultry Vet Services

VORK Rachel tests poultry and poultry products for the presence of microbes such as salmonella PATH Marian College (Christchurch), final year: Biology, Chemistry, Maths University of Canterbury: Degrees in Biology and Japanese Ara Institute of Canterbury: Postgraduate diploma in Lab



INNOVATION MANAGER Matt Mays

Sealord

WORK Matt manages a team of food technologists to develop innovative new fish products

PATH Pakuranga College, final year: Biology, Calculus, Chemistry, Physics, Statistics

Massey University (Palmerston North): Degree in Food Technology



Jamie Bridson

WORK Jamie uses biological materials from the forestry industry to create new products such as biodegradable plastics TH Rodney College, final year: Biology, Calculus, Chemistry, Geography, Physics University of Waikato: Degree in Chemistry and Biology; Master's degree in Chemistry



Rafat Khan Waratah

WORK Rafat designs new or improved equipment for logging and harvesting timber

ATH Avondale College, final year: Calculus, Chemistry, Music, Physics, Statistics; AUT: Degree in Mechanical Engineering

University of Auckland: Master's degree in Engineering Management



Chris Horan Oji Fibre Solutions

VORK Chris solves problems with boilers, kilns and other processes used in developing paper products, and works out ways to improve how the mill operates

PATH Pukekohe High School, final year: Calculus, Chemistry, English, PE, Physics

University of Canterbury: Degree in Chemical & Process Engineering



Anna Van Vuuren Ravensdown

RK Anna works in a quality and environmental lab, ensuring fertilisers have the correct chemical components and monitoring their effects on the environment Christchurch Girls' High School final year: Biology, Calculus, Classics, Economics, Physics; University of Canterbury: Degrees in Biology and Management Science; SIT: Certificate in Environmental Management (in progress)



ECHNOLOGIS Brooke Clark Fonterra

WORK Brooke works in a dairy plant which makes milk powder and whey powder, helping solve problems and improve the way the plant runs Pukekohe High School, final year: Biology, Calculus, Chemistry, Physics, Statistics University of Auckland: Degree in Chemical & Materials Engineering

Is there a future in it?

Yes! People will always need food, textiles and timber products. This sector is growing and looks set to be even bigger in the future as the world's population increases. We need to focus on increasing the value of our products as an increasing number of people overseas look to New Zealand for safe, high quality food and materials.

For New Zealand companies to stay competitive in the global market, we need creative, innovative people with technology, engineering or science skills. There are many opportunities for people with the right expertise – whether you're working for a large company or starting your own business.

university. Starting salaries, for people with a technology, engineering or science-related diploma or degree usually range

from \$40-\$60,000, depending on qualification level and experience. Find out what and where you can study, using the online Course Finder at www.futureintech.org. nz/search.cfm.

"Science and technology are playing an ever increasing role in food, as we seek to provide more sustainable options and grow the value of our exports in global markets. There are many opportunities: from assessing and monitoring fish stocks, to developing new fishing technologies, to the science of food formulation."

Steve Yung, CEO, Sealord

What qualifications will I need?

Depending on the role, you may need a certificate, diploma or degree from



Find out more....

Read stories about people working in the Processing and Commercialising sector of the primary industries - and learn how they got there - at www.futureintech.org.nz





Primary Industries



Manufacturing & Technology

New Zealand Government



CallaghanInnovation