



Office of Administrative Law Judges

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DICTIONARY OF OCCUPATIONAL TITLES (4th Ed., Rev. 1991) -- OCCUPATIONAL GROUP ARRANGEMENT

[TITLE PAGE](#)[HOW TO READ PARTS OF AN OCCUPATIONAL TITLE](#)5 PROCESSING OCCUPATIONS
529.685-142 to 550.665-022

This category includes occupations concerned with refining, mixing, compounding, chemically treating, heat treating, or similarly working materials and products. Knowledge of a process and adherence to formulas or other specifications are required in some degree. Vats, stills, ovens, furnaces, mixing machines, crushers, grinders, and related equipment or machines are usually involved.

529.685-142 HORSERADISH MAKER (can. & preserv.) alternate titles: horseradish grinder

Tends machines and equipment to wash, grind, mix, and bottle horseradish: Starts machine to wash horseradish roots. Dumps washed roots on floor. Holds root against rotating wire brush to remove skin and blemishes. Places container under discharge outlet of grinder, starts machine manually, and feeds roots into grinder hopper. Turns valve to fill mixing machine with vinegar to specified level. Dumps ground horseradish into mixer and starts machine. Tilts mixer, or ladles out mixed horseradish into containers. Loads horseradish into hopper of filling machine, and starts machine. Holds jars under filling spout that deposits measured amount of horseradish in jar. Manually caps and labels jars. May dump horseradish roots into washing machine.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-146 ICE CREAM FREEZER ASSISTANT (dairy products) alternate titles: freezer assistant

Assists FREEZER OPERATOR (dairy products) to freeze and package ice cream, performing any combination of following tasks: Pours cans of fruit into sieve to separate juice. Places cans of chocolate coating into hot water vat, pushes barrel into mechanical heating unit, or adds specified amount of water to chocolate to increase its fluidity. Measures specified kinds and amounts of ingredients, such as ice cream mix, flavor, and color. Starts pump, or dumps ingredients into flavor-mix tanks to maintain continuous flow of mix into freezer. Adjusts guides or controls of automatic carton forming, filling, and wrapping machines. Shapes and feeds carton blanks, bottoms, and rims into carton forming machine [CARTON-FORMING-MACHINE OPERATOR (any industry)]. Holds bulk carton under filler head or places it on mechanical filling platform to fill carton with ice cream. Weighs carton. May mix ingredients, such as fruit juice, color, water, flavor, sugar, citric acid, and stabilizers to make mix for frozen ice confections. When tending flavor tanks, may be known as Flavor-Tank Tender (dairy products). Performs other duties as described under HELPER (any industry) Master Title.

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-150 ICE CUTTER (food prep., nec)

Tends machines that crush, shave, cut, or cube ice: Pulls blocks of ice into working area with tongs, and breaks ice into chunks, using ice pick or pronged bar. Feeds ice into hoppers of crushing or shaving machines. Places bag under discharge chute and pulls lever to fill bag with crushed or shaved ice. Ties wire around bag, marks weight on bag, and slides bag into storage room. Cuts blocks of ice to specified size, using handsaw, power saw, or heated shear-blade. Pushes sections of ice over series of rotating saws that cut it into layers, rows, and cubes. May be designated according to work performed as Cube Cutter (food prep., nec); Ice Crusher (any industry).

GOE: 06.04.15 STRENGTH: H GED: R1 M1 L1 SVP: 2 DLU: 77

529.685-154 LABORER, STARCH FACTORY (grain-feed mills)

Tends equipment, such as grinders and mixers, and performs any combination of following tasks to convert vegetables and grain, such as potatoes, corn, and wheat, into starch: Transports grain or vegetable from storage, using lift truck, opens sacks, and dumps materials into chute or conveyor leading to grinding mill. Tends hammermill that removes foreign matter and grinds grain or vegetable into particles to form starch paste. Turns valves and starts pumps and paddle agitators to transfer starch solution to settling vat, flush impurities from surface of solution, using water hose, drain water, and mix fresh water with settled starch. Adds and mixes chemicals to starch milk as directed. Starts pump, centrifuges, and driers to remove excess moisture from white (purified) starch. Fills and weighs bags of dried starch and transports bags to storage, using lift or handtruck. May be designated Door Slinger (grain-feed mills) when opening and closing lever-actuated doors of starch kiln.

GOE: 06.04.15 STRENGTH: H GED: R2 M1 L1 SVP: 3 DLU: 77

529.685-158 LARD REFINER (meat products; oils & grease)

Tends equipment that cooks animal fat, and filters and bleaches oil: Cooks fat in steam-jacketed kettle. Turns valve to admit rendered oil to agitator tank. Starts

agitator, and turns valve to heat tank. Dumps specified amount of fuller's earth (bleaching agent) into tank. Turns valves to transfer oil through filter drums into storage tank. May add preservative solution to lard in mixing tank and press button to blend ingredients. May be designated according to material handled as Oleo-Hasher-And-Renderer (oils & grease).

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L1 SVP: 3 DLU: 77

529.685-162 LINKING-MACHINE OPERATOR (meat products)

Tends one or more machines that automatically tie stuffed casings into links to form meat products, such as frankfurters, sausages, and wieners: Threads string into tying mechanism of machine and turns screws to regulate length of links. Starts machine and feeds end of stuffed casing into machine. Hangs string of linked casings on racks or rods for transfer to smokeroom.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-166 MEAT BLENDER (can. & preserv.)

Tends machinery that grinds and mixes frozen meat with water according to formula for use in baby food: Opens cartons of specified weight meat and places specified weight into automatic dumping mechanism of grinder. Turns valves and presses buttons to start grinder, conveyor, mixing machine, and pump that grind and blend meat with specified amount of water, and transfer mixture to storage tanks. Observes conveyor to prevent jamming and rakes meat from jammed conveyor into mixing machine. Occasionally weighs, cuts, and adds additional chunks of meat into grinder to meet batch weight specifications, using platform scale and electric bandsaw. Records batches processed.

GOE: 06.04.15 STRENGTH: H GED: R2 M2 L2 SVP: 2 DLU: 77

529.685-170 MOISTURE-MACHINE TENDER (tobacco)

Tends moisture-machine that automatically moistens filler tobacco preparatory to processing: Pushes button to start automatic machine which forces prongs through boxes of tobacco to release preset amount of steam. Observes gauges to ensure that specified amount of steam pressure is maintained. Stops machine and notifies supervisor of machine malfunctions.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-174 NUT ROASTER (can. & preserv.) alternate titles: cooker; oven roaster; roaster

Tends equipment that roasts, blanches, and cleans shelled nuts: Sets temperature and time controls on oven for roasting process. Fills trays with nuts by hand and places trays in oven, or dumps nuts into feeder bin of screen conveyorized cooker or rotary drum in oven. Removes sample of nuts from oven, using spoon, compares nuts with color standard, and adjusts time and temperature controls of oven to ensure specified roasting. Removes specified number of trays of roasted nuts from oven for further processing, or pulls lever to empty roasted nuts from rotary oven into bin. Smooths out nuts in bin, using rake. Pushes bin over forced draft air vent to cool nuts. Tilts bin by hand or by hoist to dump cooled nuts into hopper of machines that remove skins, sprouts, stones, shell particles, and dirt, and starts machine. May immerse and roast nuts in hot oil bath. May coat nuts with liquid gum arabic prior to roasting to provide adhesive surface for salt. May sprinkle nuts with salt, garlic, cheese, or other seasonings by hand or by using automatic equipment. May pack nuts in bags or sacks. May be designated according to kind of nut roasted as Almond Roaster (can. & preserv.); Peanut Roaster (can. & preserv.); or according to whether oil is used as Dry Roaster (can. & preserv.); Wet Roaster (can. & preserv.).

GOE: 06.04.15 STRENGTH: H GED: R2 M2 L2 SVP: 3 DLU: 77

529.685-178 PEANUT-BUTTER MAKER (can. & preserv.; food prep., nec)

Tends machines that make peanut butter: Opens valves to fill mixing chamber with roasted nuts, and adds specified amounts of salt, sugar, and homogenizing ingredients. Observes gauges to determine if temperature in mixing chamber is within specified limits. Turns dial to regulate speed of pumps which force mixture through grinding chambers. Opens valves to allow mixture to flow from one grinding chamber to another to obtain specified texture, and transfer ground mixture into cooling mixer. May tend automatic equipment that roasts nuts, fills, labels, and caps containers, and packs containers in shipping cartons.

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L1 SVP: 4 DLU: 77

529.685-182 PLUG-CUTTING-MACHINE OPERATOR (tobacco) alternate titles: plug-cutter; plug-cutting-and-wrapping-machine operator

Tends machine that cuts plugs of chewing or smoking tobacco into plugs of specified size for retailing: Loads plugs into hopper that discharges plugs onto conveyor leading to knives. Starts flow of flavoring onto knives or wipes knives with cloth dipped in flavoring to lubricate cutters. May scrape cutting knives with blade to remove tobacco particles. May tend cellophane-wrapping machine in tandem with cutter. May pack plugs in cartons manually.

GOE: 06.04.15 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.685-186 PLUG-OVERWRAP-MACHINE TENDER (tobacco)

Tends machine that wraps lumps of chewing tobacco in \$T3homogenized leaf\$T1 prior to further processing: Mounts roll of homogenized leaf on holding rod of machine and guides leaf through rollers and under cutter. Pours glue into container. Starts machine and observes operation of machine to detect malfunctions. Stops machine when malfunction or jam-up occurs, and removes lump end leaf from machine to clear jam-up. Sprays machine parts with alcohol to prevent tobacco sticking and notifies mechanic when machine requires adjustment or repair.

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L2 SVP: 3 DLU: 77

529.685-190 PRESERVATIVE FILLER, MACHINE (can. & preserv.) alternate titles: syruper

Tends machine that automatically dispenses brine, oil, salt, or syrup into containers of food products prior to lidding or capping: Starts machine and turns valves to allow flow of solution. Feeds or guides containers onto conveyor that carries containers under dispensing nozzles. Observes filling operation and adjusts flow of solution or material to optimum volume. Removes broken jars from conveyor and deposits jars in waste receptacles. May fill machine reservoirs with dry salt, oil, brine, or sugar solution as required. May be designated according to solution used as Briner, Machine (can. & preserv.); Oil Dispenser (can. & preserv.); Syruper, Machine (can. & preserv.).

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L2 SVP: 3 DLU: 77

529.685-194 RAW-JUICE WEIGHER (sugar & conf.)

Tends equipment that automatically weighs specified amount of raw sugar-cane juice to fill processing tanks: Opens valves to admit juice and lime solution. Adds chemicals to solution to remove impurities. Takes samples of juice for laboratory analysis. Washes tanks, using water hose.
GOE: 06.04.15 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.685-198 REFINING-MACHINE OPERATOR (oils & grease)

Tends machine that refines crude oils, such as soybean, cottonseed, and peanut: Turns valve to pump oil and caustic solution from storage tanks into machine tanks as specified. Starts machine to separate caustic from oil by centrifugal force. Sets thermostat, observes gauges, and regulates valves to maintain prescribed temperature in wash and dryer tanks. Turns valves to pump mixtures to wash and dryer tank to remove byproducts with water, and impurities with heat. Turns valve to pump refined oil to storage tanks. Cleans bowls, using water and steam. May test samples of crude and refined oil to determine specific gravity and free fatty acid content, using hydrometer and refractometer. May be designated according to type of machine tended as Sharples-Machine Operator (oils & grease).
GOE: 06.04.15 STRENGTH: L GED: R3 M2 L2 SVP: 3 DLU: 77

529.685-202 RENDERING-EQUIPMENT TENDER (meat products)

Tends equipment, such as cooking tanks, expellers or presses, driers, grinders, auxiliary pumps, and conveyors, to render and process offal for use as plant and animal foods, performing any combination of following tasks: Opens valves and starts pumps and conveyors to move materials through rendering process. Observes temperature gauges and rate of flow and condition of materials passing through cookers, expellers, and grinders, and adjusts valves and rate of flow. Shovels or dumps guts, bones, and other inedible or condemned parts of slaughtered animals into chute leading to grinder and cooking tanks. Drains oil from surface of cooked offal and opens tank discharge to drop cooked material into trough leading to expellers. Starts grinding and screening equipment to pulverize and sift tankage, cracklings, and cooked blood for sacking. Hangs sack on discharge hopper of screening equipment and opens gate to discharge specified amount of material into sack. Ties or sews mouth of sack. May be known according to specific work performed as Cooker And Presser (meat products); Crackling-Press Operator (meat products); Oil-Expeller (meat products); Press Operator (meat products); Tallow Pumper (meat products); Tankage-Grinder Operator (meat products); Tank Charger (meat products).
GOE: 06.04.15 STRENGTH: M GED: R3 M2 L2 SVP: 3 DLU: 77

529.685-206 RESERVE OPERATOR (tobacco)

Relieves workers on fresh-work cigar machine: Feeds filler tobacco to machine [FILLER FEEDER (tobacco)]. Tends unit of machine that cuts and feeds binder leaves [BINDER LAYER (tobacco)]. Tends unit that cuts and feeds wrappers [WRAPPER LAYER (tobacco)]. Inspects finished cigars [FRESH-WORK INSPECTOR (tobacco)].
GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 3 DLU: 77

529.685-210 SANDWICH-MACHINE OPERATOR (dairy products)

Tends machine that forms and wraps ice cream sandwiches: Attaches tube lines from freezer machine to ice cream forming head, using wrench. Assembles dispenser trays, wafer extruders, sandwich pusher, paper tucker, and elevator table to form sandwich of specified size. Threads roll of wrapping paper from spindle through guide rolls to wrapping box. Turns tension screws to obtain desired size wrapper. Starts machine and turns valve to start flow of ice cream from freezer through forming head past wafer extruders. Observes formed ice cream ribbon as it is automatically enclosed with wafers, cut at specified intervals, and wrapped. Turns valve and stops machine to remove jammed or defectively formed and wrapped sandwiches. Turns handwheel or presses jogging button to alter position of elevator table or wrapping paper to correct jam. May replace worn electrical or mechanical parts.
GOE: 06.04.15 STRENGTH: L GED: R2 M1 L2 SVP: 2 DLU: 77

529.685-214 SHELLFISH-PROCESSING-MACHINE TENDER (can. & preserv.)

Tends washing, blanching, steaming, brining, peeling, or shucking machine that prepares shellfish for canning, freezing, or fresh packing: Opens valves to admit water, steam, or air under pressure into machine vats, and adds specified quantities of additives, such as salt or food coloring. Lowers baskets of shellfish into vats by hand or hoist, or pushes cars of shellfish into steamer chamber. Closes door of steamer chamber, clamps fasteners over edges of door, and turns wing nuts to secure door. Starts conveyors that move product through machines or into weighing carts. May turn screws to adjust tension of peeler, using wrench. May tend machines that slice, grind, and tenderize clam meat. May be designated according to machine tended as Clam-Shucking-Machine Tender (can. & preserv.); Shrimp-Peeling-Machine Tender (can. & preserv.); or by shellfish processed as Clam Steamer (can. & preserv.); Crab Steamer (can. & preserv.); Oyster Washer (can. & preserv.); Shrimp Blancher (can. & preserv.).
GOE: 06.04.15 STRENGTH: H GED: R2 M1 L1 SVP: 2 DLU: 78

529.685-218 SPICE FUMIGATOR (food prep., nec)

Tends equipment that fumigates incoming shipments of spices to kill insects: Stacks sacks, boxes, and cartons of spices in fumigating tank; or moves loaded pallet into fumigating room, using handtruck. Starts exhaust pump or opens valve on carbon dioxide pressure cylinder to remove or force air from fumigating tank or room. Pours specified quantities of liquid fumigants, such as ethylene oxide, into container in fumigating tank; or opens valve on pressure cylinder to admit specified amounts of gaseous fumigant into tank or room. Opens ventilating valves and starts vacuum pump or blower to remove fumigants after specified time. Removes spices from fumigating tank or room. May be required to hold fumigator's license issued by local health department.
GOE: 06.04.15 STRENGTH: H GED: R3 M2 L2 SVP: 2 DLU: 77

529.685-222 SPREADER OPERATOR, AUTOMATIC (tobacco) alternate titles: strip feeder

Tends machine that spreads tobacco evenly onto conveyor belt. Places saratoga filled with tobacco on hydraulic lift and starts machine. Pulls lever to hoist saratoga and dump tobacco into hopper of machine where prong-studded shaft fluffs tobacco and spreads tobacco evenly onto conveyor belt. Cleans tobacco from prongs of shaft.
GOE: 06.04.40 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.685-226 STEAMER (beverage) alternate titles: soaker-soda worker; soda worker

Tends equipment to maintain caustic soda solution and water levels and temperatures in bottle-washing machine: Observes thermometers and gauges, and turns valves to heat soda solution and water to specified temperatures and fill compartments of bottle-washing machine to specified levels. Collects sample of soda solution for laboratory analysis. Opens valve to allow used soda solution to drain into reclaiming tank. May maintain water and temperature levels in pasteurizer and label machines.
GOE: 06.04.39 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-230 STEM-DRYER MAINTAINER (tobacco)

Cleans redrying machines and keeps tobacco-stem offal removed from shaker-screen: Pulls dust pans from redryers and empties pans into box. Blows dust and fine scrap from under machines and work area, using air hose. Pushes full boxes of offal from shaker-screen to collecting point and replaces full box with empty one. Beats dust from canvas dust-collecting tubes, using wooden stick.

GOE: 06.04.39 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.685-234 SUCKER-MACHINE OPERATOR (sugar & conf.) alternate titles: lollypop-machine operator; lollypop maker

Tends machine that automatically forms lollypops of specified shape on ends of wooden sticks: Turns steam valve to heat candy hopper or rollers of candy-spinning unit. Pours candy into machine hopper and fills receptacle with sucker sticks. Monitors and adjusts machine to prevent jamming.

GOE: 06.04.15 STRENGTH: M GED: R1 M1 L1 SVP: 3 DLU: 77

529.685-238 TABLET-MACHINE OPERATOR (dairy products)

Tends machine that compresses malted milk powder into tablets: Dumps powder into hopper, using scoop, and starts machine. Moves hopper lever to deposit specified amount of powder into forming dies in machine table. Examines tablets to determine thickness and hardness, and turns wheel to adjust positions of forming dies and punch dies in machine head.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-242 TANK PUMPER, PANELBOARD (beverage)

Tends central control panelboard, connected to series of pumps and hose lines, to transfer whiskeys from storage tanks to bottling tanks: Connects hose lines from panelboard to series of electric pumps with lines connected to storage tanks and bottling tanks. Starts pumps and turns valves on panelboard to transfer and regulate flow of whiskey from storage tank to bottling tank. Reads meters on panelboard to ascertain when tanks are filled. Turns valves on panelboard to admit compressed air through valves and hose lines to clear excess whiskey from lines. Collects whiskey samples for laboratory analysis.

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L1 SVP: 3 DLU: 77

529.685-246 TAPPER (beverage) alternate titles: dropper; dropper, tank storage

Tends equipment that taps (drains) beer storage tanks to maintain continuous flow of beer to filtering machine: Couples hose lines to pumps, tanks, and filtering machine. Observes meters and turns valves on gas tank to admit specified amounts of carbon dioxide into storage tank to create effervescence in beer, and to apply external pressure on tank to counteract internal stress. Observes gauge to determine when to turn valves to switch from empty to full tank. Opens valve to release counter pressure on empty tanks and uncouples hoses.

GOE: 06.04.15 STRENGTH: L GED: R2 M2 L1 SVP: 2 DLU: 77

529.685-250 VOTATOR-MACHINE OPERATOR (meat products; oils & grease)

Tends one or more machines that cool liquid margarine, lard, or shortening, and knead solidified material preparatory to packaging: Starts kneading unit of machine. Opens valve to admit liquid material to cooling unit that solidifies it and to transfer solids to kneading unit that imparts smooth texture. Observes gauges and adjusts controls to keep specified temperature and pressure of material in cooling and kneading units. Turns valves to regulate flow of processed material into hoppers of packaging machine. May clean lines and equipment, using pressurized steam and nitrogen gas.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 3 DLU: 77

529.685-254 WASH-HOUSE WORKER (beverage)

Tends equipment to clean and spray interiors of aluminum or steel beer barrels or kegs, performing any combination of following tasks: Tends drilling machine to remove plastic or wood cork from bung hole. Lifts barrel onto conveyor for transfer to washing or pitching machine. Tends washing or pitching machine that cleans or coats barrels with pitch. Observes gauges and thermometers and turns valves to maintain temperatures at specified operating levels. Dumps bags of pitch into machine pots. Screws metal plugs into tap and bung holes. Unscrews plugs from pitched barrels, wipes holes with rags to remove excess pitch, and hammers cork into taphole. Inserts light into barrel and inspects interior surfaces for dents, holes, dirt, and completeness of pitch coverage. Loads and unloads conveyors. Stacks barrels on floor.

GOE: 06.04.39 STRENGTH: M GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-258 WASHER, AGRICULTURAL PRODUCE (agriculture; can. & preserv.; sugar & conf.; wholesale tr.)

Tends machine that washes raw fruits or vegetables, preparatory to processing, canning, freezing, or packing: Opens valve to fill machine with water and adds prescribed cleaning agents. Dumps raw fruits or vegetables into machine hopper and starts conveyor that carries produce through machine. Drains, cleans, and refills machine at designated intervals. May lubricate machine and make minor repairs. When operating washer with waxing unit attached, may be designated Washing-And-Waxing-Machine Operator (agriculture; wholesale tr.). May be designated according to commodity washed as Apple Washer (agriculture; can. & preserv.; wholesale tr.); Carrot Washer (agriculture; can. & preserv.; wholesale tr.); Orange Washer (agriculture; can. & preserv.; wholesale tr.).

GOE: 06.04.39 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.685-262 WHEAT CLEANER (grain-feed mills) alternate titles: bump-grader operator

Tends equipment that cleans, moisturizes, and cracks wheat for cereal products, preparatory to cooking: Starts conveyors to transfer wheat from storage to vibrating screens in grading and cleaning units. Sets thermostat at specified temperature to heat water used to wash grain and increase moisture content to designated value. Turns valves and moves controls to regulate flow of water and grain through washer and soaking bin and to transfer grain to grinder rolls for cracking. Observes process to correct conveyor jamming and to open plugged holes in separator screens.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 3 DLU: 77

529.685-266 WRAPPER LAYER (tobacco) alternate titles: fresh-work wrapper-layer; long-filler-cigar roller, machine

Tends unit of fresh-work cigar machine that cuts wrapper leaf and wraps leaf around bunch: Spreads wrapper leaf over die of machine. Presses pedal to lower knife that cuts leaf. Releases pedal to raise knife and start mechanism that removes cut leaf and wraps it around bunch. Pastes portion of leaf over holes or tears to patch wrapper leaves.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L2 SVP: 3 DLU: 77

529.685-270 WRAPPER-LAYER-AND-EXAMINER, SOFT WORK (tobacco) alternate titles: scrap-filler-cigar roller, machine; shredded-filler cigar-maker, machine; shredded-filler-machine wrapper-layer; soft-work-cigar-machine operator

Tends soft-work cigar machine (turret machine) that rolls wrapper tobacco leaves around bunches to make cigars: Lays wrapper leaf on die of machine and presses treadle to lower knife that cuts leaf and to activate mechanism that draws cut leaf into machine and rolls leaf around bunch. Inspects finished cigars for defects as cigars emerge from machine. Pastes portions of leaf over holes or tears in wrappers. Discards defective cigars that cannot be repaired. Works in conjunction with BUNCH MAKER, MACHINE (tobacco) who supplies bunches to machine.

GOE: 06.04.15 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.685-274 X-RAY INSPECTOR (can. & preserv.; tobacco) alternate titles: fluoroscope operator

Inspects packaged tobacco products or jars of baby food to detect foreign matter, using x-ray equipment: Activates equipment and conveyor. Observes shadows cast on fluorescent screen by package or jar passing in front of x ray which indicates presence of foreign matter, such as sticks, stems, metal, or dirt. Removes defective packages or jars.

GOE: 06.03.02 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.685-278 YEAST WASHER (food prep., nec)

Tends equipment that washes, pasteurizes, and cools yeast cream (concentrated yeast suspension) used in manufacture of baker's yeast and yeast food: Opens valve to pump yeast cream into tank, and adds water to yeast cream to remove traces of wort adhering to yeast cells. Pumps yeast cream and wash water to storage tank preparatory to centrifugal separation. Turns valves to admit steam into jacket of pasteurizer and circulate brine through cooling coils of cooler. Pumps yeast cream, that has been washed and separated from wash water, to pasteurizer and through cooling equipment to storage tank. Tests cream for acidity, using pH meter, and adds necessary chemicals to attain required acidity level.

GOE: 06.04.15 STRENGTH: L GED: R3 M2 L3 SVP: 2 DLU: 77

529.685-282 CAN-FILLING-AND-CLOSING-MACHINE TENDER (can. & preserv.)

Tends machines that automatically wash, fill, and seal cans in cannery: Pushes buttons and levers on control panel to start machines and monitors machine operations to verify that can washer, can food and liquid filler, can sealer, and conveyor mechanisms function in prescribed sequence. Observes cans leaving machines to detect defects, such as overfilled cans or misaligned lids. Pushes buttons to stop machines when machines malfunction, and notifies MAINTENANCE MECHANIC (any industry) 638.281-014 of detected defects.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 86

529.685-286 CIGAR-WRAPPER TENDER, AUTOMATIC (tobacco)

Tends machines that automatically encase tobacco filler in layers of \$T3homogenized leaf\$T1 tobacco to form cigars: Places rolls of homogenized leaf on spindles and guides leaf through tension guides and rollers of machine. Starts machine that automatically wraps filler with binder, mouth end of cigar with reinforcing band, and bunch with wrapper leaf to form cigar. Observes machine operation to detect malfunctions. Turns setscrews to adjust feed rate, and stops and clears machine when jam-up occurs. Examines cigars discharged from machine for defects, such as holes, tears, and insufficient filler, and for conformity to size specifications. Loads inspected cigars into storage containers.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L2 SVP: 2 DLU: 86

529.685-290 COOK, SOYBEAN SPECIALTIES (food prep., nec)

Tends equipment that processes soybeans to make soymilk, tofu, tempeh, and related products: Pours specified quantity of presoaked soybeans into mill hopper and depresses button to start grinding of beans and flow of bean mash into steam-jacketed cooker. Adds specified amount of water to mash and stirs mash to prevent burns and boilovers, using paddle. Sprays cooker exterior with water to maintain temperature in acceptable range. At end of prescribed time, turns valve to allow mash to flow into filter-lined hydraulic press tub. Depresses controls to actuate press that expresses soymilk from mash and pumps milk into vats. Heats and injects additives into soymilk to form curd, using syringe, skims off and discards surface residue, using ladle, and places weights on curd to express whey from curd to form tofu. Adds flavorings and stabilizers to soymilk and cooks and freezes mix, using steam cooker and freezing machine, to make soy ice cream. Cooks whole soybeans, mixes tempeh mold with cooked rice to make tempeh starter, and mixes incubated starter with cooked soybeans to form tempeh. Fills packaging containers with product, following prescribed procedures. May blend and cook bean mash or processed soy products with other ingredients to prepare ready-to-eat packaged foods. May be designated according to product prepared as Soyfreeze Operator (food prep., nec); Tempeh Maker (food prep., nec); Tofu Maker (food prep., nec).

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L2 SVP: 2 DLU: 86

529.686-010 BUNDLES HANGER (tobacco) alternate titles: hands hanger

Hangs bundles of tobacco on sticks moving on chain conveyor to redrying machine: Removes bundles from table and observes color shade. Spreads leaves of bundle to form opening and hangs bundle on stick conveying bundles of similar color shade. May shake bundles that have been packed in hogsheads to loosen leaves prior to hanging bundles on stick [SHAKER (tobacco)].

GOE: 06.04.40 STRENGTH: L GED: R1 M1 L1 SVP: 1 DLU: 77

529.686-014 CANNERY WORKER (can. & preserv.)

Performs any combination of following tasks to can, freeze, preserve, or pack food products: Dumps or places food products in hopper, on sorting table, or on conveyor. Sorts or grades products according to size, color, or quality. Feeds products into processing equipment, such as washing, refrigerating, peeling, coring, pitting, trimming, grinding, dicing, cooking, or slicing machines. Trims, peels, and slices products with knife or paring tool. Feeds empty containers onto conveyor or forming machines. Fills containers, using scoop or filling form, or packs by hand [PACKAGER, HAND (any industry) 920.587-018]. Counts, weighs, or tallies processed items according to specifications. Inspects and weighs filled containers to ensure product conforms to quality and weight standards. Places filled containers on trays, racks, or into boxes. Loads, moves, or stacks containers by hand or handtruck, and cleans glass jar containers, using airhose. May be designated according to work performed as Dumper (can. & preserv.); Peeler (can. & preserv.); Sorter (can. & preserv.); Trimmer (can. & preserv.).

GOE: 06.04.15 STRENGTH: L GED: R2 M2 L2 SVP: 2 DLU: 78

529.686-018 CIGARETTE-MAKING-MACHINE-HOPPER FEEDER (tobacco)

Pushes box truck filled with cigarette tobacco to cigarette-making machine, and feeds double handful of tobacco into hopper.

GOE: 06.04.15 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-022 CUTLET MAKER, PORK (meat products)

Feeds machine that shreds and presses pork into cutlets: Cuts strips of pork into pieces, using knife. Dumps cut meat into feed hopper of machine that automatically shreds meat, presses shredded meat into cutlets, and stacks cutlets on waxed paper dividers. Weighs and packs cutlets into cardboard carton on weighing scales, according to work ticket specifications. Seals carton, using pneumatic staple gun.

GOE: 06.04.15 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-026 DAIRY HELPER (dairy products)

Performs any combination of following tasks in dairy: Scrubs bottles, pipes, fittings, and machines with chemical solution, using brush. Attaches pipes and fittings to machines, using wrenches. Examines canned milk for dirt and odor, and dumps milk into receiving tank. Dumps milk, cream, butter, cottage cheese, and powdered milk into machine hoppers. Starts and stops machines and equipment. Cuts butter and cottage cheese, using knives. Wraps butter prints in foil or parchment and seals them with hot iron. Packs bulk butter into cartons. Pulls lever on hopper to fill cartons or bags with powdered milk. Weighs containers on scale. Places bottles, cartons, and packages into container, and moves to storage, using handtruck. Dumps empty bottles, cases, and cans onto conveyor for transfer to receiving, washing, or filling stations. May be designated according to product handled as Buttermaker Helper (dairy products); or stage of treatment as Pasteurizer Helper (dairy products).

GOE: 06.04.40 STRENGTH: H GED: R2 M1 L1 SVP: 2 DLU: 77

529.686-030 EGG WASHER, MACHINE (agriculture; wholesale tr.)

Feeds eggs into machine that removes earth, straw, and other residue from egg surface prior to shipment: Places eggs in saucer-like holder that carries eggs into machine where rotating brushes or water sprays remove residue. Removes cleaned eggs from discharge trough of machine and packs eggs in cases for shipment.

GOE: 06.04.39 STRENGTH: L GED: R1 M1 L1 SVP: 1 DLU: 77

529.686-034 FACTORY HELPER (sugar & conf.) alternate titles: general utility helper

Feeds candy processing and packaging machines and performs any combination of following tasks in candy manufacturing establishment, working individually or as interchangeable member of crew: Feeds one or more candy processing or packaging machines. Off bears, separates, counts, or culls finished or unfinished confectionery items and ingredients. Transfers molds, trays of candy, and supplies between storage, processing, and packing areas, using dolly or handtruck. Fills bags with bulk items, inserts toys or prizes in containers, and packs, labels, or wraps cartons for shipment. Assembles or forms confectionery items on assembly line or table, performing duties, such as pressing candy onto wafers to make candy waffles, and sprinkling sugar onto gum candy prior to cutting. Empties, cleans, or brushes molds, trays, utensils, containers, and equipment used in cooking, forming, and cooling candy. May be designated according to equipment fed as Raisin-Separator Operator (sugar & conf.); worker assisted as Coating-Machine Helper (sugar & conf.); material or product handled as Scrapper (sugar & conf.); or specific task as Steamer, Gum Candy (sugar & conf.); Vanilla-Chocolate-Coin Counter (sugar & conf.). When filling trays or vats with melted chocolate, fondant, or icing to facilitate work of hand dippers, is designated Table Filler (sugar & conf.). May be designated: Candy-Bar-Core Inspector (sugar & conf.); Candy Catcher (sugar & conf.); Candy Separator, Hard (sugar & conf.); Candy-Spreader Helper (sugar & conf.); Candy-Waffle Assembler (sugar & conf.); Caramel-Cutter Helper (sugar & conf.); Cut-Roll-Machine Offbearer (sugar & conf.); Cutting-Machine-Operator Helper (sugar & conf.); Lozenge-Maker Helper (sugar & conf.); Marshmallow Packer (sugar & conf.); Pan Washer, Hand (sugar & conf.); Sanding-Machine Operator Helper (sugar & conf.); Syrup Crystallizer (sugar & conf.); Spinner Helper (sugar & conf.); Sugar-Coating Hand (sugar & conf.); Toy Sorter (sugar & conf.).

GOE: 06.04.15 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-038 FEEDER-CATCHER, TOBACCO (tobacco) alternate titles: chute feeder; conveyor feeder; hopper feeder

Feeds or off bears tobacco leaves, bundles, or strips to or from processing machine: Loads tobacco onto conveyor or into chutes or hoppers with hands, pitchfork, or shovel, or dumps tobacco from tubs or hampers onto conveyor, using hoist or hydraulic lift. Places containers at discharge end of conveyor to catch tobacco. Pushes containers onto scales. Starts and stops conveyors. May spray tobacco leaves with water to moisten tobacco for further processing. May be designated according to task performed as Packing-Machine Feeder (tobacco); Rack Loader (tobacco) II.

GOE: 06.04.40 STRENGTH: H GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-042 FILLER FEEDER (tobacco)

Feeds filler tobacco into fresh-work cigar machine: Places filler tobacco in slot on conveyor of machine. Feels tobacco in slot to determine whether sufficient filler tobacco for cigar is in slot.

GOE: 06.04.15 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-046 GENERAL HELPER (sugar & conf.)

Feeds, weighs, mixes, and transports ingredients and performs any combination of following tasks to assist other workers in processing chocolate and cocoa products: Moves ingredients from storage to production area, using handtruck. Weighs and mixes ingredients under supervision of MIXER OPERATOR (sugar & conf.) and SYRUP MAKER (sugar & conf.). Removes and stacks cocoa cakes from cocoa press machine, and transports them to storage area. Positions filled mold pans on belt conveyor moving through cooling tunnel. Feeds chocolate sheets into shaker and hammer mill that break sheets into bits.

GOE: 06.04.40 STRENGTH: H GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-050 LABORER, CHEESEMAKING (dairy products)

Makes and cures cheese, performing any combination of following tasks: Cuts curd with knife or harp or separates curd with scoop to release whey and firm curd. Pushes curd to back of vat or center of kettle with rake. Inserts strainer in vat or kettle outlet, assembles pipe or hose, and turns valve to drain whey. Pulls dip cloth (cheesecloth) through kettle to remove curd, or banks curd to side of vat with hands or rake to drain residual whey and mat curd. Stretches matted curd in hot water,

using paddle, and cuts, weighs, and hand molds resulting elastic curd to make Italian cheeses. Cuts matted curd into measured slabs, piles slabs into banks, and turns them over periodically to obtain specified acidity and moisture. Feeds slabs into mill that cuts curd into cubes. Spreads specified amount of salt over cubes. Scoops, weighs, and dumps curd into assembled cheese hoops (perforated forms) with bucket. Places hoops in automatic press, turns screw of wooden handpress or places and turns filled molds on wheying table to remove whey and shape cheese. Dumps molded cheese into brine tank and turns it periodically or wets and rolls cheese in salt bed to flavor cheese and develop rind. Hangs cheese in rope basket or places, turns, and raises cheese to varying shelf levels in temperature controlled or smoked room to develop flavor, texture, eye formation and body, and to dry cheese surface. Pierces cheese or smears with cultured wash to promote mold growth. Wipes surface with grease or oil to soften rind and stop mold growth. Stamps cheese with date, vat, and company number. Wraps cheese in foil and places in wood or paper box. May be designated according to working area as Brine-Room Laborer (dairy products); Cellar Laborer (dairy products).

GOE: 06.04.28 STRENGTH: M GED: R2 M1 L1 SVP: 2 DLU: 77

529.686-054 LABORER, PIE BAKERY (bakery products)

Feeds automatic fruit peeling, coring, and slicing machine and performs any combination of duties involved in preprocessing fruit to be used in making pies and other bakery products: Feeds automatic machine that peels, cores, and slices fruit. Fills containers with sliced fruit from discharge conveyor or bin. Examines fruit and discards spoiled or damaged pieces. Manually loads and unloads trucks and transports material to and from storage areas, using handtruck. Cleans machines and work areas, using broom, mop, brush, scraper, and rags.

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L1 SVP: 2 DLU: 77

529.686-062 LONG-GOODS HELPER, MACHINE (food prep., nec) alternate titles: spaghetti press helper

Feeds and off bears macaroni containers on and off macaroni press, drier conveyors, and stick-handling equipment: Lays empty sticks (macaroni holders) on stick filler-feeder machine. Aligns out-of-line sticks moving along drier conveyor. Lifts sticks filled with moist macaroni into drier racks. Pushes racks into drying chambers. Fills, carries, and sets boxes of macaroni trimmings on drier shelves. Cleans and lubricates press and conveyor parts. May assist PRESS TENDER (food prep., nec) to install and remove macaroni press parts such as screw feeders, tubes and dies.

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L1 SVP: 2 DLU: 77

529.686-066 PRESS MACHINE FEEDER (tobacco)

Feeds cigars into pressing machine that heats and presses cigars into square shape preparatory to banding and cellophaning. Removes cigars from handtruck and places cigars onto feed device of pressing machine.

GOE: 06.04.15 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-070 PRODUCTION HELPER (can. & preserv.; food prep., nec) alternate titles: general production worker

Feeds machine hoppers with ingredients, transports and packs finished products, and performs any combination of following tasks in food processing and packaging establishment: Dumps prepared ingredients into hoppers of grinding and mixing machines. Transfers finished products and raw materials about plant and warehouse, using handtruck. Stacks processed food in warehouse and coolers. Packs food products in paper bags and boxes. Loads packaging machines with bags, cans, and jars. Verifies weights of filled containers emerging from packaging machines. Removes foreign material from food on conveyor belts. Sprinkles grated cheese and other flavoring on foods.

GOE: 06.04.15 STRENGTH: M GED: R2 M1 L1 SVP: 2 DLU: 77

529.686-074 RACK LOADER I (tobacco) alternate titles: stick feeder

Removes sticks on which tobacco hands have been hung from conveyor of hanging machine and loads them on racks or onto conveyor leading to tobacco-drying machine. Pushes filled rack from work area and replaces with empty rack.

GOE: 06.04.40 STRENGTH: H GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-078 RAW-CHEESE WORKER (dairy products)

Cuts out or scrapes mold, wax, and sediment to prepare natural cheese for packaging or making into process cheese by performing any combination of following tasks in cheese processing department of dairy: Removes covers and wrappers from cheese, using knife, and dumps blocks of specified cheese from containers onto conveyor. Positions cheese block in conveyor cradle to expose desired surface and digs into plug holes or openings with knife. Removes mold, wax, and sediment from cheese surface, using hand scraper or buffing wheel. Cuts cheese blocks into equal portions, using power wire cutter, power knife cutter, or wire. Places pieces of cheeses on truck, and weighs batch to obtain specified amounts for each cook. Dumps cut pieces of cheese into machine that grinds and transports it to next work station.

GOE: 06.04.28 STRENGTH: H GED: R2 M1 L1 SVP: 2 DLU: 77

529.686-082 STEAK TENDERIZER, MACHINE (meat products)

Feeds steaks into machine to tenderize meat. Places tenderized meat on paper separators and stacks them in piles for packaging.

GOE: 06.04.15 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.686-086 UTILITY WORKER (sugar & conf.)

Feeds machines that apply sugar coating and score (partially cut) sheets of chewing gum, preparatory to separating them into sticks, performing any combination of following tasks: Fills hopper of machine that automatically coats gum with powdered sugar to add flavor and prevent gum from sticking to rollers of scoring machine. Sprinkles sugar by hand on sheets of gum that are inadequately coated. Inspects sheets of gum for surface or scoring imperfections and removes defective sheets for reprocessing. Stacks empty trays on conveyor assembly that automatically fills trays with sheets of scored gum and stacks filled trays.

GOE: 06.04.15 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-010 BASKET FILLER (can. & preserv.)

Removes sealed cans or jars of food products from conveyor and dumps or stacks them in metal basket. May load basket in layers, using hydraulic mechanism to lower each layer to table level. May move baskets within plant or through cooling tank, using trucks or hoist.

GOE: 06.04.40 STRENGTH: L GED: R1 M1 L1 SVP: 1 DLU: 77

529.687-014 BIN CLEANER (beverage; grain-feed mills)

Scrapes, scours, and fumigates interior of grain bins: Climbs into grain bin or lowers self into bin on scaffolding or bucket seat, using block and tackle. Cleans interior of bin, using hand scrapers and brushes. Sprays interior of bin with insecticides and rodent deterrents or poisons, using spray gun. Closes bins for specified length of time. Airls bin and marks it for use. Places rodent traps and powders in designated areas in elevator. Maintains inventory of insecticides and rodent control supplies.
GOE: 06.04.39 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-018 BOX-TRUCK WASHER (meat products)

Cleans box-trucks (four-wheeled handtruck) used to move or store meat, grease, oleo, or inedible fat, using scrapers, wire brushes, handbrushes, steam, water, and detergent. May clean offal trays with water spray and rags and lubricate handtrucks with paraffin oil, using spray gun.
GOE: 06.04.39 STRENGTH: M GED: R1 M1 L1 SVP: 1 DLU: 77

529.687-022 BULK FILLER (can. & preserv.)

Fills wooden tubs, barrels, or containers with processed food products and covers with preservatives to preserve contents: Dumps food into barrel, tub, or container, and adds prescribed amounts of preservatives, such as salt, sugar, brine, syrup, or vinegar. Covers container with lid, waxed paper, or plastic. May weigh contents of container. May apply labels to outer surface of container. May be designated according to container filled as Barrel Filler (can. & preserv.); or product treated as Cabbage Salter (can. & preserv.).
GOE: 06.04.28 STRENGTH: H GED: R2 M1 L2 SVP: 3 DLU: 77

529.687-026 CASING GRADER (meat products) alternate titles: casing inspector; casing sorter; casing tester

Inspects and grades animal casings used as sausage skins: Removes casings from soaking tank. Cleans and inflates casing, using air or water hose. Places inflated casing between grading pegs to determine size. Squeezes casing to detect changes in circumference, damaged sections, or slime. Cuts out damaged sections, warts, and other blemishes, using knife. Places casings in rack or container according to size or condition of casing. May measure and cut casings to length. May pack and salt casings for shipment or reclaim cured casings for use.
GOE: 06.03.02 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-030 CASING SEWER (meat products) alternate titles: bung sewer

Sews sections of animal intestine to form casings for lunch meat and specialty meat products: Positions edges of dried intestines together, places strips of paper (liners) over intestines, and slides them under presser foot of sewing machine. Starts machine, and stitches edges of liner and end of intestines to form casings. Maintains count of casings sewed for company records. May inspect and grade casings [CASING GRADER (meat products)].
GOE: 06.04.28 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-034 CASING TIER (meat products) alternate titles: stuffed-casing tier

Closes ends of empty and filled meat casings with metal clips and string preparatory to hanging them for smoking or cooking: Attaches metal clip to one end of empty casing, using clipping tool. Twists open end of filled casing and ties it with string leaving loop for hanging. Cuts off excess string and casing, using scissors or knife. May be designated according to type of meat cased as Bulk-Sausage-Casing Tier-Off (meat products); Canadian-Bacon Tier (meat products); Hog Stomach Preparer (meat products). May tie lacing cord at regular intervals around bologna sausage to brace and support casing and be designated Bologna Lacer (meat products); or lace rolled ham and be designated Rolled-Ham Lacer (meat products).
GOE: 06.04.28 STRENGTH: L GED: R1 M1 L1 SVP: 1 DLU: 77

529.687-038 CHAR-DUST CLEANER AND SALVAGER (sugar & conf.)

Cleans floors and equipment, and performs following duties in char-house: Cleans and collects char dust from floors, pump basins, pipelines, and tank tops. Observes operating machinery, such as char-draw mechanisms, spreaders, and char-collectors, for blockades or malfunctioning, and reports irregularities to superiors. Fills sacks with salvaged char dust and sews, weighs, and stores sacks. Obtains samples of char and takes them to laboratory for analysis. Delivers requisitions, runs errands, and supplies filter blankets and wedges to other workers.
GOE: 06.04.40 STRENGTH: H GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-042 CIGAR INSPECTOR (tobacco) alternate titles: cigar-packing examiner; final cigar and box examiner

Inspects cigars for imperfections and verifies quality of packing and labeling: Examines cigars for size, shape, and imperfections in wrappers. Replaces defective cigars in boxes. Examines banded and cellophane-wrapped cigars to determine whether bands are positioned and cellophane is applied according to standards. Observes boxes of cigars to determine whether label is in specified position. May open lid of box to inspect cigars and close and nail lid onto box after inspection, using handtool.
GOE: 06.03.02 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-046 COFFEE WEIGHER (food prep., nec)

Weights sacks of specified varieties of coffee and dumps coffee into chute leading to coffee-cleaning or blending machines. May record sack weights.
GOE: 06.03.02 STRENGTH: H GED: R1 M1 L1 SVP: 1 DLU: 77

529.687-050 COOK HELPER (can. & preserv.)

Assists COOK, KETTLE (beverage; can. & preserv.; grain-feed mills) to cook food products, such as juices, meats, fruits, or preserves, preparatory to canning or preserving, performing any combination of following duties: Weighs or measures ingredients, such as sugar, salt, meat, lard, berries, or fruit, according to formula, using platform scale, weighing hopper, and measuring containers. Transfers materials to cooking area by hand or handtruck. Turns valves to admit steam to kettle-heating jacket, and dumps ingredients into kettle to precook or melt them. Cleans cooking kettles and containers, using water and pressurized steam. May stir contents of

cooking kettle with paddle and skim off foam or foreign materials, using ladle or spoon. May stack and tally containers. May be designated according to food product being processed as Cook Helper, Fruit (can. & preserv.); Cook Helper, Juice (can. & preserv.); Cook Helper, Meat (can. & preserv.); Cook Helper, Preserves (can. & preserv.). Performs other duties as described under HELPER (any industry) Master Title.

GOE: 06.04.28 STRENGTH: M GED: R2 M2 L2 SVP: 3 DLU: 77

529.687-054 COOKER CLEANER (can. & preserv.) alternate titles: coil cleaner

Cleans coils and inside surfaces of steam kettles used for cooking foods: Climbs inside of kettle and scrubs coils and interior surface of kettle, using cleanser, steel wool, and soap. Opens drain valve at bottom of kettle and sprays water over interior of kettle to flush soap, steel wool, cleanser, and food particles through drain.

GOE: 06.04.39 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-058 DEFLECTOR OPERATOR (beverage) alternate titles: lights inspector; wine-bottle inspector

Inspects bottled beer or wine for foreign matter and defective bottles: Examines contents of bottles for foreign matter, such as dirt and barrel or tank sediment, and bottles for defects, such as cracks, damaged caps or corks, and nicks. Observes bottles on conveyor belt passing in front of light and reflecting mirror or lighted frosted glass box or holds bottles up to unshielded light bulb, to examine bottle and content. Stores rejected or defective bottles in containers for disposal.

GOE: 06.03.02 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-062 DIE CLEANER (food prep., nec)

Cleans dies used to extrude dough to form macaroni: Unbolts and removes dies from presses, using wrench and screwdriver, and places dies in tub of water to soften dough residue. Adjusts die-washing-machine platform to accommodate shape of die, positions die on platform, and turns faucet to force jets of water through dies.

Scrapes dough residue from die holes, using handtool. Replaces dies on press or places dies on storage shelves. May inspect dies on presses for cleanliness or damage.

May verify alignment of die pins, using preset gauge. May record location and condition of dies.

GOE: 06.04.39 STRENGTH: H GED: R2 M1 L2 SVP: 3 DLU: 77

529.687-066 DISTILLERY WORKER, GENERAL (beverage)

Cleans, transports and applies identifying data on steel drums in liquor distilling plant, performing any combination of following duties: Cleans interior of metal drums, using steam-cleaning apparatus, or interiors of barrels by rinsing them with water and alcohol. Stencils identifying information on barrelheads, using paint brush or spray gun to paint over cut-out stencils, or cuts identifying information on barrelheads, using metal dies and mallet. Paints or scrapes heads of used barrels to remove identifying information. Removes bungs from drums, using wrench or chisel and hammer. Rolls barrels into position for filling. Empties barrels or drums filled with liquor into dumping trough. Stamps serial numbers on barrelheads, using hand-stamping machine. Empties cartons of empty whiskey bottles on conveyor belt for filling. Stacks cartons filled with whiskey bottles. Repairs damaged cartons, using adhesive tape to cover tears and rips in cartons. Removes metal sealing rings from improperly labeled whiskey bottles preparatory to removal of labels. May be known according to specific work performed as Barrel Cutter (beverage); Barrel Roller (beverage); Barrel Scraper (beverage); Bung Remover (beverage); Carton Repairer (beverage); Drum Cleaner (beverage); Drum Sealer (beverage); Dumper (beverage).

GOE: 06.04.40 STRENGTH: H GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-070 DISTRIBUTOR-CLEANER (tobacco) alternate titles: floor hand

Cleans production department in tobacco processing plant and distributes tobacco to workers: Sweeps floors [CLEANER, INDUSTRIAL (any industry)]. Sorts stems from waste and puts stems in bin. Conveys tobacco to workers, using handtruck [MATERIAL HANDLER (any industry)]. Stacks tie-bands into tray and distributes tie-bands to workers.

GOE: 06.04.40 STRENGTH: H GED: R1 M1 L1 SVP: 1 DLU: 77

529.687-074 EGG CANDLER (any industry)

Inspects eggs to ascertain quality and fitness for consumption or incubation, according to prescribed standards: Observes eggs moving on conveyor over light, or holds eggs before shielded light or rolls them over lighted glass plate to render egg translucent. Observes shell color and texture, and internal characteristics, such as streaks, shadings, discolorations, size and position of yolk, and size of air cell. Places spoiled and substandard eggs in cases. Packs salable eggs in cartons or releases them on conveyor belt for packing by other workers. May break substandard eggs in container for further processing. May grade eggs according to size, shape, color, and weight and be designated Egg Grader (any industry).

GOE: 06.03.01 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-078 FILLER-SHREDDER HELPER (tobacco) alternate titles: filler-shredding-machine loader; filler-sifter helper

Assists FILLER SHREDDER, MACHINE (tobacco) to cut tobacco leaves into shreds and clean shredded tobacco for use as cigar filler. Performs other duties as described under HELPER (any industry) Master Title.

GOE: 06.04.28 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-082 FISH-BIN TENDER (can. & preserv.)

Opens chute gates to release fish into various bins, according to species, and onto conveyor for transfer to cleaning machine. Expedites flow of fish, using wooden rake, hoe, or water hose. Shovels chipped ice into bins to preserve fish. Sorts fish according to species and size, and discards spoiled or damaged fish.

GOE: 06.04.28 STRENGTH: M GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-086 FISH-EGG PACKER (can. & preserv.) alternate titles: bait packer

Cleans and packs fish eggs for commercial purposes: Rubs clusters of eggs over screen to separate eggs according to size. Dumps eggs into vat of cleaning solution to remove blood and into barrel of brine to cure eggs. Shovels processed eggs into containers for shipment, or fills jars with eggs, using scoop. Works as member of crew.

May prepare curing and cleaning solutions, according to formula.

GOE: 06.04.28 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-090 FRESH-WORK INSPECTOR (tobacco) alternate titles: racker; selector; table inspector

Inspects cigars from fresh-work cigar machine to determine conformance to standards: Weighs random bundles of cigars to determine whether cigars are of prescribed weight and notifies SUPERVISOR, CIGAR-MAKING MACHINE (tobacco) when weight is not standard. Inspects cigars for broken tobacco wrappers, soft spots, defective patches, and variations from standard length and discards defective cigars. May place full boxes of perfect cigars in case.
GOE: 06.03.02 STRENGTH: L GED: R2 M2 L2 SVP: 3 DLU: 77

529.687-094 GENERAL HELPER (oils & grease)

Performs any combination of duties, such as carrying supplies to work area, forming cartons for packing, feeding cans onto conveyor, removing scrap, cleaning work area, and reclaiming oil stock from damaged containers. Dumps containers into steam tub, covers tub with canvas, and opens valve to introduce heat to melt and reclaim contents. Cleans work area using brooms, mops, and detergents.
GOE: 06.04.40 STRENGTH: M GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-098 GRADER (can. & preserv.)

Examines, classifies, and separates seafood according to size, quality, color, condition, or species at receiving station or on conveyor line. May record grade on ticket and attach ticket to filled container. May be designated according to product graded as Clam Grader (can. & preserv.); Fish Grader (can. & preserv.).
GOE: 06.03.02 STRENGTH: L GED: R2 M1 L2 SVP: 3 DLU: 78

529.687-102 GRADER, DRESSED POULTRY (meat products)

Examines and grades dressed poultry: Removes dressed poultry from conveyor, and examines color of skin, feels poultry for presence of bruises, deformities, and pin feathers, and grades accordingly for quality and size. Sorts poultry into specified containers according to grade. May weigh filled containers and record weight of each grade of poultry.
GOE: 06.03.02 STRENGTH: L GED: R2 M1 L2 SVP: 3 DLU: 77

529.687-106 GRADER, GREEN MEAT (meat products) alternate titles: fresh-meat grader; pickling grader

Inspects and sorts pork cuts, such as hams, shoulders, bellies, and fatbacks, preparatory to curing: Examines and feels meat for defects, such as bruises, thickness of skin, shape, and broken leg bones. Segregates pork cuts not meeting standards. Weighs and segregates cuts according to weight and size. May push thermometer into meat to ascertain if it is too cold for processing. May stamp government inspection seal on approved lean shoulders, using rubber stamp.
GOE: 06.03.02 STRENGTH: L GED: R2 M1 L2 SVP: 3 DLU: 77

529.687-110 GRAIN PICKER (grain-feed mills)

Separates and weighs samples of grain preparatory to grading: Pours grain sample into hopper of sample divider and pulls lever to allow grain to fall through divider into two receptacles. Removes and weighs specific amount of grain from each receptacle to obtain representative but reduced sample. Pours sample into cleaning mill (dockage tester) or through sieve of standard mesh to remove foreign matter. Smells and examines sample to determine if grain is sour or musty, or to detect damage from excessive heat or moisture. Pours grain sample into standard quart kettle, weighs sample, and reads conversion chart to obtain weight per bushel. Separates damaged, weathered, soil-stained, and undeveloped grain from grain with no defects and places grain in separate containers. May remove grain sample from incoming shipments.
GOE: 06.03.02 STRENGTH: L GED: R2 M2 L2 SVP: 2 DLU: 77

529.687-114 INSPECTOR (sugar & conf.)

Inspects candy or chewing gum in containers or on conveyor to ensure that it is formed, coated, cupped, wrapped, or packed according to plant standards: Weighs containers [WEIGHER, PRODUCTION (any industry) 929.687-062]. Rewraps, recups, rearranges, or replaces pieces not meeting standards. May stamp date of inspection on boxes or return them to packing department with reason for rejection. May pack boxes in shipping cartons.
GOE: 06.03.02 STRENGTH: L GED: R2 M1 L2 SVP: 2 DLU: 77

529.687-118 INSPECTOR, CANNED FOOD RECONDITIONING (can. & preserv.) alternate titles: smeller

Smells opened cans of food products as they pass on conveyor to detect spoilage as indicated by odor. Sets aside rejected cans of food for disposal.
GOE: 06.03.02 STRENGTH: L GED: R2 M1 L2 SVP: 4 DLU: 77

529.687-122 KISS SETTER, HAND (sugar & conf.) alternate titles: sea-foam-kiss maker

Picks up quantity of candy with fork and rolls and shapes it against spatula to shape candy kisses. Places formed kisses on wax paper or tray to harden.
GOE: 06.04.28 STRENGTH: L GED: R1 M1 L1 SVP: 4 DLU: 77

529.687-126 KOSHER INSPECTOR (dairy products)

Observes milking of cows to ensure compliance with Jewish dietary laws governing collection and storage of milk prior to processing and sale.
GOE: 06.03.02 STRENGTH: L GED: R3 M1 L1 SVP: 2 DLU: 77

529.687-130 LABORER (meat products)

Performs any combination of following tasks in slaughtering and meat packing establishment: Holds meat while it is being cut. Straightens and washes carcasses or parts on conveyor lines. Distributes meat to various work areas for further processing, using cart. Scrapes excess meat from surfaces of filled casings, such as sausages

and bologna, and hangs them on conveyor racks. Pushes conveyor racks, hanging attachments, and meat carts, to various departments. Unloads smoked meats from conveyor racks and weighs, stamps, and tags them. Removes empty trolleys from overhead rail and places them in chute or onto other rails. Trucks empty ham molds to washing machines for cleaning process. Loads meat onto conveyor racks, carts, worktables, or trucks, using hook. Transports offal (carcass waste) from killing floor to rendering room and dumps offal into tankage cookers. Weighs and sacks rendered inedible offal. Fills ice trucks, using shovel. Stacks cartons of meat products on pallets or trucks and moves load to shipping or storage areas, using hand or power operated truck. Pushes meat through spray cabinet to wash meat. Washes equipment and utensils, using water hose and spray cabinet. Sweeps and washes railroad refrigeration cars. May cut specific parts such as hooves or tendons, using knife.
 GOE: 06.04.40 STRENGTH: H GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-134 LEAF SORTER (tobacco) alternate titles: selector; wrapper-leaf inspector

Sorts tobacco leaves according to color and condition for use as cigar wrappers or binders: Selects leaves without obvious defects from bundle and lays them on booker bench (curved-top stand over which leaves are draped). Examines leaves for color variations, tears, tar spots, tight grain, and size under specifications. Places leaves not suitable for wrapper in separate pile. Folds wrapper leaves into bundles for stripping.
 GOE: 06.03.02 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-138 LEAF TIER (tobacco)

Ties tobacco leaves in hands (bundles) to facilitate processing: Selects loose leaves for hand and arranges leaves with butt ends together. Winds tie leaf around butts and pulls end of tie leaf into hand.
 GOE: 06.04.28 STRENGTH: S GED: R1 M1 L1 SVP: 1 DLU: 77

529.687-142 LEAF-SIZE PICKER (tobacco) alternate titles: hands-size sorter

Sorts hands of tobacco according to size. Places hands of same size leaves on conveyor leading to ordering machine.
 GOE: 06.03.02 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-146 LIGHTOUT EXAMINER (beverage)

Examines interior and exterior of washed tanks, metal barrels, or kegs for cleanliness and to detect corrosion. Crawls into tank or inserts light through bunghole to examine interior of container. Removes corroded and dirty barrels or kegs from conveyor.
 GOE: 06.03.02 STRENGTH: L GED: R2 M1 L2 SVP: 3 DLU: 77

529.687-150 LINKER (meat products) alternate titles: roper; sausage linker

Twists and ties casings filled with sausage to form links of specified length: Ties one end of stuffed sausage casing with twine to prevent contents from spilling out. Presses casing between thumb and index finger at length specified. Twists casing at pressed section to form link. Twirls remaining length of stuffed casing to make additional links. Ties ends of stuffed casings to make longer string of links. Drapes sausages over rack for subsequent processing. Cuts casings to remove defective parts or to separate links, using cutting tool. May retie ends. May hold stomachs or casings during filling by SAUSAGE MAKER (meat products) and tie ends.
 GOE: 06.04.28 STRENGTH: M GED: R2 M1 L1 SVP: 3 DLU: 77

529.687-154 MAT SEWER (oils & grease)

Repairs mats used in pressing oil from linseed: Cuts worn or damaged sections from mats, using knife. Stitches usable mat strips together and reinforces borders to make new mats, using sewing machine.
 GOE: 06.04.27 STRENGTH: L GED: R2 M1 L1 SVP: 2 DLU: 77

529.687-158 MELT-HOUSE DRAG OPERATOR (sugar & conf.)

Regulates flow of raw sugar from raw-sugar box to drags (conveyors) and elevators: Starts drags. Lifts slide on raw-sugar box to allow sugar to fall on drags. Breaks up sugar lumps in box, using scraper. Shifts slides to rotate drawing of sugar from box and to prevent caking and buildups. Draws samples of raw sugar for laboratory analysis. Opens or closes slides to increase or decrease flow of sugar. Removes sugar strings from drag, scrolls, and grates and throws strings in waste container.
 GOE: 06.04.40 STRENGTH: M GED: R2 M1 L1 SVP: 3 DLU: 77

529.687-162 MOISTURE-METER OPERATOR (tobacco) alternate titles: tag-meter operator

Tests moisture content of tobacco in various stages of processing by either of following methods: (1) Places tobacco sample in electrical moisture meter and turns on current. Observes meter indicator and compares reading with conversion chart to determine moisture content. Records date, time, temperature, moisture content, and meter reading for each sample tested. (2) Weighs sample of tobacco and places sample in oven. Removes and weighs sample after specified time. Compares difference in weights with conversion chart to determine moisture content.
 GOE: 06.03.02 STRENGTH: L GED: R2 M2 L2 SVP: 2 DLU: 77

529.687-166 ODD BUNDLE WORKER (tobacco)

Aligns tips of leaves, fed onto conveyor by other workers, against guide rail of conveyor to ensure tips will be cut to uniform length by power knife.
 GOE: 06.04.15 STRENGTH: L GED: R1 M1 L1 SVP: 2 DLU: 77

529.687-170 PRESS PULLER (grain-feed mills)

Removes filter cloths from filter presses to unload separated solids used for making stock feed: Opens press and inserts prying tool between plates to free filter cloths or turns wheel to release ram holding filter frames together. Pulls cloths loaded with solids from press and shakes material onto conveyor or scrapes residue into pans with spatula. Replaces clean cloths between plates and closes press. Shovels solids from pans into containers for further processing. Turns valve to move hydraulic ram