



Competencies for Food Graduate Careers

Factory Based Technologist



Name: Bronwen Powell

Degree Course: BSc (Hons) Food Science and Nutrition with Industrial Year

Place Studied: University of Nottingham

Date Graduated: July 2021

First Graduate Job: Quality Assurance Assistant at Little and Cull

When did you first become interested in Food Science?

I had an interest in science and food throughout school but did not realise that food science existed until looking for university courses through UCAS. I studied A-levels in Biology, Psychology, Environmental Studies and AS-level Maths. I had no defined career goal but wanted to work within the food industry in some capacity.

What was Uni Study Like?

I joined the Food Soc and also became a member of the Farmers Market organising committee. So many opportunities to enjoy food related activities! Challenges were managing my time most effectively. Deciding which tasks to prioritise, such as extra reading or writing up lecture notes. I developed a logical mindset when approaching problems but also the rounded knowledge to anticipate how fixing problems at one end of the chain could create problems at the other end. I did a placement year at Dohler UK where I made flavourings and then used those flavourings and others in beverage applications. It was really exciting making flavourings as and surprising how the same chemicals can be combined in different proportions to make very different tasting flavours.

What are the day-to-day routines in your job?

My day-to-day job has a bit of routine and then a bit of variety. I perform daily and weekly routine checks such as protein residue swabbing, collecting data or conducting taste panels with production samples. I occasionally investigate problems and solve them or raise corrective actions. I perform traceability exercises; collaborating with different departments to collate appropriate records. My job is interesting, and no day ever ends up being the same.

What advice would you give to someone thinking about Food Science as a career?

Go for it. There are lots of sides to Food science and you will find your niche somewhere within the industry. There are also lots of opportunities for progression.

This material has been developed with industry involvement to support graduates, employers and degree educators.

<https://www.ifst.org/resources/competencies-food-graduate-careers>.