



# Competencies for Food Graduate Careers

## NPD, Development or Process Role

**Name:** Roisin Murphy

**Degree Course:** BSc (Hons) Food Science (with Industrial Placement).

**Place Studied:** University of Reading

**Date Graduated:** Summer 2022 **First Graduate Job:**

**Product Quality Benchmarking, Mondelez International**



**When did you first become interested in Food Science?**

I first became interested in Food Science when I was doing my GCSE exams. I enjoyed science at school, but I always enjoyed it more when I felt the science was applied to real life scenarios and products. I also enjoy baking and cooking, and was interested in how science and food could be combined. I knew I wanted to do a food science degree when I picked my A Level options. I studied Chemistry, Geography and Maths. When visiting Universities, I was excited about the endless types of jobs you can do in the food industry and was confident I could go into a role that interested me.

**What was Uni Study Like?**

I loved how the course was set up at Reading University to allow us to apply our learning. We'd learn a theoretical aspect and then be able to apply the learnings in the lab or the University pilot plant. It was a useful way to solidify the knowledge and gave me confidence in my practical skills which I have used in both my industrial placement and graduate career. Throughout my degree, I was surprised by the breadth of topics, yet how they all interlinked. Many of the skills I developed during my degree are directly relevant to my job today. Specifically, I am more confident in problem solving, and critically assessing data. The practical aspects of my degree also prepared me well for practical environments in my job role. There were many modules I enjoyed. I enjoyed all the Food Processing modules, but specifically the Sustainable Food Processing module as it's very relevant today. Overall, my favourite module was the New Product Development module, as it was not only fun, but also tied together all the modules and learnings from the degree.

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

My current job is very varied day to day. I work with cross-functional teams from around the world to facilitate product quality benchmarking studies on a variety of global chocolate products. My role involves both desk based work and practical work leading trials. I enjoy my role and find both the job content and the variety within the role interesting.

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

I would definitely recommend a career in Food Science. There's a lot of variety so there's a role that would suit everyone. At 16, I knew I wanted to do a food science degree, so I would encourage myself to keep going – it's worth it!

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

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