

Study science. Work in food

Your exciting career in food science and technology



Why food science and technology?

As a food scientist you'll help produce all the foods you see in supermarkets, in cafés and food to go. It's a great place to grow your career with increasing demand for new products and healthier alternatives – making it an exciting and innovative sector to work in.

For as long as the growing population needs to eat and drink, there will always be a global demand. We'll need to keep improving our technology, meaning we need more young engaged people to work in the sector just like you.



Why study science?

Studying science opens up many options in the sector as many jobs in the industry are science based. Biology, Food Technology, Nutrition, Chemistry and Physics will stand you in good stead when looking for a career. At school you can study these subjects at GCSE, T level and A level.

Studying at university

You can study food science and nutrition courses at University. These often require an A level (Chemistry, Biology, Physics, Maths). This opens gateways into more senior roles in the food sector and opportunities such as PhDs and research. Courses often contain optional industrial placement years which gives you hands on experience. After graduation many people enter industry via graduate schemes. IFST accredit many degree programmes across the UK.

Apprenticeships

A paid job, where you will learn skills, knowledge and behaviours needed to perform your role. You will work through a combination of on-the-job training with an employer and part time off-the-job studying with a training provider. Apprenticeships range from intermediate (level 2) up to a master's degree (level 7). You will gain a widely respected and industry recognised qualification and earn money at the same time.



Examples of food sector jobs

Product Developer

Work to create food products that are safe and attractive to customers. Plan the large scale manufacture of food products and work often with development chefs to improve existing recipes or help with the invention of new ones.



Ingredient Manager

Source ingredients for products. Work closely with suppliers to ensure their ingredients are safe, good quality and the required specification. Often travel to suppliers and perform inspections of their premises.



Sensory Scientist

Work to improve aspects of a product such as taste, mouth-feel and aroma. Work closely with product developers to see if changes in a recipe such as reducing the amount of sugar effects these sensory aspects.



Useful resources



Tasty careers is a fantastic resource containing advice for students and parents on food sector careers. It contains job profiles, information on apprenticeships, training courses and guidance on how to find a job.

www.tastycareers.org.uk



UCAS explains higher education routes into industry, outlines courses and information on apprenticeships.

www.ucas.com/explore/subjects/food-science



Follow **@ukfoodscience** and **@ifstnews** on Instagram. They post food science facts, news, quizzes and videos showcasing research from students studying food science at universities across the UK. Learn about the subject area and become inspired.



"I work for a company who make smoothies and drinks for UK supermarkets. Working in an exciting and growing industry is really fun to be part of. I really enjoy my role and love bringing new products to consumers."

George Jesson, Innocent drinks

How can we help? Institute of Food Science and Technology

IFST is the UK's leading professional body for those involved in all aspects of food science and technology. We are an internationally respected independent membership body, supporting food professionals through knowledge sharing and professional recognition. Reach out to us at education@ifst.org.

www.ifst.org

