

WHAT IS IT?

Have you ever heard of a Food Scientist? They sound made up! Scientists who work in the food industry are responsible for coming up with new flavour combinations, making sure food is safe to consume, and analyse the nutritional content of different foods for human consumption. Food scientists need excellent lab skills as well as a keen interest in business and commerce. In the food industry you could work as:

- \Rightarrow Food Scientist
- ⇒ Flavour chemist and Innovation Director
- \Rightarrow Junior flavourist
- \Rightarrow Food engineer

Depending on the role you pick you could earn between £20,000 and £40,000.

For more information on working as a food scientist or similar roles, <u>click here</u>

WHERE CAN I GET A JOB?

You could work at any company which produces any type of food such as Nestle, Mars or CocaCola, or large scale food development companies such as TasteHead, FoodSafe or even the government Department for Environment, Food and Rural affairs (DEFRA).

QUALIFICATIONS REQUIRED

Job	GCSEs (or equivalent)	A-levels (or equivalent)	Degree	Other options
Food scientist	5 GCSEs at grade 9-5 including English, maths and science	At least two A-levels including one science subject	Degree in food science	Optional postgraduate qualifications including Masters and PhD
Flavour chemist and Innovation Director	As above	As above	Degree in chemistry, biochemistry or food science	As above
Junior flavourist	As above	As above		On the job training
Food Engineer	GCSE in English and maths at grade 4 or above	At least 2 A-levels or a BTEC including a maths subject	Degree apprenticeship in food engineering	A job is needed to go along with the apprenticeship