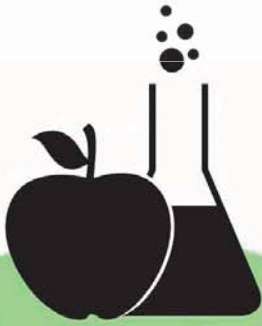
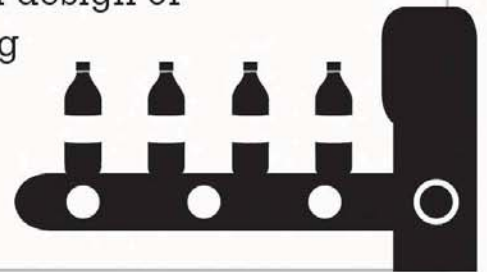


# FOOD SCIENTIST



## JOB DESCRIPTION

Food scientists research and develop a wide range of food-related products, making sure they are safe and palatable for consumption. They develop new ingredients, test the quality of food items, check labeling for accurate nutritional information, and design or improve food manufacturing machinery to find ways of producing food more safely and efficiently.



### SALARY

Junior scientist ★★★★★  
Experienced scientist ★★★★★

### INDUSTRY PROFILE

Many job opportunities worldwide • Primary employers include food manufacturers, retailers and supermarket chains, and government research establishments

## CAREER PATHS

A food scientist may find work with large food- and drink-manufacturing companies, retail chains, government food-inspection departments, public health laboratories, and academic research organizations. To gain seniority and responsibility, you can advance within large companies or move between organizations.

### LABORATORY TECHNICIAN

You can start your career as an intern or part-time lab technician and train on the job while studying for a degree in a relevant subject.



**GRADUATE** To become a food scientist, you need an undergraduate or graduate degree in food science, food technology, or another related science subject.



### FOOD DEVELOPMENT TECHNOLOGIST

Specializes in creating and developing new food products for manufacturing companies, supermarkets, and other food retailers.



**FOOD SCIENTIST** Once you are qualified as a food scientist, you can move into many different areas—such as food production, research, quality, and environmental health.

## SKILLS GUIDE



An innovative approach to researching new food products and production techniques.



Good analytical skills to assess products for quality and to develop new processes.



Strong computer skills for recording and analyzing research and development.



The perseverance to conduct multiple experiments and produce numerous sample products.



Attention to detail and precision in handling tasks, such as labeling food and checking hygiene.



### FOOD PRODUCTION MANAGER

Sets and monitors quality standards in processed food and oversees food production, ensuring that the items leaving a factory or processing plant meet the appropriate standards.



### FOOD MARKETING MANAGER

Presents and markets food products to the public. The job involves close collaboration with market researchers, packaging designers, and advertising teams.



### ACADEMIC FOOD RESEARCHER

Conducts research into areas such as food production, storage, and processing. Academic food researchers may also teach at colleges and universities.

## AT A GLANCE



**YOUR INTERESTS** Food science and technology • Food production • Consumer research • Engineering • Chemistry • Biology



### ENTRY QUALIFICATIONS

A degree in a food-related subject, such as food technology, biology, or chemistry, is required.



### LIFESTYLE

Food scientists usually work normal hours, but they may also work shifts to check food manufacturing production lines.



### LOCATION

As well as working in laboratories, food scientists may have to travel to factories and production lines, and to meet suppliers.



### THE REALITIES

As the work involves repetitive quality checks and experiments, food scientists may spend many hours in a laboratory.

## ▼ RELATED CAREERS

▶ **BIOTECHNOLOGIST** *see pp. 136–137*

▶ **MICROBIOLOGIST** *see pp. 138–139*

▶ **BIOCHEMIST** Conducts scientific research into chemical reactions in living organisms in order to study the effects of drugs, foods, and disease on cells, protein, and DNA.

▶ **CONSUMER SCIENTIST** Conducts research and advises companies on consumer preferences. Consumer scientists work with industries dealing in food, marketing, advertising, and publishing, and also with government departments.

▶ **DIETICIAN** Diagnoses and treats diet-related health problems, advising on nutrition, weight loss or gain, and general eating habits.