

Careers in Food Science

The food and drink industry is Europe's largest manufacturing industry - employing 0.5 million people in the UK alone. There is a wealth of exciting and diverse opportunities in food-related careers, including:

- product or process technologist
- product development
- quality assurance
- specifications technologist
- buying eg for a supermarket
- production management
- operations improvement
- marketing
- academic and industrial research
- government agencies responsible for food standards, labelling laws environmental health

Graduate Profiles

Some of our recent *graduates*:

Alex Tabor

As part of her degree, Alex spent a year on Industry Placement at Heinz and after graduating in 2012 is now on the Heinz graduate scheme.



“During my placement year I worked in the Kitt Green factory in Wigan where I focused on the area of Food Safety and Quality as part of the Site Quality team. I got to spend a lot time in the factory really learning about the process and the day to day running of a food factory. The fast paced environment and ever changing daily routine was infectious.

After graduation I accepted an offer to return to Heinz where I am part of an accelerated management scheme. I returned to the Food safety and Quality function. Heinz is truly a global brand with many iconic products consumed worldwide. In the UK there are 6 manufacturing sites producing everything from oven chips, desserts, ready meals, infant foods to Ketchup, Beans and Soups.

Since I have been back I have become part of the larger European team as an internal auditor working within a specialist team. I have had many options to travel across Europe and learn lots about how diverse just one business can be when it is a multi-national one. The wide range of Heinz products across Europe truly deepens the experience as I see many more processes and factories.

During my placement year and even now I can feel the factual content of my degree really “clicking” into place. Frequently, I find myself looking through my lecture notes at my desk saying “I’m sure we had a lecture about this...”

Sana Sleiman

“ I graduated from Nottingham University in 2006, having studied Food Science. As part of my degree I also took an industrial placement year out and spent a year with Northern Foods, working as a Product Developer.

Both my time at Nottingham University and Northern Foods enabled me to develop the key skills to get a job working for Tesco.

My career to date at Tesco has always been within the Trading, Law and Technical Department, more specifically the Quality team. I joined the team as a Trainee Sensory Analyst and within two years was promoted to a Sensory Analyst. During this timeframe, I was also given the opportunity to complete a Postgraduate Certificate in Sensory Science. I undertook this as a part time course, whilst still working. This course allowed me to further learn new topics and consumer testing methodologies that supported my specialised role and allowed me to further shape this for my team. My role within Sensory also gave me the opportunities to work with suppliers as well as the Technical, Marketing and Buying teams in Tesco, and more importantly with our Tesco customers.



Early on in my time as an Analyst I had the responsibility of managing a small team that prepared for then when I took on the role of Sensory Manager, where I managed a larger team of 18.

Throughout my time in Tesco, I have been given the opportunity to self develop and learn other areas of the business which has supported my development needs and allowed me to get to the position I am in now.

To date I have recently been promoted to manage the quality across our International business. So far I have travelled to Turkey, Hungary, Poland, Slovakia and Czech, visiting our Tesco stores and supporting our local teams.

Tesco is a great place to progress in your career. There are opportunities to progress within your current team or across departments. I have been with Tesco for almost 6 years and I am looking forward to many more and the challenges and rewards these will bring."

Samuele Bruni

"I'm currently working for Bakkavör, an international food company that supplies prepared fresh food for supermarkets in the UK and overseas.

I joined the Bakkavör management graduate scheme after I finished university in 2007. During the two-year scheme I gained experience of all different areas of production. For the first year I was based in Wigan working for a vegetable ready meals site where I spent my time between production, planning and purchasing. For the second year I moved to London and worked for a pizza company where I learnt all about logistics, despatching and warehouses. When I finished the management scheme in 2009, I was offered my first permanent role as operational manager for another site here in London. I'm still in the same position at the moment and enjoying every day of the week. The food industry is a challenging environment and a very satisfying place to work.



Looking back now after a few years, I can say that what I learnt during the three-year course has really helped me to achieve what I wanted. The food science course gives you an in-depth knowledge of food but also a range of transferable skills so no matter what industry sector you might be interested in, you'll have

the required knowledge to be a competent candidate.

The University is also a great place to socialise. I built a network of friends that I am still in touch with now. Ultimately, it was on the course that I discovered what I wanted from life and where I wanted to start my career."

Jo Smewing

"I graduated from the School of Biosciences with a BSc and MPhil in Food Science. I began working for Stable Micro Systems after training in several disciplines at United Biscuits during my 1 year industrial placement. Since then, I have progressed to become Deputy General Manager and now head the development team of the company which involves coordination of electronic, software and mechanical engineers in the generation of new products. During my career at Stable Micro Systems I have travelled extensively to train, lecture and advise on aspects of texture analysis, the optimum use of texture analysis equipment and the interpretation of results. My new role is based on looking into the future of texture analysis and researching new application areas, data collection technologies and mechanical devices to provide new solutions in existing or potential markets. I regularly write magazine features across a range of industries

including food, pharmaceuticals, cosmetics and adhesives, and have also written book chapters and published several papers based on texture analysis. Nottingham University provided me with a strong scientific discipline and fantastic grounding in all aspects of Food Science. With this foundation I have been successfully able to diversify into new scientific areas with the ability to apply good experimental approaches and confidently technically challenge."