

Careers in Nutrition and Food Science

Opportunities exist within the food industry for students who are scientifically trained in both food science and nutrition. They will be uniquely placed to appreciate raw ingredients, their nutritional content, and the effect of processing and storage on food quality (colour, flavour, texture) including nutritional value. They will also appreciate the physiological link between consumption, nutrient uptake and health benefit/risk.

There is also a growing need to manufacture food in an environmentally responsible way- sustainable nutrition will become a major issue for policy makers over the coming years. Graduates in Nutrition and Food Science will be uniquely placed to contribute to this area.

- Nutritionist and food labelling advisor
- Product or process technologist
- New product development
- Quality assurance
- Specifications technologist
- Raw materials buyer
- Production manager
- Operations improvement

Graduate Profile

Geoffrey Hunter

"My career started with Tesco when I decided to undertake an undergraduate technical placement between my 2nd and 3rd year of University. I was based in the Produce department and undertook several quality related projects with the main focus of my industrial placement on improving Mushroom quality. This involved me to visit suppliers and growers across the UK, Ireland, Belgium and Holland whilst working closely with my technical colleagues to deliver the main objectives of my project.



After completing my final year studies I was fortunate enough to be offered a permanent position at Tesco based on my performance during my placement which I started in September 2009. I now work in the Produce department as a graduate technical

assistant where I am technically responsible for Organic Vegetables. My role makes me responsible for the Quality, Packaging, Procurement, Certification, Ethics and Due Diligence required for my product area. This involves me attending Organic Conferences, carrying out benchmarking sessions and visiting suppliers and growers across the UK where I have recently been to Scotland, Lincolnshire, Lancashire, and I will soon be visiting Israel and Spain.

I enjoy the diverse training that Tesco offer for your personal development and going out to meet growers to learn about the produce that they supply Tesco. The working environment is really fast paced and exciting - I have a team who are really supportive and encourage me to develop and learn new skills to aid my career progression in the future.

Looking back on my time at Sutton Bonington, I felt that I made the right choice in terms of where to study my degree in Nutrition and Food Science. The academic staff come from a wide range of scientific and industrial backgrounds which resulted in me learning so much that I need to know for my role here.

I thoroughly enjoyed my time at university and would recommend a course at Sutton Bonington to anyone who wants to gain an education from a university widely recognised and respected by the Food Manufacturing and Drinks Industry."