



Food scientist

Food scientists ensure the quality and safety of our food.

Their work may involve:

- Turning basic ingredients into food products (things to eat)
- Creating new recipes using ingredients
- Creating healthier versions of popular foods, such as low fat or low salt options
- Minimising the risks of food contamination by ensuring that food safety systems are in place

How they work:

Food scientists work closely with colleagues in retailing, commercial sales, production and finance, as well as with suppliers and customers. They usually work between 35 and 40 hours a week. Some do shift work which may involve weekends.

Where they work:

Food scientists often work in laboratories, research units or in the quality control departments of food manufacturing and processing factories. Their work may involve travelling, sometimes abroad. Food scientists work for food manufacturers, retailers, supermarket chains, local and national government, universities and research and development organisations.

Other related jobs in this field:

Dietician, food technologist, health and safety inspector, microbiologist, nutritionist, food buyer, food writer/journalist, home economist, meat hygiene inspector, restaurant manager.

For a more detailed description link to:

<https://nextstep.direct.gov.uk/planningyourcareer/jobprofiles/JobProfile0615/Pages/default.aspx>