# The Sinister Science of Irresistible Junk Food**Job title:** Food Scientist

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| **Job title:**  (Also known as a Food Technologist) | Food scientists and food technologists develop food and drink products, making sure they are safe to consume. |
| **Routes and Entry requirements:** | **University**  You'll usually need a foundation degree, higher national diploma or degree in:   * food science * food studies * food technology   Employers may also accept other subjects like chemistry or nutrition.  If you have a degree in an unrelated subject, you could study a postgraduate course like food safety or food quality management.  Experience of working in a food science or food development environment, for example through an industrial placement, may improve your career prospects.  You'll usually need:   * 5 GCSEs at grades 9 to 4 (A\* to C), or equivalent, including English, maths and science * 1 or 2 A levels, or equivalent, for a foundation degree or higher national diploma * 2 to 3 A levels, or equivalent, for a degree * a degree in any subject for a postgraduate course   **Apprenticeship**  You may be able to do a food technologist advanced apprenticeship then move on to a food industry technical professional degree apprenticeship.  You'll usually need:   * 5 GCSEs at grades 9 to 4 (A\* to C), or equivalent, including English and maths, for an advanced apprenticeship * 4 or 5 GCSEs at grades 9 to 4 (A\* to C) and A levels, or equivalent, for a degree apprenticeship   **Work**  You could start as a food technician or lab assistant with a food manufacturer and study for further qualifications while you work. |
| **Skills required:** | You'll need:   * knowledge of chemistry including the safe use and disposal of chemicals * knowledge of manufacturing production and processes * maths knowledge * knowledge of biology * knowledge of food production methods * to be thorough and pay attention to detail * analytical thinking skills * excellent verbal communication skills * to be able to carry out basic tasks on a computer or hand-held device |
| **What you'll do:** | As a food scientist, you'll:   * provide accurate nutritional information for food labelling * investigate ways to keep food fresh, safe and attractive * find ways to save time and money in food making * test the safety and quality of food   As a food technologist, you'll:   * blend new ingredients to invent and modify recipes * conduct experiments and produce sample products * design production processes and machinery |
| **What you’ll earn:** | £20,000 Starter *to* £45,000 Experienced |
| **Working hours, patterns and environment:** | * Typical hours (a week) 39 to 41 * You could work evenings, on shifts * You could work at a research facility or in a laboratory. * You may need to wear protective clothing. |
| **Career path and progression:** | You could work for a range of organisations involved in researching and developing new products, including:   * food manufacturers and supermarkets * government and university research establishments * local authorities   You could improve your career prospects by getting Registered Scientist (RSci) or Chartered Scientist (CSci) status through the [Institute of Food Science and Technology](https://www.ifst.org/career-development/professional-recognition).  With experience you could become a project leader or manage a department like research and development or quality control. You could also move into fields like chemical engineering, agricultural research, toxicology or nutrition science. |