# 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
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| **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
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| **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.
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| **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. |