

Food Scientist

Food scientists and food technologists develop food and drink products, making sure they are safe to consume.

Average salary (a year)



£20,000

£45,000

Starter

Experienced

Typical hours (a week)



39 to 41
a week

You could work



evenings
on shifts

Different routes to get this job

(check the website for entry requirements)

- a university course
- an apprenticeship
- working towards this role

Skills and knowledge

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 use a computer and the main software packages competently

Day-to-day tasks

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
- source, cost and select raw materials
- investigate and resolve problems, like customer complaints or quality issues

Regularly check Teams channel "[Careers advice for students](#)"