

# From bean...



1

## Buyers

source cocoa from countries such as Ghana in West Africa, making sure the beans are the right quality and price, and making sure there is enough supply.

2

## Technical Managers

and Buyers work together to decide the right quantities of the various ingredients required and specify the standards that any supplier must follow in order to supply food manufacturers.

3

## Food Scientists

work in laboratories and conduct experiments to find out how to improve things such as the flavour and texture of chocolate to make it more enjoyable for consumers.

4

## Product Developers and Chocolatiers

work in development kitchens to come up with new chocolate bar flavours using different ingredients or techniques to create new product variants and ranges.

5

## Sensory scientists

test new products with consumers to find out which they like best and would be happy to buy. They also test to make sure all the bars are consistent in taste once they are produced on a larger scale.

## Packaging Technologists

6

find the best packaging to use to ensure products are hygienic, kept safe and are not damaged between the factory and your home.

7

## Food Engineers

(inc. chemical, electrical and mechanical) work with other teams such as food technologists to develop the machinery and other mechanical processes needed to produce the perfect chocolate bar whilst making sure these are as sustainable and efficient as possible.

8

## Regulatory Affairs

staff track changes in legislation and industry practice/guidance to make sure that the bars produced are compliant with national and European law.

9

## Stock Controllers

monitor both the amounts of ingredients and numbers of finished products in the warehouse, ensuring that there is always the right amount to meet demand, and avoid waste.

10

## Marketers

work out how to promote the branded products responsibly by making it stand out on the supermarket shelf and in other advertising.

11

...to bar

search 'taste success'  
#tastesuccess

tastesuccess@fdf.org.uk  
www.tastesuccess.co.uk



These are just a flavour of some of the many jobs that go into making the food and drink products we all enjoy. Some of the many other roles include: **Chief Executives** who oversee the entire business, **HR Managers** who make sure companies have staff with all the right skills and **Administrators** who support teams to make sure that everything runs smoothly.

