Food Scientists work in laboratories and conduct experiments to find out how to make food healthier and safer and to make sure they reach consumers in perfect condition for example by having the right packaging.

Process Development Technologists develop new recipes and work out the quantities of ingredients needed and the best process to make large numbers of the product at an exactly the right quality.

Procurement Managers/Buyers source ingredients, sometimes from all around the world, making sure they are the right quality and price and making sure there is enough supply.

Technical Managers work with Buyers to specify the quality of the ingredients required and specify the standards that any supplier must follow in order to supply to a food manufacturer.

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

Quality Assurance Managers continuously make sure the products are of the right quality and that shoppers remain happy with them.

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 to avoid waste.

Sales Managers look for new shops to sell to, both in the UK and across the globe. They also work closely with the shops they already sell to, making sure they are happy so they will continue to stock their product.

Process Development

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.