

Food scientist Also called: Food technologist

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

Qualifications and grades

Level 2 (e.g. GCSEs)

5 GCSEs, with a minimum of Grade 4 in English and Maths and strong grades in science subjects.

Level 3 (e.g. A-Levels, BTECs)

A minimum of 3 A levels - two of which should be Science subjects. Maths may also be required and depending on the course, a cookery-related qualification.

Another way in is to start out as a lab technician and study towards qualifications while you work.

These university subjects are related to this career:

Biology and Biological sciences

Food and beverage studies

Nutrition



Watch this video from a student studying Food and beverage studies

<https://cdn.unifrog.org/video/531c8d5ufg/480.mp4>

Skills You'll need:

- analytical skills
- Good communication skills

East Midlands growth: +13.2% from 2014 to 2024

East Midlands median earnings: £36,292

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

Working hours, patterns and environment

You'll usually work 9am to 5pm. You may have to work shifts to cover production runs. You'll work in laboratories and research departments or on production lines, monitoring operations and quality control. You may need to travel to warehouses, distribution centres and suppliers' factories.