

Roles in the food sector - flashcards

Food Technologist

Food technologists conduct research to understand the properties of food ingredients and develop new products. They work on taste, texture, shelf life, and nutritional.



Supply Chain Manager

These managers develop strategies to optimise efficiency, reduce costs, and ensure timely product delivery across the supply chain, from procurement to distribution.



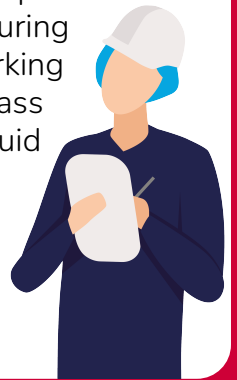
Ingredient Scientist

Ingredient scientists research and develop food ingredients to improve taste, texture, shelf life, and nutritional value.



Process Engineer

Food process engineers design, optimise and improve food manufacturing processes, working on heat and mass transfer, and fluid dynamics.



Sales Executive

Sales executives build relationships with clients and customers to promote and sell food products.



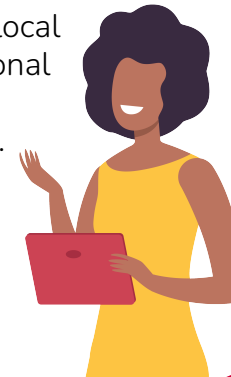
Laboratory Technician

Lab technicians work in food testing laboratories. They conduct tests to analyse the safety and quality of food products



Regulatory Specialist

Regulatory affairs specialists ensure that new food products comply with local and international legal requirements.



Development Chef

Development chefs use culinary experience to create new recipes in line with market and consumer trends.



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Flavour Scientist

Flavour scientists develop flavour profiles to create unique and appealing flavours for food and beverages.



QA Manager

Quality Assurance (QA) managers are responsible for overseeing quality control processes including testing, inspections, and quality standards.



Brand Manager

Brand managers are responsible for managing and promoting a specific brand. They develop brand strategies, plan marketing campaigns, and ensure brand consistency.



Microbiologist

Microbiologists study the growth of bacteria, fungi and moulds, and test food products and processing equipment to ensure food is produced safely.



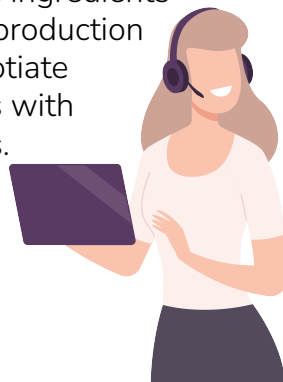
Sustainability Manager

Sustainability managers create and monitor processes and practices to reduce the impact of production of food on the environment and improve sustainability.



Procurement Specialist

Procurement specialists' source and purchase ingredients for food production and negotiate contracts with suppliers.



Agronomist

Agronomists work to maximise crop yields and quality through planting methods and managing factors like soil, fertilisers and irrigation.



Nutritionist

Nutritionists provide nutritional advice to clients, focusing on dietary choices that promote overall health and wellbeing.

