

# 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 nutritionals.



## 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.



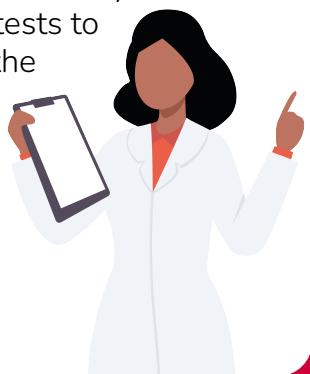
## Sales Executive

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.

