

HOW MANY PEOPLE DOES IT TAKE TO MAKE A CHOCOLATE BAR?

tasty
CAREERS
in food & drink

FARMERS

dedicate extensive time and resources to grow essential ingredients such as cocoa beans and sugar, as well as dairy farmers who produce the fresh milk.

CHOCOLATE MANUFACTURERS then transform them into the delicious chocolate bars we enjoy. **AGRICULTURAL & SUSTAINABILITY EXPERTS** oversee farming practices to ensure sustainable and high-quality harvests.

FOOD SCIENTISTS

develop unique flavour combinations and production techniques, while **QUALITY CONTROL SPECIALISTS** rigorously test each batch for consistency and safety. In modern **CHOCOLATE FACTORIES**, **PRODUCTION MANAGERS** work alongside **MACHINE OPERATORS** to efficiently roast, grind, and refine the cocoa beans, mix in sugar, milk, and other ingredients, then pour the chocolate into molds. **ENGINEERS** design and maintain sophisticated equipment for precise measurements and rapid production.

Meanwhile, **RESEARCH AND DEVELOPMENT TEAMS** experiment with new flavour profiles and healthier alternatives, responding to evolving consumer preferences. **PACKAGING EXPERTS** create eye-catching wrappers and boxes, ensuring they are fully recyclable, collaborating with **MARKETING TEAMS** to attract consumers and develop advertising.

LOGISTICS EXPERTS ensure efficient distribution, and **SALES TEAMS** work with retailers to keep store shelves stocked with a variety of chocolate bar options. Finally, when you unwrap and enjoy that rich, smooth chocolate bar, remember the intricate network of professionals who made that moment of chocolatey bliss possible.

From cocoa bean to chocolate bar, it takes a complex system to bring that delectable chocolate treat to you.

BET YOU THOUGHT IT WAS
JUST COCOA AND MILK!

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TASTYCARERS.ORG.UK



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