

### Dear Careers Teacher,

Welcome to the Tasty Careers Food & Drink teachers guide. The Tasty Careers initiative has been developed to engage with young people and promote the excellent job opportunities and careers in the food and drink industry with both lucrative salaries and great long term prospects.

The Tasty Careers programme is centred around using real life case studies of young people who have great jobs within the sector. The case studies profile their educational path to their current position, their day-to-day job, salary ranges and aspirations for the future.

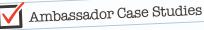
We have included some case studies in this teachers pack to give you and your students an even better flavour for the wide and varied opportunities that exist within the food and drink sector. These case studies are also available on our interactive website www.tastycareers.org.uk/case-studies.

The young people featured in this pack are also ambassadors for the food and drink industry and are available to go into schools and colleges to speak to students about careers in food and drink. All ambassadors have an interesting story to tell about their career path and experience in the industry.

#### **Check List**

Within your teachers guide you will find:

Industry Statistics Fact Sheet



Tasty Careers Job Map

How do you make Bread/Butter Poster 🚺

All materials are available to download from **www.tastycareers.org.uk/resources** 

DID YOU KNOW?

The Food and Drink

Manufacturing sector

has a turnover of

£96bn and employs

nearly 400,000 people.

## **BUILDING THE INDUSTRY'S IMAGE**

The Food and Drink Industry is an exciting place to work.

We have a well-deserved reputation for our world-class produce and are recognised for our quality & innovation.

Often described as 'farm to fork' or 'gate to plate' the Food and Drink industry covers the growing and producing of food (primary production) through to the manufacture and processing and retail of food.

Whether your students are thinking about becoming a scientist, an engineer, a marketer or a photographer there's loads of exciting things they could do in the Food and Drink Industry!

From designing high tech robots to developing new products and everything in between the Food and Drink Industry is not only tasty, it's fast

moving, creative and innovative. One thing is for certain, people will always have to eat, so the industry will always have customers and will need a workforce to meet those customer's needs.

## HOW BIG IS THE FOOD AND DRINK INDUSTRY?

The Food and Drink industry is very important to the UK, in terms of the number of jobs it provides, the income it generates and its contribution to tourism.

There are around 8,240 food and drink businesses operating in the UK; 29% of these are bakeries, 16% are beverage manufacturers and 12% are meat production sites. It employs nearly 400,000 people! In fact, 40% of all manufacturing sites in the UK with more than 250 members of staff are in the food & drink manufacturing industry.

TO FIND OUT MOBE VISIT TASTYCAREERS.ORG.UK 📕 FACEBOOK.COM/TASTYCAREERS 财 @TASTYCAREERS



## WHAT IS THE FOOD AND DRINK INDUSTRY WORTH?

Food and Drink Industry contributes £96bn to the UK economy; this figure has increased year on year and continues to grow.

DID YOU KNOW? Food and Drink exports from the UK were & 18.8bn in 2014 Exports have grown by 33% in the last five years!

# WHY HAVE A CAREER IN THE FOOD AND DRINK INDUSTRY?

The Food and Drink Industry in the UK is made up of a broad range of careers across agriculture, production, logistics, sales, marketing, finance and product development, which all require different skills levels. The Food and Drink Industry looks set to grow quickly as global demand for our products increases.

To meet future challenges of food security and climate change, we'll be using more innovative and automated technologies, which will drive demand for engineers, scientists and mathematicians – we'll need highly skilled individuals to help us overcome these challenges.

The pressure for new ideas and healthier products will ensure that there are good jobs for people of all ages in the industry. Why not consider the benefits:

- Opportunities for those with all levels of qualifications
- Opportunities for career development are huge
- Rewarding careers with rapid progression
- The industry has a high average pay compared to other industries
- A fast paced environment which is constantly changing to keep up with consumer demands
- A growing industry

# DID YO<mark>U KNOW</mark>?

The average fulltime salary in the Food and Drink Manufacturing Industry is £29,300.

## **THE MYTH**

The Food and Drink sector isn't a great career opportunity

## THE REALITY

There are good **LONG TERM CAREER PROSPECTS** in our industry. In fact even more people are needed to work in the sector. By **2022** the Food Manufacturing Industry will need **109,000 NEW RECRUITS**, with many of these being required for **managerial roles** and professional jobs.

There is a fantastic range of possible tasty careers to choose from. You could become a **FOOD SCIENTIST** or **TECHNOLOGIST**, involved in **FOOD SAFETY** and **DEVELOPING NEW FOOD PRODUCTS**, or how about working in **QUALITY ASSURANCE** where you would have the responsibility of making sure that the food we eat is of the highest quality? What about working as an **ENGINEER**, a **TECHNICIAN**, in **MARKETING** or in **CORPORATE AFFAIRS**? The list of job Opportunities is endless!

> There are also **a wide range of sectors** within the food and drink manufacturing industry that you could work in, the biggest of which include **MEAT**, **BAKERY**, and **PREPARED MEALS**.

# 👎 THE MYTH 🔊

The Food and Drink sector is out of date and old fashioned

## THE REALITY

The Food and Drink sector is **EXCITING** and **INNOVATIVE**. We invest **MILLIONS** of pounds every year on **RESEARCH** and **DEVELOPMENT**, and launch loads of **NEW PRODUCTS**.

**TECHNOLOGY** is used to cater for consumers' growing desires to eat a wide variety of **HIGH QUALITY** foods. We have invested in **STATE OF THE ART EQUIPMENT** to ensure that the food you like to eat tastes good, is **PRODUCED SAFELY**, and appears on our supermarket shelves on time.

For us to continue to be such a success it's really important that we attract **TRAINED** and **SKILLED** people who can ensure that the **EQUIPMENT** used to produce our food **OPERATES EFFECTIVELY** and **EFFICIENTLY**, and is properly **MAINTAINED**.

# CASE STUDY

### NAME: ZACHARY LE SAGE JOB TITLE: TRAINEE PRODUCTION MANAGER EMPLOYER: MANOR FRESH

**QUALIFICATIONS: BTECH NAT DIP - TRIPLE DISTINCTION** 

#### WHAT DOES A PRODUCTION MANAGER DO?

A Production Manager manages the production team on the factory floor to make sure customer orders are fullfiled on time and to the customer specifications and also guiding and helping the team to achieve their best. A Production Manager will liaise with various other departments to organise stock control and customer orders.

#### HOW DID YOU END UP IN THIS JOB?

I was originally employed as a Quality Controller. After volunteering to help run various off site projects I was offered a job as a Section Leader. One year later, the job for Trainee Production Manager was advertised and I was the successful candidate.

## WHAT ADVICE WOULD YOU GIVE TO SOMEONE THINKING OF PURSUING THIS CAREER?

Always stay positive and help out others the best that you can. Despite what you might think, your extra effort will never go unnoticed.

#### HOW LONG HAVE YOU BEEN DOING YOUR JOB?

I have been in my current role for one year.

#### WHERE DO YOU SEE YOURSELF IN FIVE YEARS TIME?

I see myself being a fully trained, knowledgeable and experienced Production Manager, with a strong ambition to move up to an Operations Manager position.

#### WWW.TASTYCAREERS.ORG.UK

Always stay positive and help out others the best that you can. Despite what you might think, your extra effort will never go unnoticed.

> PRODUCTION OPERATIONS

f FACEBOOK.COM/TASTYCAREERS 🗾 @TASTYCAREERS



NAME: CRAIG MESSRUTHER JOB TITLE: NEW PRODUCT DEVELOPMENT COORDINATOR EMPLOYER: 2SISTERS FOOD GROUP QUALIFICATION: BSC SCIENCE IN HEALTH EXERCISE & SPORT SALARY RANGE: £21,000

#### WHAT DOES A NEW PRODUCT DEVELOPMENT COORDINATOR DO?

An NPD Coordinator provides support to the main NPD team to develop product concepts and investigate the right packaging options. I also look at the taste, smell, look and mouth feel of new products, their shelf life and transit trails (how long a product can remain fresh and in date on the route between manufacturer and consumer) on any new products. I also assist in the development of any new specifications whilst providing Technical & Operations support to the sales and marketing departments.

#### HOW DID YOU GET INTO THIS ROLE?

I first started at 2Sisters as a Laboratory Technician. From there, I had an opportunity to move to the Quality Assurance department –where I assisted the then NPD Coordinator. After a year, the old NPD coordinator left and I had an opportunity to apply for the job.

### WHAT'S THE BEST THING ABOUT YOUR JOB?

The best thing about the NPD Coordinator job is having the freedom to develop products that nobody else has thought about - and see them in the supermarkets.

WHAT WAS YOUR STARTING SALARY? £21,000 a year.

WHAT'S YOUR DREAM CAR? A Bugatti Veyron The best thing about the NPD Coordinator job is having the freedom to develop products that nobody else has thought about - and see them in the supermarkets.

> NEW PRODUCT Devlopment

iood & drin

WWW.TASTYCAREERS.ORG.UK

# HOW DO YOU MAKE A LOAF OF BREAD?

... It's not as simple as you might think... as simple as you might think... as grow the wheat and harvest it using equipment designed by **AGRICULTURAL ENGINEERS**. The wheat is milled and the protein level of the flour checked by **FOOD TECHNOLOGISTS** to make sure it is right for bread making. Then **BUYERS** from the bakery source more ingredients including salt, sugar and yeast.

**FOOD SCIENTISTS** & **TECHNOLOGISTS** check the quality of the ingredients and then it is over to the

PRODUCTION MANAGER'S TEAM to manufacture the right quantities of bread using the recipe developed by the **PRODUCT DEVELOPMENT MANAGER** while FOOD ENGINEERS design and maintain the equipment used during baking and slicing.
FOOD PACKAGING RESEARCHERS by now, have already investigated and chosen packaging to select the right packaging material and method. Throughout this whole process managed by the TECHNICAL MANAGER the quality and safety of the bread is checked continuously by the QUALITY ASSURANCE MANAGER. Finally, the bread is dispatched to the shop by the DISTRIBUTION MANAGER so that when it gets into your shopping bag

it's fresh & wholesome!

### BET YOU THOUGHT IT ONLY TOOK A FEW CUPS OF FLOUR & SOME BUTTER!

To find out more about the type of career opportunities available within the Food & Drink Manufacturing Industry visit:

## TASTYCAREERS.ORG.UK

FIND US ON FACEBOOK

f FACEBOOK.COM/TASTYCAREERS 🕥 @TASTYCAREERS

# HOW DO YOU MAKE BUTTER?

... It's not as simple as you might think... Cows from local dairy herds produce milk which is purchased by **BUYERS** on behalf of the creamery. The fresh milk is tested by FOOD TECHNOLOGISTS to make sure it is good quality and then it is over to the **PRODUCTION MANAGER** to separate the milk into cream and skim using equipment designed by FOOD ENGINEERS. The cream is pasteurised, aged and churned to form butter and buttermilk using methods researched and tested by FOOD SCIENTISTS & TECHNOLOGISTS. Meanwhile, the **PRODUCT DEVELOPMENT TEAM** has investigated and chosen the best type of packaging to keep the butter fresh and the SALES/ MARKETING TEAM ensures it is appealing to you, the consumer. All the way through, the **OUALITY ASSURANCE MANAGER** checks the process and butter to make sure it is safe to eat before it is sent to dispatch and transported by the **DISTRIBUTION TEAM** to the shop ready for your shopping basket!

### BET YOU THOUGHT IT ONLY TOOK A BIT OF MILK & SOME CREAM!

ood & dri

To find out more about the type of career opportunities available within the Food & Drink Manufacturing Industry visit.

TASTYCAREERS.ORG.UK

## FOOD & DRINK MANUFACTURING & PROCESSING



UK food & drink manufacturing employs almost 395,000 people.

Around 65% of people working in the sector are men and 35% are women. Employment of women in Food and Drink has increased by around 6,000 a year for the last five years. the rood sector is **£24,990** and in beverages is **£33,663** The average salary in the Food and Drink sector is rising faster than in any other major manufacturing sector There are **8,240** enterprises in the sector, of which, the largest subsector by number of enterprises is **Bakery** and makes up around **29%** of the sector. Other subsectors include



INFO@TASTYCAREERS.ORG.UK

are in the Food and Drink manufacturing Sector

of all manufacturing

sites in the uk

with more than

**250** people

