

## Passionate about food? Interested in Science and Technology? Looking for a career with a 'buzz'?

### If you are, then have you considered working in the UK chilled food manufacturing industry?

What is so special about chilled foods? Whether a pizza, ready meal, bag of leafy salad, sandwich, soup or garlic baguette, chilled foods have one thing in common: They are all kept fresh by being kept chilled. This means there is a race against time to source, prepare and deliver safe, high quality products to leading retailers across the UK – day in, day out. This makes for a fast-paced environment with food often produced on the same day as it is delivered. Add to the mix the innovative approach required to stay ahead of consumer trends and scientific progress and the strategic importance of chilled food to the UK retailers and you start to see what is so special about this exciting, dynamic and high profile sector of the food industry.



**‘Chilled food is an exciting, dynamic and high profile sector of the food industry.’**



### What's happening in the UK chilled food manufacturing industry?

The UK chilled food manufacturing industry is the most advanced in the world because of its high standards, rigorous safety and management systems and the sheer quantity of exciting new recipes which it develops constantly.

The industry is demanding yet very rewarding, offering a wide variety of jobs, excellent career development and competitive salaries, with some companies offering established graduate training programmes and the opportunity to travel.

There are over 25 major chilled food companies in the UK, employing around 60,000 people across more than 100 production sites.

**‘There is a demand for people of very high calibre who can work to exacting standards under pressurised conditions.’**

Between them they make over 12,000 different chilled food recipes in a market worth over £9 billion. This is a big business.

The size of the chilled food market has doubled in ten years and is forecast to grow further.

With this comes a demand for people of very high calibre who can work to exacting standards under pressurised conditions.

Given these dynamics, the industry has identified a potential shortfall in the supply of available skilled people and predicts that by 2012 significant career opportunities will be available for food scientists in particular.





## What career opportunities are there?

Developing and preparing chilled foods is complex. Consider for a moment just some of the key elements of the process behind developing and making a ready to cook pizza.

- Developing new pizza recipes, working with chefs and purchasing teams
- Presenting new product ideas to well-known retailers
- Sourcing fresh ingredients globally from carefully chosen suppliers
- Ensuring ingredients, finished products and every stage of the food making process are subject to the necessary safety and quality controls
- Ensuring every aspect of the production environment is continuously monitored for hygiene
- Preparing and packing thousands of pizzas every day
- Delivering them in perfect condition on time daily to large multi-national outlets

More details about the many different jobs required to make this process run smoothly can be found on the Chilled Food Association's education website [www.chillededucation.org](http://www.chillededucation.org) but essentially these jobs fall into four groups:

- Laboratory-based jobs assuring food safety and quality
- Development roles working with food to create new products
- Working in the supply chain with suppliers and customers
- Working in factories with staff to help develop good manufacturing practices



## What qualifications do I need?

Good science-based qualifications are the main requirement for the majority of roles within the chilled food manufacturing industry and 'A' Level science qualifications can go a long way. But the ideal qualification for top technical employees in major chilled food companies is a food science-based degree.

These are available to study at a number of Universities in the UK with courses currently available in: Food Science, Food Microbiology, Food Technology, Nutrition, Food Science and Management and Nutrition and Food Science.

## Where can I go for more information?

For more information on courses currently available in the UK, visit [www.foodtechcareers.org](http://www.foodtechcareers.org)

For more information on the chilled food manufacturing industry and the types of jobs available, visit the **Chilled Food Association's** educational website: [www.chillededucation.org](http://www.chillededucation.org)

## In a nutshell...

- Chilled food is a fast-paced and high profile sector
- Demand for chilled food is forecast to grow strongly
- The UK chilled food industry is the most advanced in the world
- The industry pays well and can offer additional benefits such as graduate programmes and foreign travel
- There is a demand for very high calibre people able to work in this demanding and rewarding environment
- Science-based qualifications are an ideal requirement, particularly Food Science degrees
- Help is on hand for people passionate about food, sustainability and science to make the right choices

## A note to teachers and career advisors

Members of the **Chilled Food Association** will be available to come into schools to run lessons and workshops, present at career fairs and other events to inspire the next generation of chilled food employees. Its education website contains resources and useful information for schools to use freely.

For more information visit [www.chillededucation.org](http://www.chillededucation.org)