

Job Description -

You'll be working as part of a team managing the livestock slaughtering process and preparing the meat for sale -

- Ensuring that all animals are effectively controlled on arrival
- Stunning the animals using specialist equipment and techniques
- Killing the animals humanely, in an efficient manner that minimises pain
- Ensuring that animal welfare is at all times maintained and taking care to ensure that animals do not suffer
- Preparing the carcasses for sale, ensuring the meat is not spoiled
- Packing the meat in separate cartons and packaging
- Cleaning all surfaces and equipment after use
- Reporting any potential problems to supervisory staff and onsite meat hygiene inspectors
- Keeping updated of all food safety and hygiene rules
- Following strict procedures at all times

Job Description -

You will conduct the research of crops and animals aimed at improving farming techniques, efficiency and profitability -

- Designing and implementing field experiments to solve issues
- Working alone in a methodical manner to generate data with which to work
- Conducting tests, collating samples, and analysing results
- Writing and communicating reports based on field research
- Working in collaboration to ensure optimal outcomes
- Producing innovative solutions to issues
- Ensuring all work meets legislative requirements
- Liaising with farmers and other partners
- Supervising the lab and field work of others

Job Description -

You'll be independently creating a wide variety of breads, cakes and other products from scratch -

- Accurately weighing and preparing ingredients
- Ordering ingredients required
- Mixing, dividing and shaping dough
- Setting temperatures and cooking times for the different products
- Wrapping, slicing and packaging products ready for sale
- Using specialist techniques to decorate products
- Multi tasking the different stages of the various processes
- Ensuring food hygiene practices are carried out
- Lifting heavy objects maybe required
- Early working hours to ensure product is ready on time
- Working to schedules

Qualifications & Wages -

You don't need any formal qualifications to commence training, some employers will ask for GCSE passes as a minimum.

With more qualifications you are more likely to achieve promotions and pay rises.

You could consider an apprenticeship so you'll be learning and earning at the same time.

Legally you must be over the age of 18 to slaughter animals

A trainee earns just over the minimum wage, rising as you gain experience and become more effective.

Average rates start around £12,000 rising to around £18,000 per year with skills and experience.



Qualifications & Wages -

You will need the minimum of a degree in a relevant subject such as biology, chemistry, soil science, animal nutrition or agriculture.

You could expect to earn a starting wage of £17,000 depending on location going up to £35,000 per year with experience and further training/qualifications.



Qualifications & Wages -

You will need good GCSE passes and level 2/3 diplomas in a variety of specialisms including cake decorating and patisserie.

You could consider an apprenticeship so you'll be learning and earning at the same time, or work experience whilst studying to gain a vital understanding of what is required.

Income depends on experience but you would expect to earn between £13,000 to £19,000 per year.

As you gain experience and skills or promotion this could rise between £20,000 to £25,000 per year.



Job Description -

Your job will be based around the operation of machinery, with responsibility for one or more parts of the process -

- Setting up and operating machinery
- Weighing and mixing ingredients
- Resolving any issues with delays on the production line
- Reporting serious machinery issues
- Making sure packaging is filled and labelled correctly
- Testing samples against the company standard in terms of looks, odour and taste
- Working safely as part of a team of operatives
- Minimising disruption at changeover times
- Following instructions and paying attention to details

Job Description -

You'll work to provide direction and support to site in the areas of health, safety and environmental issues -

- Communicating and influencing the actions of staff on Health & Safety related matters and ensuring they know how to work safely
- Designing and implementing systems and processes that promote effective Health & Safety
- Conducting regular audits and liaising with external bodies like the Health and Safety Executive
- Developing environmental strategies that ensure sustainable development
- Taking the lead on ensuring procurement of sustainable goods and services
- Coordinating aspects of pollution control, waste management, recycling, environmental health, conservation and renewable energy
- Ensuring compliance with environmental legislation
- Auditing, analysing and reporting environmental performance to internal and external bodies

Job Description -

You'll either run your own business or be employed to manage one effectively on behalf of the land owner -

- Planning strategies and setting targets for the production of crops to ensure high levels of profitability
- Utilising new technology to minimise cost and maximise crop yield
- Recruiting and managing staff and ensuring they work safely
- Managing cash flow and developing and monitoring budgets
- Ensuring compliance with various legal guidelines and working to minimise the environmental impact of the business
- Monitoring quality and yields of crops and implementing improvement strategies
- Marketing and selling the produce to a variety of customers
- Negotiating with suppliers
- Managing any farm diversification activities
- Undertaking practical work as necessary depending on the volume of work

Qualifications & Wages -

There are no set requirements but many employers will ask for Maths and English A-C GCSEs. You might also be able to secure an apprentice in this industry.

You could start off on between £13,500 and £15,000, particularly if your employer is training you up to a skilled level during your induction period.

With experience the salary could rise to £21,000 with more again for those who become highly skilled, or take on supervisory or management roles



Qualifications & Wages -

You will need the minimum of a degree in a relevant subject such as bioscience, environmental engineering, environmental health, environmental sciences or ecology

You could expect a salary of between £30K and £50K as this is a specialist area with some great opportunities to develop your career further.



Qualifications & Wages -

There are no formal entry requirements, many people entering this area have relevant degree level qualifications which might include Agricultural Technology, Agriculture, and Land & Property Management.

Alternatively you may have originally been employed in the business with an Apprenticeship level qualification in a subject such as Agriculture, specialising in crops.

Many employers in the sector place a high importance on experience.

Managers can expect to earn £25,000 to £30,000 per year, rising to over £40,000 as you gain more experience. If you're running a larger scale enterprise then it's entirely possible to earn more than £50,000 per year.



Job Description -

This role will support the day to day operations of various processes from breeding to harvesting and the delivery of product to customers -

- Supervising staff
- Maintaining a safe working environment and ensuring all employees work safely
- Ensuring environmentally friendly work practices
- Understanding feed and stock management
- Harvesting and grading planning
- Keeping accurate computerised records
- Having a good knowledge of fish and connected processes

Job Description -

You will be responsible for taking pictures which evoke the delicious smell, texture and taste of the food for packaging, magazine articles, cookbooks, and advertisements -

- Working in partnership with the marketing and packaging departments to ensure that your photos show the product as extremely appealing to prospective customers
- Setting up lighting and other technical requirements
- Organising the set up of the shoot as well as framing the shots
- Researching background knowledge of the product and consumer
- Having an eye for detail and the ability to work creatively
- Working quickly and accurately
- Organising your work to ensure deadlines are met
- Utilising skills and knowledge of digital image technology and image manipulation
- Keeping updated with the latest developments in the field

Job Description -

You'll be working outside in all weathers carrying out practical work with livestock, crops or both -

- Planting, tending and harvesting crops using a variety of equipment such as tractors and combine harvesters
- Rearing and tending livestock including feeding, mucking out, caring for sick or newborn animals and using machinery
- Preparing animals for transport
- Maintaining hedges and woodland
- Maintaining vehicles and machinery
- Cleaning and repairing buildings
- Spreading fertilizer
- Putting up and maintaining fence
- Calculating weights and measurements accurately
- Working varying hours dependent on requirements and seasonality

Qualifications & Wages -

If you commence employment at a lower level and in a smaller scale operation you may find practical skills and experience are considered. Employers will ask for good 5 GCSE passes however (A*-C).

To start as a trainee you will very likely need a degree in a relevant subject such as aquaculture, fisheries management, or marine biology. There are also a number of short courses you can take which will help with your employment at any level – an example is the Certificate/Diploma in Fisheries Management.

An Assistant Manager could expect between £23,500 and £25,500 per year

Managers will earn up to £40,000 with more on offer if you become a senior manager in a large firm.



Qualifications & Wages -

You will need the minimum of a degree in a relevant subject such as bioscience, environmental engineering, environmental health, environmental sciences or ecology

The pay is variable and obviously depends on experience, track record and the depth of your portfolio.

It can vary from around £22,000 to around £32,000 per year – although many work on a self-employed freelance basis or through specialist agencies where pay is determined by your portfolio and experience.



Qualifications & Wages -

There aren't any set entry requirements of qualifications but many employers will need you to have at least some experience, as well as an interest in farming and all things agricultural

You will need to be physically fit and a driving license is also useful to have

You could consider a Level 3 Apprenticeship or Diploma in Agriculture after you leave school. This will provide you with a sound grounding in your job as well as a qualification.

You might expect to earn anywhere between £12,000 and £18,000 per year, rising to £23,000 as you increase skills, knowledge and experience, as well as take on additional responsibilities.



Job Description -

You'll work across all of the production areas and be responsible for ensuring that all machines and the actual building meet strict standards of hygiene at all times -

- Carrying out scheduled daily cleaning tasks
- Cleaning of processing equipment and production lines to meet required standards, measured through testing of samples
- Carrying out a deep clean of production areas
- Completing post cleaning checks to make sure everything has been completed properly
- Ensuring that all paperwork is correctly completed
- Making sure that everything you do complies with company procedures for Health & Safety and Hygiene
- Ensuring that your cleaning and personal protective equipment are functioning correctly at all times
- Working effectively under time pressures
- Reporting any incidents or environmental concerns to your line manager

Job Description -

Working as part of a team you will need to be confident and outgoing to be able to effectively contribute to the smooth running of a campaign -

- Assisting the team to achieve the targets set
- Arranging promotional events
- Dealing with suppliers and customers
- Writing reports and content
- Analysing data
- Updating web based and social media information
- Liaising with other departments and coordinating efforts
- Organising promotional events
- Using expert knowledge in the use of various media
- Travelling on a regular basis as required

Job Description -

Working as part of a team conducting scientific and technical investigations to find new ways to improve products or the way they are produced -

- Researching product safety, innovation and production
- Enhancing formulations to reduce sugar or salt
- Planning and undertaking research projects
- Creating reports and presentations
- Working along side other departments and project sponsors
- Responding to technical enquires
- Running internal research seminars and meetings
- Interpreting research data
- Working in an inquisitive and methodical manner

Qualifications & Wages -

You will need to have qualifications in level 2 Food Safety, Health and Safety, HACCP and COSHH, as well as good GCSEs.

You could earn up to £17,500 per year



Qualifications & Wages -

A degree with a lot of marketing or business related content is normally a requirement, although it is possible you may have transferred internally from another department and studied subjects offered by the Chartered Institute of Marketing.

You can expect to start at up to around £18,000 each year which will increase as you gain promotion to more senior positions.

With a promotion you will be looking at a figure of more than £25,000 per year.



Qualifications & Wages -

Excellent written and verbal skills as well as, good Maths, Chemistry, Biology, IT and English grades at GCSE along with a mix of any of the first three at A level. A quality food science qualification should be your key to opening the door on this career – perhaps via a degree in Food Science, Food Microbiology or Food Technology and experience in a food industry related research project.

The average wage is around £30,000 per year



Job Description -

You could be employed in a large supermarket, greengrocers or even a small specialist food shop or delicatessen; this means that your duties can vary. -

- Offering a polite and effective service, as the first point of call for customers
- Stacking shelves, ensuring products are properly displayed and stock is rotated
- Checking and moving stock and working on the till
- Unloading deliveries
- Answering customer queries
- Advising customers
- Making sure everything is clean and tidy
- Ordering stock
- Dealing with refunds
- Handling complaints
- Recommending products
- Working on your own and learning quickly

Job Description -

The role involves organising the transfer of all the products your company makes on to the end user; this might be a major supermarket retailer, a wholesale distribution business or a restaurant. -

- Planning an effective supply chain strategy for your company
- Supporting production and ensuring all materials are in place at the right time
- Overseeing the movement of products to final depots and stores
- Ensuring inventories are accurate and minimising stock levels
- Evaluating and auditing the performance of contractors
- Monitoring data and ensuring all information is accurate
- Planning timetables for deliveries
- Working closely with suppliers and customers to improve operations
- Leading a large team of staff and making sure performance targets are hit
- Communicating needs/objectives to managers and key personnel
- Negotiating contracts with suppliers and third party haulage operators
- Accurately calculating total supply chain costs

Job Description -

Working as part of a team the role will be physically demanding and require you to work in a loud and busy environment -

- Taking delivery of stock, goods and supplies
- Unloading incoming goods (forklift truck licence required)
- Checking for damaged or missing items
- Storing goods in the correct area
- Moving stock around by hand, using lifting gear or a forklift truck
- Picking and packing orders for production use
- Keeping accurate records of stock
- Keeping paperwork up to date
- Keeping work areas tidy and clean
- Being aware of safety and use of PPE

Qualifications & Wages -

5 good GCSEs are often required, remembering that English and Maths are very important. Many retailers will require you to have these as you are likely to record information and will be working with money.

Most training takes place on the job.

Wages start from the current minimum wage, with the chance to earn more through overtime, and with potential additional benefits such as staff discounts and bonuses.

If promoted supervisors would earn around £20,000 per year and managers can earn between £27,000 and £60,000 per year depending on the size of the store and number of responsibilities.



Qualifications & Wages -

You will likely have started in a graduate trainee role and you'll have studied for a degree which gives you a head start in the job.

You may also have started with a company in a more junior role, for example as a transport clerk, and you could have worked your way through to supervisory and management levels.

Depending on the exact role, responsibilities and size of the business you could earn between £40,000 and £60,000 per year.



Qualifications & Wages -

Many food companies will require you to have some qualifications in English and Maths. A qualification in IT would also be useful as would a fork truck licence, although this may form part of your on-the-job training and development plan.

You are likely to start on around £12,500 per year increasing to £18,000 per year with experience.



Job Description -

Managing a team to ensure the smooth running of the kitchen and ensure quality standards of food preparation and delivery -

- Directing, preparing and supervising food preparation activities
- Monitoring and overseeing hygiene practices to ensure that standards are met
- Coordinating food purchasing, budgeting and planning operations
- Researching recipes and making menu changes when necessary
- Inspecting cooking equipment, supplies, work areas and ingredients to ensure standards
- Determining when additional help is needed, recruiting, interviewing and hiring staff
- Establishing production routines and staff schedules
- Implementing procedures to minimise wastage and overproduction
- Coaching and guiding new members of the team
- Providing ongoing training and development for team members

Job Description -

Working within a department team to ensure the effective teaching of food and nutrition as required by the national curriculum -

- Teaching students across all ages
- Developing programs of study, materials and schemes of work in accordance with policies
- Forming effective relationships with learners and other professionals
- Ensuring access for all, taking into account needs, abilities and learning styles
- Providing a stimulating and safe environment
- Providing additional learning opportunities and interventions
- Providing effective, relevant and regular feedback in accordance with assessment policy
- Following health and safety guidelines and compliance with all policies
- Undertaking regular checks of working areas and equipment to ensure safe for use
- Undertaking professional development and regular training to ensure practices are compliant
- Attending meetings, progress evenings and wider events

Job Description -

Working in often challenging environments from supporting humanitarian and disaster zones across the world to fine dining events -

- Providing healthy food wherever you are and whatever the conditions
- Working worldwide
- Working as part of a team to strict deadlines
- Adapting to conditions and situations with little notice
- Working closely with other areas, partners and departments to coordinate requirements
- Budgeting and resource management
- Physically demanding and long hours
- Ensuring food hygiene and safety practices are met
- Thinking creatively and using the resources/ingredients available
- Catering on a large scale for long periods of time

Qualifications & Wages -

You will need to have 5 good GCSEs, you can start as an apprentice or trainee and work your way up. Alternatively you could attend culinary school which takes between two and four years to qualify.

Trainees can expect to start on £13,000 per year increasing up to £25,000 per year with skills, experience and additional training. A head chef might expect to earn £50,000 plus per year depending on location.



Qualifications & Wages -

You will need to have 5 GCSEs grade A-C, a degree in your chosen area or professional qualification in food/catering plus a Certificate in Education/PGCE

Salaries start from £24,000 per year increasing to £60,000 plus per year depending on experience, length of service, levels of responsibility and performance.



Qualifications & Wages -

No formal qualifications are required but you will need to have a required level of physical fitness and complete basic military training along with additional training once you have passed. Following completion of military training you will have the opportunity to gain on the job qualifications relevant to food preparation, healthy and safety and nutrition.

During training you could expect to earn £16,000 per year rising to £20,400 per year once completed. Further pay rises are available as you progress in rank.



Job Description -

Working within a range of sectors including charities, education, industry, policy and healthcare or in a freelance capacity, providing evidence-based nutrition information and guidance -

- Working with individuals who have pre-existing medical conditions
- Providing services in nutritional management or treatment of medical conditions
- Working in collaboration with other healthcare professionals
- Offering support, advice and education to a range of settings
- Assessing needs, diet restrictions, and current health plans
- Developing and implementing dietary care
- Advising on nutritional principles healthy eating habits, food selection and preparation
- Organising education resources and events
- Monitoring and tracking nutritional data for individual plans
- Participating in research and development
- Understanding nutritional principles and keeps up to date with relevant research and new practices

Job Description -

You must have a love of food and be willing to try a variety of different foods and flavours -

- Performing standardised qualitative quantitative tests
- Identifying the physical and chemical properties of food and drink
- Understanding additives and preservatives of flavor, colour, texture, nutritional value and other factors
- Testing flavouring spices for moisture, oil content and smell
- Testing food samples for compliance, using specialist equipment
- Smelling samples of food for odors, or tastes as described
- Examining samples for bacteria
- Comparing test results and making recommendations for changes
- Presenting accurate findings, data and recommendations
- Processing knowledge of the food industry, processes and nutritional standards

Job Description -

Qualifications & Wages -

You will need to start with good GCSEs and A-Levels in Biology & Chemistry

You must also have completed a degree and be a member of The British Dietetic Association

Earnings can vary depending on where you work and at what level, but you can expect to start earning £25,000per year leading up to around £60,000per year.



Qualifications & Wages -

You will require a degree in Nutrition and Food Technology or Applied Sciences. You must be 18 and have no food allergies. Different food industries/sectors may also require you to have specialised knowledge.

The UK national average salary is £45,000per year



Qualifications & Wages -

