

FOOD SCIENTIST / FOOD TECHNOLOGIST

Food technologists oversee all aspects of product development, reviewing and approving nutritional data, writing product specifications and enforcing USDA labeling regulations on new and modified food products.

WHAT RESPONSIBILITIES WILL I HAVE?

- Collaborate with food production staff for quality, safety, labeling, production, handling, and distribution of food products
- Ensure that food-processing areas comply with government regulations and meet standards for sanitation and waste management
- Support new product development and/or processes based on consumer feedback
- Research products, markets, and technology to improve existing brand/product offering.
- Ensure quality and safety of food products, finding substitutes for harmful ingredients
- Adhere to federal compliance requirements
- Develop samples/prototypes of new products
- Modify existing products to create more marketable products
- Develop specifications for product production labeling
- Compile cost analysis information.
- Maintain accurate records to ensure smooth start-up for new product production processes



WHAT EDUCATION & TRAINING IS REQUIRED?

Bachelor's or Master's degree in food science or a related field is required

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, computer courses, biology, mathematics, family and consumer sciences

TYPICAL EMPLOYERS

Food companies that market and develop food products

FUTURE JOB MARKET/OUTLOOK



SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- Institute of Food Technologists
- Institute of Food Science and Technology

AVERAGE ANNUAL FULL-TIME SALARY

\$58,000