

PRODUCT DEVELOPMENT FOOD SCIENTIST

Product Development Food Scientists research and revamp the process of canning, freezing, storing, and packaging of food.

WHAT RESPONSIBILITIES WILL I HAVE?

- Design, develop and test processes and processing equipment for food processing factories
- Improve quality of equipment and increase production of food products
- Create new methods and processes to preserve food and increase food manufacturing efficiency
- Source equipment for company usage
- Repair production processes that are not working properly
- Evaluate and record costs of processes and equipment
- Work with quality assurance teams to maintain food product standards
- Present and discuss processes and equipment findings with company management
- Teach and train new employees about processes and equipment
- Identify and correct quality problems
- Monitor production process to observe new opportunities
- Ensure operations are safe and effective



WHAT EDUCATION & TRAINING IS REQUIRED?

A master's or bachelor's degree in Food Science, Nutrition, Food Engineering

THE FOLLOWING HIGH SCHOOL COURSES ARE RECOMMENDED...

Agricultural education, biology, chemistry, mathematics

TYPICAL EMPLOYERS

Food production companies, government inspection agencies, colleges and universities

FUTURE JOB MARKET/OUTLOOK



SUGGESTED PROFESSIONAL ORGANIZATIONS & ASSOCIATIONS

- American Meat Science Association
- American Council for Food Safety and Quality
- Institute of Food Technologist

AVERAGE ANNUAL FULL-TIME SALARY

\$60,000