

PRODUCTION



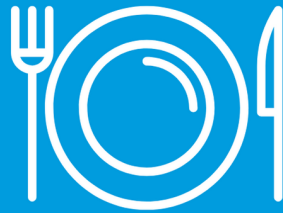
PROCESSING



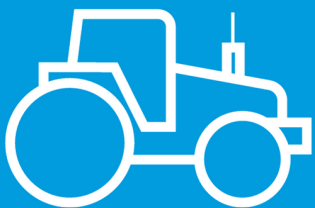
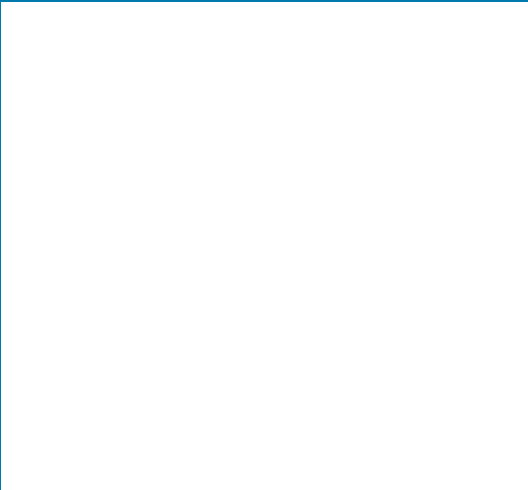
DISTRIBUTION



RETAIL



HOSPITALITY



PRODUCTION



PROCESSING



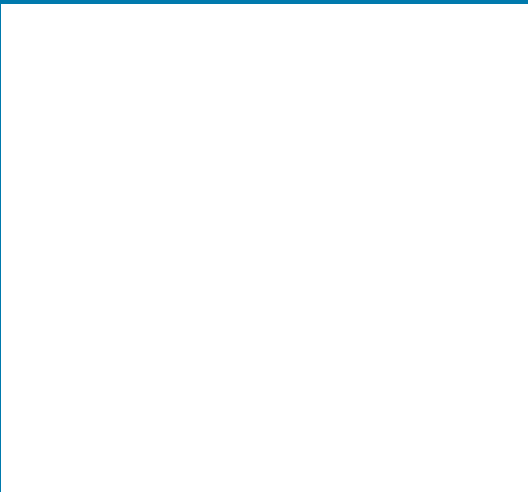
DISTRIBUTION



RETAIL



HOSPITALITY



This is when the food is grown, cultivated or developed.

This is either when raw ingredients are cut, cleaned, packaged, stored and refrigerated or converted into more useful or edible forms.

This is when the food is safely handled and transported to buyers who will then sell the food.

This is when the food is sold either at local independent traders and markets or in large supermarket chains.

This is when the food is used to create meals and dishes sold in restaurants and cafes.

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BSc

Food Science and Technology

A 3 year course studying the chemistry, biochemistry and physics that underpin food manufacturing, as well as studying nutrition and the physiology of the human diet.

BSc

Agriculture

A 3 year course from Myerscough College studying how to harness new science and technology to increase productivity and efficiency on farms as well as business entrepreneurship skills.

Degree Apprenticeship

Horticulture Professional Adviser

A 4 year qualification working as an Horticultural Adviser whilst studying for a degree level qualification. Horticultural Advisers use the latest scientific thinking, laws and policy to support the farming industry.

Degree Apprenticeship

Food & Drink Advanced Engineer

A 5 year qualification working as an Advanced Engineer whilst studying for a degree level qualification. Advanced Engineers design and improve the systems of food production.

BSc

Food Technology with Bioprocessing

A 3 year degree exploring exciting new food technology techniques to improve the science of and nutrition.

MSc

Logistics and Supply Chain Management

A "Masters" qualification studying the global transport and supply chain system and learning how best to move products around the world.

Degree Apprenticeship

Transport Planner

A 5 year apprenticeship working as a Transport Planner and studying part-time towards a degree level qualification. Transport Planners design and develop safe and efficient transport systems.

Degree Apprenticeship

Retail Leadership

A 3 year Degree Apprenticeship working towards a Store Manager position at Morrisons and studying part time towards a degree level qualification.

BSc

Food Business Management & Marketing

A 3 year degree studying a range of social and natural sciences as well as business subjects to learn about marketing and consumer behaviour, global economics and food technology.

BSc

Events Management

A 3 year degree developing the skills needed to organise large events.. In the Food industry, this could be useful in planning weddings, food festivals and catering large events.

BSc

Culinary Arts Management

A 3 year degree studying a range of kitchen and patisserie techniques as well as studying areas such as food microbiology, diet, nutrition and gastronomy.

BSc

Viticulture and Oenology

A 3 year degree exploring the science of grape-growing and winemaking allowing students to gain an in-depth knowledge of the wine industry.

Agronomist

An expert in the science of soil management and crop production.

Seed Grower

Growers grow, monitor and harvest seeds which are sold to farmers or gardeners.

Food Technologist

Responsible for the safe and efficient development, modification and manufacture of food products.

Taste Tester

Responsible for studying new products before production and analysing flavours and textures.

Logistics Manager

An expert in organising the storage and movement of food products, ensuring deliveries are on time and at a good cost.

Cargo Ship Captain

The leader, or "Skipper", of a large vessel transporting containers of products around the globe.

Sommelier

An expert in wine, normally working in a fine dining restaurant buying and recommending expensive wines.

Head Chef

A chef that leads and manages the kitchen and chefs of a restaurant or hotel, designs menus and prepares food to a high standard.

Restaurant Manager

Responsible for ensuring that a restaurant or chain of restaurants operates efficiently and profitably while maintaining its good reputation and ethos.

Chief Procurement Officer

Responsible for the strategic buying of items, ingredients or products at a large company.

Bakery Owner

Independent business owner who manages a bakery selling pastries and breads, responsible for every element of the business from sales to H.R.

