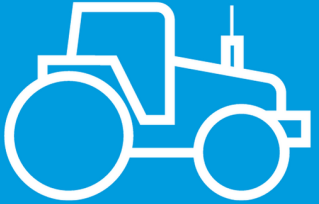



STAGE

1




PRODUCTION

2



PROCESSING



DISTRIBUTION

4a



RETAIL

4b



HOSPITALITY

DESCRIPTION

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.

QUALIFICATION

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 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.

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.

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 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.

JOBS

Agronomist

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

Food Technologist

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

Logistics Manager

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

Chief Procurement Officer

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

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.