

Food Technician

Food technicians usually work in a laboratory and carry out various tests and checks during the different stages of the processing of food.

The Work

You might:

- carry out tests for taste, safety and nutritional value
- prepare and process food samples that are to be tested
- try out sample product tastings on members of the public
- do routine checks on different stages of the processing, storing and packing of food products
- assist scientists to help develop new ideas for products and packaging methods
- use kilns, roasters and blenders to create different types of produce
- use a computer to check, analyse and record test results and maintain records
- order and look after supplies of materials and chemicals.

Pay

The figures below are only a guide. Actual pay rates may vary depending on:

- where you work
- the size of the company or organisation you work for
- the demand for the job.

The starting salary for food technicians is between £15,000 and £18,000 a year. With experience this can rise to £22,000 and to over £25,000 a year as a senior technician. Shift allowances and overtime pay may be available.

Conditions

- You may work in an office or laboratory with regular hours.
- You could work in a factory, where you may work a 39-hour week with shift work and possibly overtime.
- You may have to work with dangerous chemicals.
- You usually have to wear protective clothing such as hats, hairnets, gloves and white coats.
- You may work in hot, cold, smelly or noisy conditions.

Getting In

- You can apply for direct entry to a job if you have a good general education.
- You could study for a Higher National Certificate or Diploma (HNC or HND) in food science and technology at college.
- You need 1-2 Highers for entry to HNC and HND courses.
- You could enter via a Modern Apprenticeship leading to Scottish Vocational Qualifications (SVQs) up to level 3.

- You need to have a good sense of taste and smell and normal colour vision.

What Does It Take

You need to be:

- interested in science and food production
- careful and methodical
- accurate
- observant with an eye for detail
- practical
- able to work under pressure
- able to work with machinery and computers to record and analyse test results.

Training

- You may do on the job training through an employer's training scheme.
- You might do day release to gain an HNC or HND in food technology.
- The Institute of Food Science and Technology (IFST) offers its members support for Continuing Professional Development (CPD).
- You can work towards becoming a Registered Science Technician (RSci Tech) with the IFST.
- You may be able to continue with part time studies to qualify as a scientist or technologist.

Getting On

When you have experience and qualifications you may go on to become a:

- production manager
- supervisor
- head of laboratory
- general manager
- food scientist or technologist.

Contacts

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Scotland Food and Drink

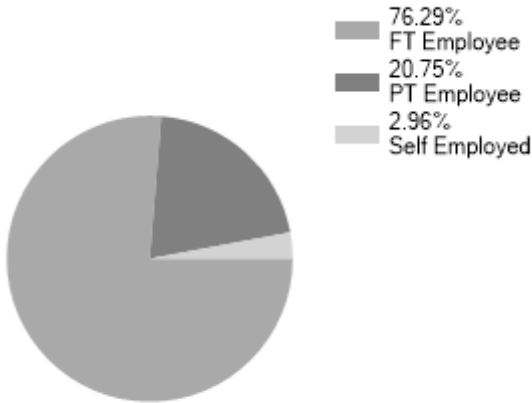
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Statistics

Employment Status UK %

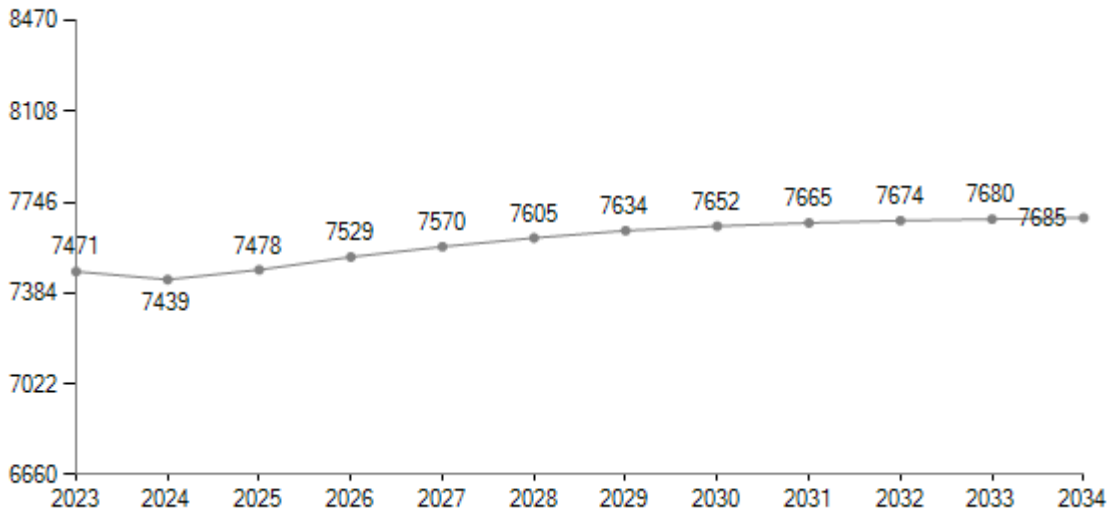


Past Unemployment - Scotland

No Claimant statistics available for Scotland.

LMI data powered by [LMI for All](#)

Predicted Employment in Scotland



LMI data powered by [Lightcast](#)