



BAKERY INGREDIENTS CAREERS

Your Next Ingredient? You!

CAREER SPOTLIGHT

Food Technologist

Helps drive innovation, quality and consistency in the bakery ingredient sector by developing products, improving recipes and solving production challenges.



WHAT YOU'LL DO

- Product and ingredient testing.
- Quality and safety assurance.
- Supporting recipe and product development.
- Investigating production issues.
- Analysing results and maintaining technical documentation.



THE IMPACT

This role ensures ingredients perform consistently, meet quality and safety standards, and help deliver great bakes every day.

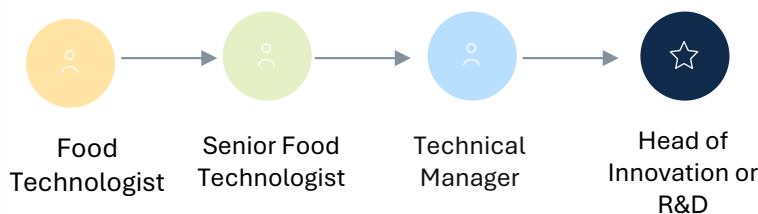


SKILLS & QUALITIES

- ✓ Attention to detail
- ✓ Problem-solving
- ✓ Scientific curiosity
- ✓ Organisation
- ✓ Teamwork & communication



CAREER PATH



ALSO KNOWN AS

- Bakery Technologist
- Process Technologist
- Technical Coordinator
- Technical Assistant

TYPE OF ROLE



- Technical
- Research & Development (R&D)
- Quality

WHERE YOU'LL WORK



- Laboratory
- Production facility
- Office-based environments

QUALIFICATIONS



- Level 3 qualification
- Apprenticeship
- Degree in Food Science, Food Technology, Chemistry, Nutrition or a related science subject.

WHO YOU'LL WORK WITH



- Quality, Technical and product development teams

BEST BIT



Turning ideas into bakery products and helping make great bakes possible every day.

Explore exciting careers in this sector with our members: <https://abim.org.uk>.

Build your future in bakery!