Career Journeys in Food & Nutrition

Click on me to visit CEC Food & Nutrition

Click on me to visit People 1st

Click on me to visit BigHospitality

7 8 9 10 11

Food Scientist

7

Qualifications
Cooking qualification from a catering college
Leith's School of Food and Wine
Le Cordon Bleu

CLICK HERE

3 A- Levels

University Degree
Food Science
Food Studies
Food Technology

CLICK HERE

University Degree
Food & Nutrition
Biochemistry
Physiology
Public Health
Health Promotion

CLICK HERE

Floor Manager
Porters

Housekeeper
Chambermaid

CLICK HERE

Restaurant Manager
Maître d'Hote
Bar staff
Baristas

CLICK HERE

Executive Chef/ Head Chef
Sous Chef,
Commis Chef
Apprentice

CLICK HERE

How to get there…
University course
Apprenticeship
Working towards the role
Volunteering

CLICK HERE

Restaurant Manager
Maître d'Hote
Bar staff
Baristas

CLICK HERE

Chef de Partie
Soup Chef, Sauce Chef
Larder Chef, Fish Chef

CLICK HERE

Courses
Events management
Marketing/Communications
Business management
Hospitality management
Leisure & tourism

CLICK HERE

Head waiter/waitress
Waiting staff
Wine waiter/waitress
– le sommelier

CLICK HERE

Skills & Knowledge
High attention to detail
Analytical thinking skills
Mathematical knowledge
Patience
Legal knowledge

CLICK HERE

Floor Manager
Porters

Housekeeper
Chambermaid

CLICK HERE

Security Manager
Security Staff
Bar Staff
Waiters

CLICK HERE

Hotel Manager
Receptionist
Concierge

CLICK HERE

Kitchen Porter
Kitchen Assistants
Stock controller

CLICK HERE

Courses
Events management
Marketing/Communications
Business management
Hospitality management
Leisure & tourism

CLICK HERE

Security Manager
Security Staff
Bar Staff
Waiters

CLICK HERE

Hotel Manager
Receptionist
Concierge

CLICK HERE

Skills & Qualities
Warm, friendly to guests
Multilingual
Problem solving skills
High level of organisation
Excellent teamwork skills

CLICK HERE

Skills & Qualities
Friendly and confident
Excellent teamwork
High customer service skills
Ensure a clean and presentable restaurant

CLICK HERE

How to get there…
College
University degree in culinary arts or professional cookery
Apprenticeship

CLICK HERE

What You'll do
Plan events for clients by liaising closely
Organise conferences, seminars, exhibitions
Research venues, contractors and suppliers
Manage a team of staff
Oversee events from setting up to dismantling

CLICK HERE

How to get there…
A Levels
Apprenticeship
University Degree
Chartered Practitioner qualification

CLICK HERE

Skills & Knowledge
High attention to detail
Analytical thinking skills
Mathematical knowledge
Patience
Legal knowledge

CLICK HERE

What You'll do
Inspect businesses
Follow outbreaks of food poisoning, disease or pests
Investigate accidents at work
Provide evidence for court
Advise businesses on health, food safety and hygiene

CLICK HERE

Job Roles
Food Technician
Lab Assistant
Food Scientist
Chemical Engineering
Agricultural Researcher
Toxicology and Nutrition Scientist

CLICK HERE

Apprenticeships
Food technologist
advanced apprenticeship
Food industry technical apprenticeship

CLICK HERE

University Degree

Food Science
Food Studies
Food Technology

CLICK HERE

3 A- Levels

Food Stylist

8

Skills Needed
Extensive knowledge of food and ingredients
Photography & editing skills
Creativity

CLICK HERE

What You'll Do…
Collaborate with photographers, art directors, marketing teams to transform ingredients into a work of art. Work on sets for photo and video shoots.
Create dishes with the aim of making them look as visual as possible

CLICK HERE

Job Roles
Food Technician
Lab Assistant
Food Scientist
Chemical Engineering
Agricultural Researcher
Toxicology and Nutrition Scientist

CLICK HERE

Work Experience
Food safety
Animal welfare
Food poverty charities
Food manufacturing
Research laboratories

CLICK HERE

What You'll Do…
Nutrition research projects
Analyse biological samples
Provide evidence-based advice
Healthy eating campaigns
Working in healthcare

CLICK HERE

Skills & Qualities
Warm, friendly to guests
Multilingual
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Nutritionist

9

Skills Needed
Extensive knowledge of food and ingredients
Photography & editing skills
Creativity

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What You'll Do…
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CLICK HERE

3 A- Levels

Hotel Service Staff

10

Floor Manager
Porters

Housekeeper
Chambermaid

CLICK HERE

Security Manager
Security Staff
Bar Staff
Waiters

CLICK HERE

Hotel Manager
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Concierge

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Restaurant Manager
Maître d'Hote
Bar staff
Baristas

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Head waiter/waitress
Waiting staff
Wine waiter/waitress
– le sommelier

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Restaurant Staff

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Restaurant Manager
Maître d'Hote
Bar staff
Baristas

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Chartered Practitioner qualification

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Chef

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Sous Chef,
Commis Chef
Apprentice

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Larder Chef, Fish Chef

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Kitchen Porter
Kitchen Assistants
Stock controller

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Events Management

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Environmental Health

14

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University Degree
Chartered Practitioner qualification

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