

FOOD TECHNOLOGY

AgCareers.com has identified high demand jobs in the agricultural industry. These career profiles are a helpful resource for students and job seekers to explore new roles in the industry, as well as for career educators.

Fermentation Scientist

JOB OVERVIEW

Study microorganisms in the fermentation process and how they relate to food and medicines

Oversee fermentation pilot plant and recovery, shake flask development, mutation screening programs & strain development programs

Conduct microbiology research to improve present strains utilized in production

Develop programs for contamination reduction

JOB OUTLOOK

POOR FAIR GOOD GREAT EXCELLENT

EDUCATION NEEDED

Master's in microbiology, biochemistry or related field

RECOMMENDED H.S. COURSES

Ag education, biology, mathematics, business and computer courses

TYPICAL EMPLOYERS

Animal pharmaceutical companies and food production companies



Flavor Technologist

JOB OVERVIEW

Develop & manufacture flavoring used in food & drink products

Conduct experiments & produce sample products and design the processes for making products with a consistent flavor, color & texture

Modify the flavor concentrates of existing products to achieve consistency

Apply flavors to basic applications & collect flavor performance results for flavors that don't have data

JOB OUTLOOK

POOR FAIR GOOD GREAT EXCELLENT

EDUCATION NEEDED

Bachelor's in Food Science, Nutrition, Chemistry or related field

RECOMMENDED H.S. COURSES

Ag education, biology, mathematics, chemistry and computer courses

TYPICAL EMPLOYERS

Food companies that are developing new food products



Food Technologist

JOB OVERVIEW

Oversee all aspects of product development, review & approve nutritional data

Write product specifications & enforce USDA labeling regulations on new & modified food products

Develop samples/prototypes of new products

Research products, markets and technology to improve existing brand and product offerings

JOB OUTLOOK

POOR FAIR GOOD GREAT EXCELLENT

EDUCATION NEEDED

Bachelor's in Food Science or a related field

RECOMMENDED H.S. COURSES

Ag education, computer courses, mathematics, biology and family & consumer sciences

TYPICAL EMPLOYERS

Food companies that market and develop food products



Food Stylist

JOB OVERVIEW

Design, prepare & style food for photography or demonstration on-air

Go through a recipe step by step for on-air or video food demonstration

Consult with marketing & food production staff as to which foods or recipes should be photographed and presented

Utilize props like silverware, plates & fabric to stylize the food

JOB OUTLOOK

POOR FAIR GOOD GREAT EXCELLENT

EDUCATION NEEDED

A minimum of an associate's degree in culinary arts, baking arts, nutrition or related

RECOMMENDED H.S. COURSES

Ag education, home economics, family consumer sciences, art

TYPICAL EMPLOYERS

Food companies & manufacturers, restaurant chains, meat & produce advocacy groups, or you may be self-employed



Freezer / Refrigeration Specialist

JOB OVERVIEW

Direct, implement, audit & evaluate the maintenance, installation & repair of cooling & refrigeration systems

Perform safe handling of refrigeration chemicals

Supervise the packing of carcasses, meat, and frozen blocks

Ensure maintenance of machinery required for freezing of meat products

JOB OUTLOOK

POOR FAIR GOOD GREAT EXCELLENT

EDUCATION NEEDED

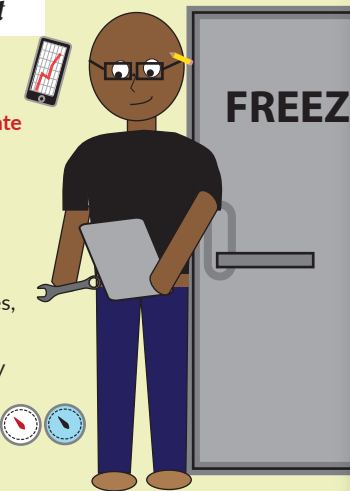
Associate's degree with refrigeration training; other certificates in food safety & processing are a bonus

RECOMMENDED H.S. COURSES

Ag education, computer courses, mathematics

TYPICAL EMPLOYERS

Meat & food processing plants that require products be frozen or refrigerated



PROFESSIONALS IN FOOD TECHNOLOGY CAN EXPECT TO EARN
AN AVERAGE OF \$52,800 PER YEAR