

Agrifood Career List

<u>Profession</u>	Description	Univer sity (U) educati on crequir ed	<u>Example duties</u>
A. Food and farming			
1. Farm manager	Employed to manage and carry out duties associated with the day-to-day and long-term management of large commercial farms (so that the farm runs smoothly). The day-to-day activities depend on the type of farm		<ul style="list-style-type: none"> • Deciding on the type, quality and quantity of the crops to be planted • Budgeting the farm management and accomplishing the farm activities within the planned budget • Management of sales and marketing of farm products, e.g. crop harvest, dairy production, and livestock

2. Agronomist	Expert in the science of soil management and crop production	U	<ul style="list-style-type: none"> • Helping farmers to manage crop planting and implement efficient farming practices to improve crop efficiency • Working to increase soil productivity; developing better cultivation, planting and harvesting techniques; improving crop yield, quality of seed and nutritional values of crops • Examining crops for the signs of disease, insect or pest problems, finding weed issues or problems with the soil (pest control)
3. Veterinarian	Medical professional who protects the health and wellbeing of animals. They diagnose and control animal diseases and treat sick and injured animals. They also advise owners on proper care of their pets and livestock	U	<ul style="list-style-type: none"> • Diagnosing conditions • Administering vaccines • Prescribing medication • Performing surgeries • Completing diagnostic tests
4. Fish farm manager	Responsible for the breeding and rearing of fish until ready for sale		<ul style="list-style-type: none"> • Managing fish habitats over the year • Ensuring health and welfare of all stocks • Controlling stock feeding regime • Maintain equipment and storage cages • Ensuring farm maintains high environmental standards

B. Food and processing

1. Food quality controller	<p>Quality controller is a member of a control audit team in a food processing factory that examines manufacturing processes and operational techniques in order to identify and eliminate sources of quality problems. Quality controllers ensure that food products produced in the factory consistently conform to industry, company, and consumer expectations</p>	<p>U</p>	<ul style="list-style-type: none"> • Developing inspection and testing for materials, products and packaging • Developing sampling plans for quality control purposes • Performing analyses (chemical, microbiological) of the food products (raw materials and final products) • Performing sensorial analyses of the food products • Developing HACCP plans for different production lines/products
2. Environmental manager	<p>Responsible for overseeing the environmental protection and sustainable production performance of a food company</p>	<p>U</p>	<ul style="list-style-type: none"> • Developing and implementing environmental strategies and action plans that ensure sustainable corporate development • Ensuring procurement of sustainable goods and services • Coordinating all aspects of pollution control, waste management, recycling, environmental health, conservation and renewable energy • Ensuring compliance with environmental regulations • Training staff at all levels of environmental issues and responsibilities • Coordinating consultations on environmental matters

3. New food product developer	Works to create new food products that are safe, profitable (for the company) and attractive (and now environmentally sustainable)	U	<ul style="list-style-type: none"> • Modifying current products and processes and developing new ones • Drawing up product specifications for new products • Testing out new food processes and new raw materials • Coordinating launches of new products and running trials
4. Packaging designer	Responsible for the creation of attractive and functional packing for food products	U	<ul style="list-style-type: none"> • Developing packaging for new food products • Managing testing of packaging material • Involved in shelf-life testing studies of food products • Collaborating with graphic designers in relation to the information /graphics on packaging
C. Food and distribution			
1. Retail manager/shop-keeper	Responsible for running the store (from a small deli to a large supermarket) on a day-to-day basis		<ul style="list-style-type: none"> • Managing stock control (stock rotation and wastage levels management) • Recruiting, training, motivating staff • Maintaining sales figures and pricing • Generating ideas for product promotions/displays
2. School canteen assistant	Assists in the provision of fresh and healthy (and sustainable/seasonal) food to children and school staff		<ul style="list-style-type: none"> • Assisting in the development of a varied and healthy seasonal menu • Maintaining food safety procedures • Assisting in fresh food preparation • Unpacking deliveries/ stock control • Supporting the canteen manager

3. Nutrition and catering manager/dietitian	Responsible for planning, administering and supervising an organisation's catering operations and services		<ul style="list-style-type: none"> • Planning menus in consultation with chefs • Ordering supplies • Ensuring that health and safety regulations are followed • Monitoring the quality of the products provided
4. Chef	Culinary professional trained in all aspects of food preparation		<ul style="list-style-type: none"> • Planning menus in keeping with the budget and availability of seasonal ingredients • Overseeing the kitchen staff and kitchen operations • Ensuring that the food meets high quality standards • Coordinating/assisting/training kitchen staff • Taking stock of ingredients and placing orders • Creating new recipes • Ensuring safety and sanitation standards in the kitchen
D. Food and health			
1. Clinical dietitian	To design nutritional programmes to improve/maintain the health of people	U	<ul style="list-style-type: none"> • Assisting patients in a variety of settings such as hospitals, private practices, nursing homes and schools. They prescribe and monitor dietary and nutritional plans based on a patient's specific health problems and needs • Educating and guiding newly hired staff, interns, nutrition assistants and dietetic technicians • Developing standards for medical nutrition therapy so that others can properly administer care to patients

2. Public health nutritionist	An expert in diet and nutrition who works to improve public nutritional habits instead of working one on one with individual clients	U	<ul style="list-style-type: none"> Assessing the nutritional needs of targeted communities and the population Determining the cause(s) of health problems related to nutrition Establishing and implementing nutrition surveillance systems Developing policies to address nutrition-related problems and promoting nutritional health to prevent nutrition-related chronic diseases and conditions
E. Food and marketing/sales			
1. Marketing manager	An outside advisor who works with companies to create and implement marketing strategies	U	<ul style="list-style-type: none"> Conducting market research and identifying possible promotional strategies and new market niches for your products Developing and delivery a marketing strategy in time and within the budget Measuring and evaluating the success of campaigns and presenting results to senior company management Leading and motivating a team of marketing executives and assistants
2. Brand manager	Works to create a lasting positive impression of one or more of a company's food products	U	<ul style="list-style-type: none"> Overseeing all marketing initiatives for your product(s) Meeting with existing/potential customers Conducting detailed analysis and research of the market Developing product strategies
3. Food writer	Author/journalist that writes about food in books, on the web, for newspapers or a person employed in the communications department of a food company		<ul style="list-style-type: none"> Creating content for various media outlets Researching food and related topics Communicating about trends in the food industry

3. Food stylist	Styling food for photos and videos (eg. for advertisements, brochures, product packaging)		<ul style="list-style-type: none"> • Working closely with food photographers, editors and chefs • Cooking food and arranging it to look attractive
4. Sales manager	Leader of a sales team working towards agreed targets selling particular food products		<ul style="list-style-type: none"> • Communicating with customers • Staying up to date with competitors • Recruiting, training and motivating staff
F. Food and engineering			
1. Food production engineer/food technologist	Ensuring that equipment and machinery are well maintained so that they are available for use at all times for safe and consistent-quality food production	U	<ul style="list-style-type: none"> • Planning maintenance activities (mechanical and electrical work) • Reacting to breakdowns • Working on continuous improvement projects • Finding out and eliminating the root cause of problems
G. Food and policy-making/food safety			
1. Food inspector/food safety controller	A public health professional that ensures that foods processed in private plants meet safety and labelling requirements. Food inspectors may also inspect restaurants and supermarkets to check hygiene and sanitation compliance		<ul style="list-style-type: none"> • Observing the processes of handling, preparing, and storing food to make sure that it is safe and satisfies legal requirements • Inspecting equipment and environments for possible contaminants or health hazards • Identifying unsafe practices and educating manufacturers and distributors on current health and legal requirements. • Ensuring proper labelling on food products that are sold to the public • Recording and reporting findings back to overseeing agencies and documenting proposed courses of action

2. Food policy maker/food strategist	Public officials who design legislation in relation to the production, processing, labelling, distribution and selling of food	U	<ul style="list-style-type: none"> • Organising consultations with stakeholders about existing or new legislation (at any level of the food chain) • Preparing draft legislation (in assistance with legal department) • Participating in national/international meetings to design food policy • Informing stakeholders about new legislation
H. Food law/history/culture			
1. Food historian	Looks at the past through food and drink and analyses how different foods/meals/drinks have shaped current cultures and societies		<ul style="list-style-type: none"> • Gathering historical data from various sources, including archives, books, and artefacts • Analysing and interpreting historical information to determine its authenticity and significance • Tracing historical developments in a particular field • Engaging with the public through educational programs and presentations • Providing advice or guidance on historical topics and preservation issues • Writing reports, articles, and books on findings and theories
2. Food law advisor	Helps companies remain compliant with any applicable regulatory requirements relating to food production.	U	<ul style="list-style-type: none"> • Helping businesses understand current food legislation • Organising and running courses to educate stakeholders on various legislative requirements (food safety/food labelling/food advertising requirements) • Contributing to regulatory affairs publications and events • Delivering contract services on time and budget • Contributing to product development (may have to advise companies on the regulatory adherence of products that are being developed)

I. Food and finance			
1. Finance manager	Monitors company's financial performance	U	<ul style="list-style-type: none"> • Producing long term business plans • Management of budgets • Controlling income, cash flow and expenditure