

# Food, drink, nutrition

Tasty degrees at Teesside University





At Teesside University we have over 20 years' experience working closely with the food industry to produce graduates with the necessary skills for such a specialist career. Throughout our programmes we emphasise real-world working including work-based problem-solving projects and case-study exercises. We help blend theory and knowledge in the context of business, developing the skills employers are seeking to set you on a successful career path – process engineering, food safety, quality management, product development, product formulation and nutrition.

The food and drink manufacturing industry is vital to the UK economy. In fact it's the single largest manufacturing sector in the UK. It employs approximately 15% of the workforce and makes up 7% of all businesses. The UK food and drink, manufacturing and processing sector generates the greatest gross value added of all the manufacturing sectors, at 13%.

To meet the demands of this dynamic sector, the industry needs to recruit more than 49,000 new skilled professionals and managers by 2022 which is great news for the next generation of talent wanting to study toward a rewarding career in a dynamic and highly innovative sector that's home to some of the UK's best known brands (National Skills Academy for Food & Drink).

At Teesside University we offer a range of courses at undergraduate and master's level.

## Undergraduate courses

- > BSc (Hons) Food and Nutrition
- > BSc (Hons) Food and Nutrition with Professional Experience
- > BSc (Hons) Food Science and Engineering
- > BSc (Hons) Food Science and Engineering with Professional Experience

All are available with a preliminary foundation year.

Almost every food item you see in the supermarket will have had some input from a nutritionist, food scientist, food technologist or food engineer during its development, production and marketing.

Teesside University's degree courses in food and nutrition or food science and engineering are the ideal launch pad for students with a career interest in nutrition, food science, or food technology and engineering.

Students on the BSc (Hons) Food and Nutrition study nutrients in food, how the body uses nutrients, and the relationship between diet, health and disease. This course focuses on applying scientific knowledge to promote an understanding of the effects of diet on human health and wellbeing. Most of the major food manufacturers and retailers employ nutritionists and opportunities also exist in journalism, government, research, health promotion and education – home and abroad. There are also

food-orientated careers within the related field of food science and technology.

Whereas the BSc (Hons) Food Science and Engineering is ideal for students with an interest in a career as a food scientist, food technologist or food engineer. The food and drinks industry is a dynamic and global industry. BSc (Hons) Food Science and Engineering equips you to develop innovative applications in agricultural technology, biotechnology and processing raw food materials, as well as understanding the link between food, nutrition and health. Graduate roles in the sector are varied, stimulating, challenging and offer excellent career prospects.

**In addition to a traditional delivery mode, the BSc (Hons) Food Science and Engineering is offered as an employer-based part-time route.**

The structure of the employer-based part-time route is for students already employed in the

food industry and able to meet the Level 4 entry requirements. This route is delivered through two blocks of 60 credits a year. 40 credits of learning can be delivered in the workplace each year, reducing the amount of time away from work whilst enhancing the student experience.

Both courses focus on your career path, not just your graduation day. We emphasise team projects, problem solving and case-study exercises. We help blend theory and knowledge in the context of business, society and the environment – developing the skills employers are seeking to set you on a successful career path.

Our food degrees are highly regarded overseas. We train academic staff from overseas partner universities delivering food degrees. You study alongside other UK, European and overseas students who have come to Teesside University to study for their food degree.



## Postgraduate courses

- > MSc Food Processing Engineering
- > MSc Food Science and Biotechnology

Both the MSc Food Processing Engineering and MSc Food Science and Biotechnology are for graduates with an interest in food processing and manufacturing. Both are ideal if you wish to enter the food industry or already work within the food industry and are ready for the next level. The programmes suit

graduates with a bachelor's degree in science or engineering with an interest in or who are employed in the food and drink industry.

Throughout the design of our programmes we emphasise real world working including work based problem solving projects and case study exercises. We help blend theory and knowledge

in the context of business, developing the skills employers are seeking, all designed to set you on a successful career path.

Both routes incorporate significant distance learning to provide additional flexibility for learners who are in employment.

## Employability

The need for professionals with knowledge in food and nutrition is reflected in the employability data for degrees related to food, nutrition and health science.\* 100% of respondents to the Destinations of Leavers of Higher Education surveys (2012-13 and 2013-14) indicated they were in work or study within six months from completing their programme. This consistent exceptional employability performance reflects the high level of knowledge and skills our graduates acquire from our food degree programmes, and the value employers place on these.

\*Our BSc (Hons) Food and Nutrition degree was previously entitled Food, Nutrition and Health Science.



**Maria Prapa**, one of our former students, now works for Jamie Oliver as a technical manager. 'My role means making sure that all food served under the Jamie Oliver brand complies with the company's ethos and standards. I conduct and follow up site audits, mostly in the UK, and challenge the suppliers when necessary. I assess product specifications and help with quality control both internally and externally. My job is a mix of office work, travelling and liaising with different people on daily basis – it makes it interesting and fun.'

'I chose Teesside University because it has a very good reputation in Greece, where I'm from, and the UK. My degree course was very well organised - I always knew who to talk to if I needed any further assistance. My tutors were very friendly and willing to help at any time. I met many great people from different backgrounds who I am still in contact with. The library is brilliant for studying, working on assignments and meetings – I spent a lot of my time there. I definitely recommend Teesside University and my course for a great student life and a brilliant professional career so far.'



**Emma Smith**, another graduate, works as a development technologist for Adelle Foods. This followed her successful placement year with the company where she was developing 'food to go' products for Sainsbury's. 'The placements provide valuable experience, putting what we've learned into practice. The placements are also great for networking and establishing industry contacts.' Emma was also named Young Scientist of the Year by the Institute of Food Science & Technology (Northern England branch). As well as winning £200 and membership for a year, her research was published in Food Science & Technology, the Institute's quarterly journal.

### Possible career options are varied and include roles in:

- > food and nutrition
- > food product development
- > food biotechnology
- > food safety
- > food engineering
- > food science
- > food processing engineering
- > food technology
- > nutrition.



## Laboratory facilities

At Teesside University we have a dedicated food product development laboratory and pilot-scale processing equipment facility, allowing you to gain valuable hands-on experience of food processing and food product development. Fully equipped microbiological and chemical analysis laboratories enable you to undertake a series of relevant practical investigative projects to explore a range of ingredients and food products.

## Food Academy

Our Food Academy is part of The Forge, Teesside University's direct route for businesses into the University. New products, processes or concepts can deliver positive change in a business more often than not. Ranging from bringing in a new technology to embedding new skills or knowledge in the workplace, it's where the Food Academy can make a real difference to a business.

In addition to its research and business support role the Food Academy is home of the North Eastern Hub of the Institute of Food Science and Technology (IFST) – launched to build on the expertise of Teesside University academics to foster local networking, and engage and support local schools and universities.



## Find out more

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