

Welcome to Sheffield Hallam Food and Nutrition

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*Lecturer in Food and Nutrition,
Course Leader - Technical Degree Apprenticeship*





Why study at Sheffield Hallam?

A leading applied university – What does this mean?

You will **learn** through engaging with academics and industry specialists.

You will **grow** your confidence by understanding live, real-world projects.

You will **develop** your digital capability, and your ability to solve problems creatively.

You will be **ready to do the job!**

Applied learning in outstanding facilities

- You'll be able to take on **real-world problems** and do **industry-relevant** work experience in every year of your course
- Experience applied learning in every module whilst benefitting from **state-of-the-art facilities** and **expert technical staff**



Learn from our experts...

Our courses are designed and taught by industry experts



New product development

Obesity and weight management

Public health nutrition

Microbiology

Biochemistry and physiology

Eating behaviour and appetite

Sports nutrition

Food safety

Infant nutrition



Food Careers

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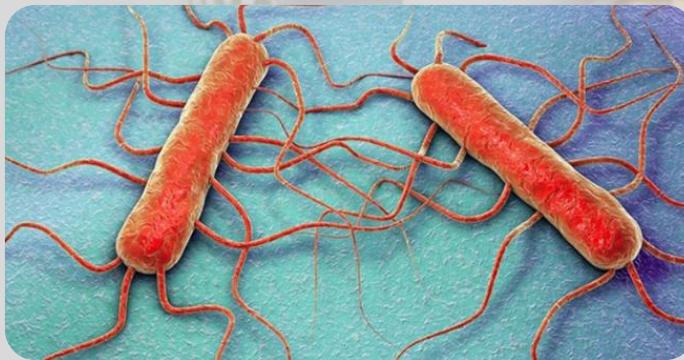
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Aims of the session

- Connecting food careers in schools
- Current challenges in the pipeline
- Careers in food
- Resources
- Food at Hallam





The University
of Manchester

MANCHESTER
1824

E · S · R · C
ECONOMIC
& SOCIAL
RESEARCH
COUNCIL

relu
Rural Economy and
Land Use Programme





Poultry House Rules



for the great write up
Glad to hear that the Year
7's are still washing their hands well!



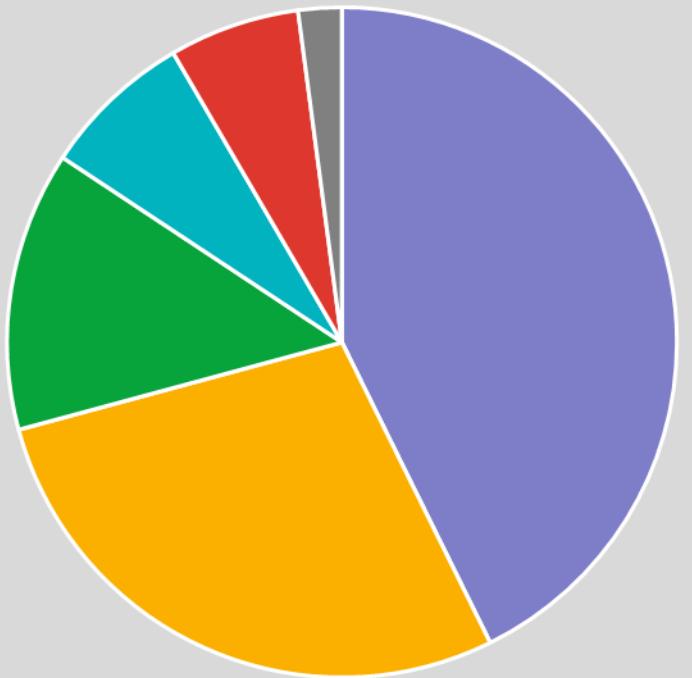


Role models for food careers

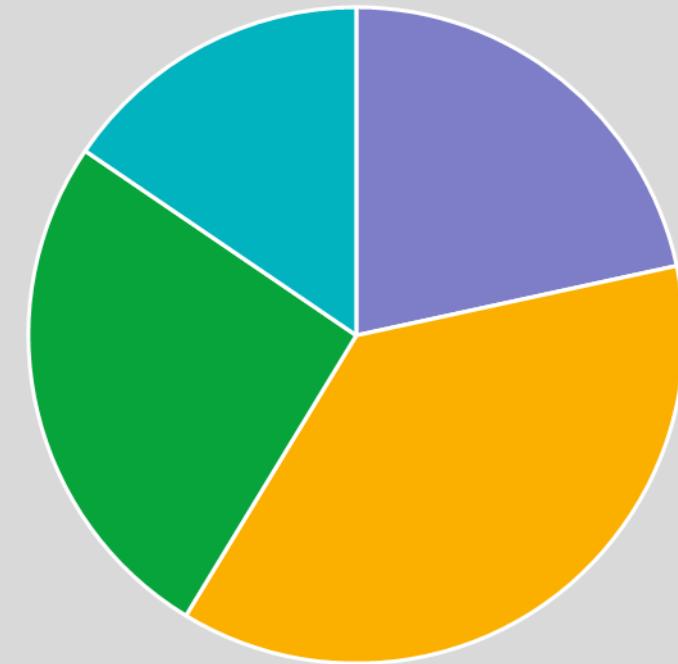


Student career information

Who did you confide in about careers?



When did you develop an interest in a food career?



■ Subject teacher

■ Career advisor

■ I can't remember

■ Family member

■ Year or course head

■ Nobody or no single person

■ 12-14 Years old

■ 17-18 Years old

■ 15-16 Years old

■ After 18 Years old



Do you fancy a career within the food & drink manufacturing sector?

Check out some of the fantastic career path opportunities!

CAREERS MAP

TASTYCAREERS.ORG.UK

HOW DO YOU MAKE A CHICKEN SALAD?



HOW DO YOU MAKE FRUIT JUICE?



...It's not as simple as you might think...

FARMERS invest time, money and expertise to produce chickens for us to eat. **ANIMAL WELFARE OFFICERS** rigorously check that the poultry is farmed and its meat produced to the highest standards before the chicken is prepared then cooked in production facilities using equipment designed and maintained by **FOOD INDUSTRY ENGINEERS** using processes developed by

equipment designed and maintained by **FOOD INDUSTRY ENGINEERS** using processes developed by **FOOD PROCESS TECHNOLOGISTS**. Crispy salad crops are produced by **GROWERS** to standards developed, overseen and audited by **AGRONOMISTS** and harvested using equipment designed by **AGRICULTURAL ENGINEERS**.

BUYERS carefully select the best grade crops which are harvested when the quality is just right and they are then cooled for to keep them fresh. The crispy salad and cooked chicken are sent to the salad manufacturer where they are checked by, the **QUALITY TEAM** to ensure

they are the right quality. Tasty dressings are developed by **FOOD SCIENTISTS AND TECHNOLOGISTS** who work with the **PRODUCT DEVELOPMENT TEAM** which creates new recipes with **NUTRITIONISTS**. The

Product Developers also work with **FOOD PACKAGING RESEARCHERS** to present the chicken salad in a way that appeals to potential consumers. The **PRODUCTION MANAGER** works with **TEAM LEADERS** to ensure that

PROCESSING OPERATIVES prepare the chicken salad appropriately. Preparation is monitored by **QUALITY TEAMS** working for the **QUALITY ASSURANCE MANAGER** to ensure good food hygiene and safety procedures are being maintained. The whole process is managed by the **TECHNICAL MANAGER**.

Finally **SALES AND MARKETING** using **THE INFORMATION TECHNOLOGY DEPARTMENT** say when the chicken salad needs be despatched to the shop by the **DISTRIBUTION TEAM** using **CHILLED LOGISTICS SPECIALISTS**.

This is normally on the same day that it is made to make sure that when it gets into your shopping basket it is fresh, wholesome and tasty!



It's BIOLOGY

Where do micro-organisms come from and do they need to be controlled?

What is DNA and how can it track pathogens?



It's PHYSICS

How much energy is needed to heat and chill soup safely?

What affects heat transfer to a food?

How does the way you cook food affect the energy that gets into food?



It's CHEMISTRY

How can pH help food last longer?

Why does cut iceberg lettuce turn pink?

How and why should you limit contaminants?

Why is this so important?



The Cool World of Food Science



Chilled Education
ced 2011-2021
TEN YEARS OF INSPIRING FUTURE FOOD SCIENTISTS

fdf
AWARDS

food and drink federation

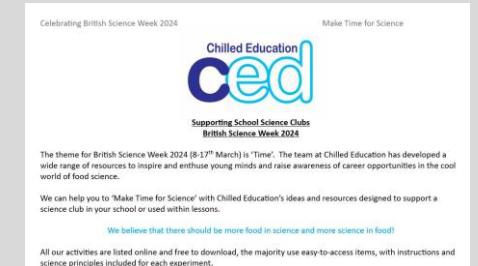
2024

WINNER

Resources

We aim to inspire more young people to use their interest in science, and food science, to follow careers in the industry.

- Termly Chilled Education Newsletter
- Career Paths & Job Descriptions
- Career Interviews & Videos
- Lesson Plans
- Store Cupboard Science Activities
- Science Club Resources
- STEM Club Resources - NEW
- Teacher Themed Calendar for 2025 - NEW
- Spreadsheet split into themes of our resources (100+)
- Micro Trumps & Nanobug Tattoos (paid for resource)
- Glo Germ Handwashing Kit (paid for resource)
- Online or face-to-face sessions ' Cool World of Food Science' covering science and careers within the sector



[Chilled Education Resources – chilledfoodassociation](#)

Why Chilled Food?

- Employs more than 100,000 people in the UK
- Make 15,000 different foods every day
- Fast-paced, constantly changing and seriously demanding
- One of the world's most innovative and advanced food sectors
- UK market for chilled prepared foods is worth around £10.5bn



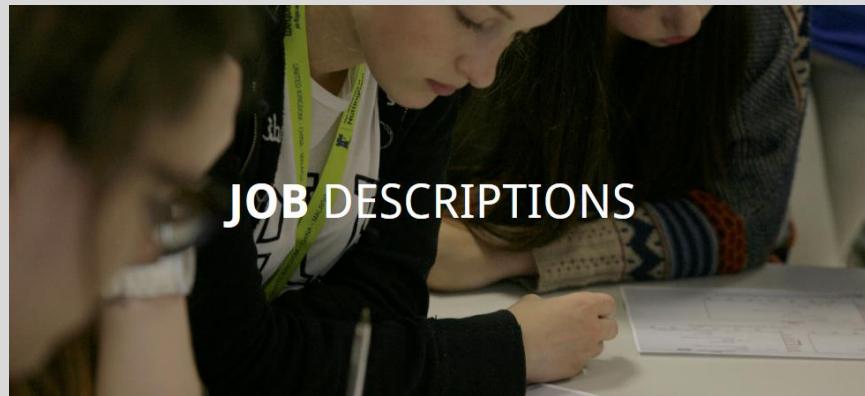
The [**Chilled Food Association**](#) (CFA), the people behind Chilled Education, represents some of the biggest UK chilled food manufacturers. Our members supply major retailers with foods ranging from sandwiches and prepared salad to chilled prepared meals and desserts.



Find out more: career pathways, courses, case studies, lesson plans and experiments..

www.chillededucation.org

education@chilledfood.org



Chilled Education
ced
2011-2021
TEN YEARS OF INSPIRING FUTURE FOOD SCIENTISTS

Have a go at our store cupboard science experiments and become a food scientist! You should be able to find everything you need in your store cupboard at home.

Sweet Sustainable Science for Years 7 and 8

The Chilled Food Association, together with science teacher and author Sam Restman, has developed hands-on activities to bridge between traditional science teaching and food science – try out our easy activities below. Each activity links to the science National Curriculum in England (as well as GCSE specifications in science and food science). Full lesson plans (with guidance for teachers) can be found on our website at tinyurl.com/2dhsnwad and in a PowerPoint presentation at tinyurl.com/3wdc5pea. Our food science is fun and easily accessible, both in the classroom and at home.

Immiscible Liquids and the Effects of Emulsifiers

The chilled food dressing ready to drizzle over our food we're creating a physical reaction. The contents of the bottle are immiscible – they don't mix together. You need to mix 100ml of oil and 100ml of water. Gently stir the oil and a tablespoon of cooking oil and a tablespoon of water. You'll also need a few drops of washing up liquid. With a finger carefully over the end of the bottle, turn it upside down and shake it. Watch how they separate. Put the plunger in and even after you turn the bottle back the oil and water will stay separate. A drop of washing up liquid and shake the sprig again. What happens – the oil and water mix together. When water and oil mix together they repel each other. This is the same for oil and because they just attract to their own molecules they just won't mix. Put the oil and water in a jar and add a drop of both water and oil, helping them join together to form something called an emulsion.

Under Pressure: Shrinking and Growing Marshmallows

Discover more at: tinyurl.com/2w7h7k

Using a balloon and a marshmallow, we can demonstrate gas pressure. Pop the marshmallow in the syringe, block the end with a finger and pull up the plunger. Then, when you let go of the plunger, the gas pressure inside the syringe is reduced to the bubbles of air you've created. Push the plunger back down, the marshmallow gets smaller again.

Dancing Raisins!

Can you make a raisin dance in a jam jar? Discover how with Chilled Education: tinyurl.com/2w7h7k

When you add raisins to lemonade they sink because they are denser than the lemonade or jam it sits. However, the raisins contain a gas that makes them dissolve. In the bottle, the gas doesn't form bubbles because the liquid is too pure. When you open the bottle, the gas is free to escape and bubbles of gas form. When adding the raisins to lemonade, bubbles form on the rough surface of the raisins. These bubbles make the raisins rise to the surface. Then the bubbles burst, making the raisins sink again, and then the cycle starts again, making the raisins rise and sink in the jar. So, the gas can't escape, so they move up and down.

Lava Lamp

Using food science create your own lava lamp with everyday items and a jar. Find out more: tinyurl.com/2w7h7k

What's a lava lamp? It's a glass jar with oil and water. Then a bulb together – no matter how hard you shake them! They're called immiscible liquids. In your lava lamp the oil sits on top of the water. When you shake the bottle, the oil and water mix together and then the oil floats to the surface. That's your lava dancing. The oil and water separates out and you shake the bottle to mix it up. It's the same reaction. Food Technology makes the oil and water mix once again with natural emulsifiers.

DNA Modelling – with Sweets!





Be inspired with a career in food

Careers are as diverse as the food we eat!

From farm to fork – careers that feed the nation



Producing

Agriculture
Agronomy (soil and crop science)
Animal husbandry

Aquaculture and fishing
Forestry and land management
Horticulture



Processing

Food safety and quality
Food science
Ingredient purchase and sales
New product development

Packaging
Primary processing and manufacturing
Technology and engineering



Providing

Events management
Hospitality and catering

Professional cookery
Retailing

From farm to fork – careers that inform the nation



Advising

Dietetics
Environmental health

Health care
Nutrition



Educating

Research
Resource production

Teaching
Training



Communicating

Advertising
Campaigning
Designing

Food styling
Food writing
Marketing

Read inspiring career journeys here:

www.foodafactoflife.org.uk/whole-school/careers



www.foodafactoflife.org.uk



- [https://www.foodafactoflife.org.uk/whole-school/careers-in-food/](http://www.foodafactoflife.org.uk/whole-school/careers-in-food/)





Welcome to

LOVE FOOD, LOVE SCIENCE



<https://www.ifst.org/lovefoodlovescience>

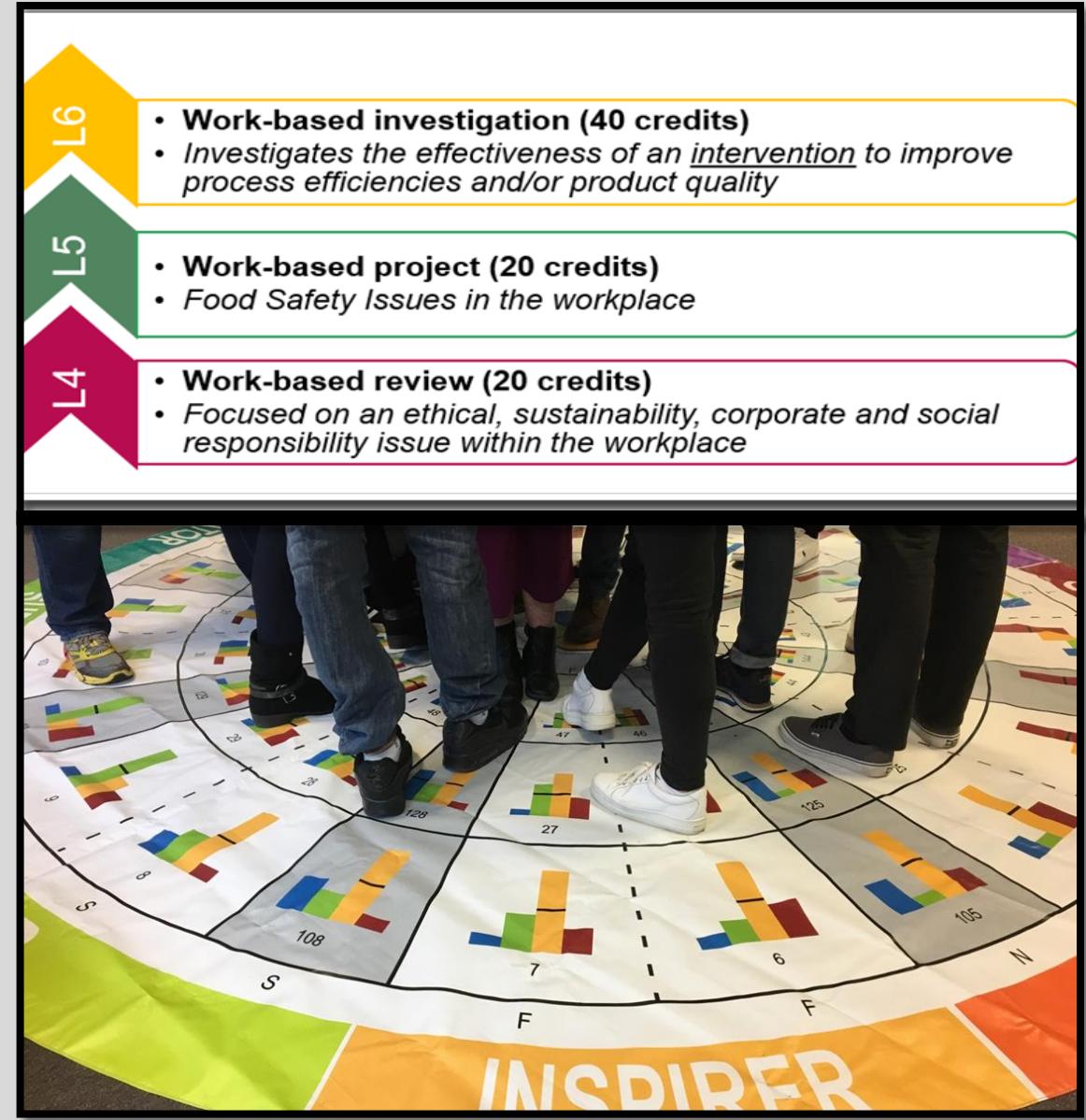
‘My teacher was an inspiration and a big advocate for food being a career and not just a hobby’.

‘There was no advertisement of jobs in the food industry or the fact you could even study it at university’!

Our courses at a glance

Course title	Professional body accreditation	Placement year?	Course length	Entry requirements
BSc (Hons) Food and Nutrition UCAS code: DB44		Optional 1-year	3 – 4 years	112-120 (AL: BBC / BTEC: DMM)
BSc (Hons) Food and Nutrition with foundation year UCAS code: A082			4 – 5 years	64 (DDE)
BSc (Hons) Human Nutrition and Health UCAS code: A007		Optional 1-year	3 – 4 years	112-120 (AL: BBC / BTEC: DMM)
BSc (Hons) Human Nutrition and Health with foundation year UCAS code: D011			4 – 5 years	64 (DDE)

Specialist
Personal and Professional Development
Work Based Learning



“It’s a virtuous circle – the apprentice works towards a degree, putting their learning into practice in industry, whilst industry experience will help in their course work. Plus, of course, they are being paid. And the employer has a flexible, adaptable staff member who can be trained in the company’s approach right from the start of their working relationship.”

"This is my first year and currently I'm attending university every second month for three to four day modules. It is a perfect way to work and study at the same time and gives a chance to get away from everyday routine, so when I go back to work, I have more energy and new ideas to implement within the business."

The Serious Sweet Co



"My degree apprenticeship helped me grow my confidence."

Hannah is a Development Technologist at The Serious Sweet Co, she is studying on our BSc (Honours) Professional Practice in Food Technology degree apprenticeship.

[Hannah's story](#)

Find an apprenticeship

[Search](#)



We offer apprenticeship qualifications in the following departments:

- Engineering
- IT
- Sales & Marketing
- Production & Operations
- Technical
- Butchery
- Agriculture & Livestock
- Finance & Accounting
- HR and Learning & Development

Each of our programmes has been specifically tailored to meet the needs of that department. As you gain experience and skills, you are enhancing your prospects of securing a full-time role once you have qualified.

Does this sound like an opportunity for you?

Submit your CV and Cover Letter to

Apprenticeship.Applications@cranswick.co.uk by 3rd February 2025 and start your journey with Cranswick!

Placements



Emma: New Product Development Student Technologist

Rhiannon: Sensory Panel Leader

Abbie: Student Technical Project Co-Ordinator



Lucy: New Product Development



Lorna: Food Quality Assistant



Natasha: Performance Nutritionist



Jed: Research and Development Intern



UK food & drink manufacturing employs around **450,860 people**.

Around **34%** of people working in the sector are female and **66%** are male.



Around **92,000 new jobs** will be needed in **Food and Drink Manufacturing** between **2017** and **2024** across the UK

There are **around 11,675 Enterprises** in the sector

The UK **Food and Drink Manufacturing** sector has a turnover of around **£112bn**



Employability



Within 15 months of graduating:

100%
in employment or
further study

83%
in highly skilled
employment



The **average salary** in the food and drink sector is

£35,277



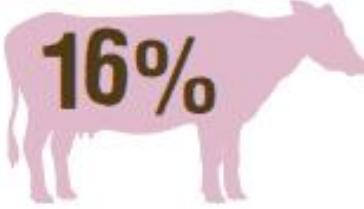
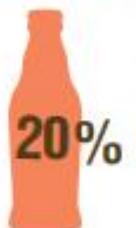
this is **rising faster** than any other manufacturing sector.

The **Food and Drink Manufacturing**

sector delivers

almost **£30bn** of gva

the highest contributing sub sectors are:



20%

16%

15%

87% of people in the **Food and Drink** sector are employed on a **full-time** basis, compared to

13% who are **part-time**

Around **25%** of the **workforce** are **non-UK nationals** and nearly **6%** are **agency workers**

FIND OUT MORE...

OPEN DAYS



Check Sheffield Hallam's website for our latest open day dates:
www.shu.ac.uk/visit-us

LIVE CHAT

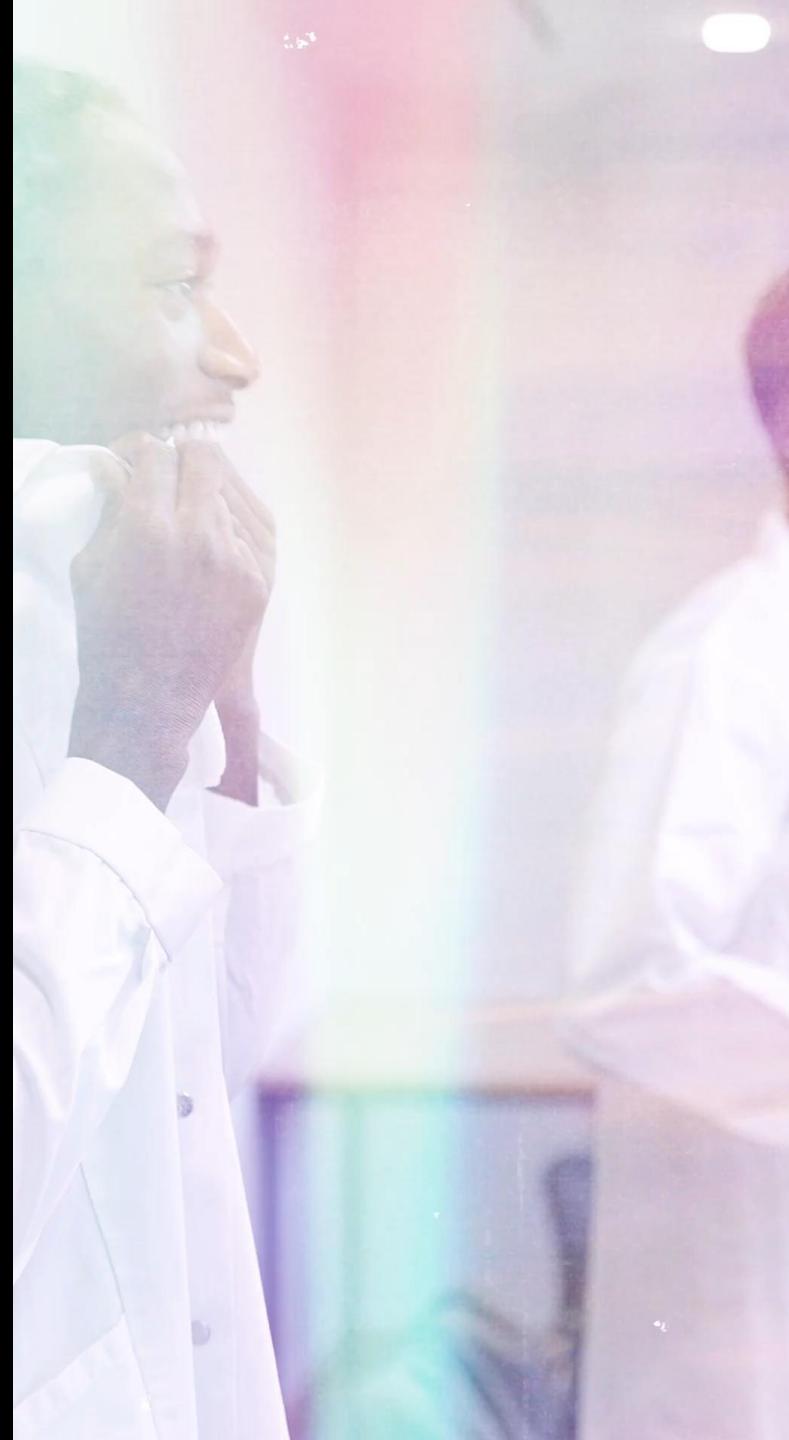


Chat to our students and staff to find out more about life at Sheffield Hallam

SOCIAL MEDIA



Follow us @shuoutreach on Instagram for top tips, information and competitions



Thank you!

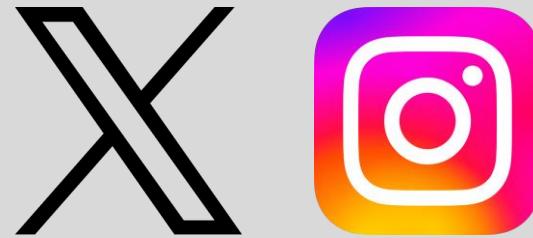
Dr Jordan Beaumont, RNutr

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Lecturer in Food and Nutrition / Recruitment Lead

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**Sheffield
Hallam
University**
**Food and
Nutrition**



@HallamFood

UCAS

Deadline: 29th January 2025



Get in touch...

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Thank you for your time!
Any questions?