

Why work in the Scottish Food and Drink industry?

COVID 19 means that food and drink has never felt so important to the people of Scotland. We all interact every day with food and drink and it's a huge part of our lives. Perhaps we didn't used to give it much of thought and we took it for granted expecting to have safe, healthy, nutritious food whenever we wanted it.

Now we are a lot more aware of where our food and drink comes from, its availability and if we have enough of the things we like to eat. We are cooking together at home from scratch, we are more aware about what we are eating, its impact on our health and wellbeing and ultimately food waste is more visible.

To build on this growing interest in all aspects of food and drink, we are on a mission to help young people, teachers, parents and carers understand more about the wonderful food and drink industry in Scotland, its' fantastic produce and products and ultimately the great careers available in this global industry.

Scotland's Food and Drink Industry

Did you know that the food and drink industry is the biggest manufacturing sector in Scotland and in the UK? Its growing and there are plans for it to continue to grow, so we need many different skilled people to support this ambition.

Anywhere you go in the world people are likely to have heard of Scottish food, whisky, seafood, meat, shortbread and soft fruits as well as many other brands and household names. That's something to be really proud of!

Whether you're a scientist or ideas person, great at fixing things or better at selling or planning, interested in the environment and sustainability, a career in food and drink lets you be whatever you want to be. Particularly since the sector is changing fast, and new opportunities are always opening up.

Want to find out more about being part of something great?

Do you want to hear about what its like to work in the Scottish food and drink industry?

Don't just take our word for it, here are some short films featuring a range of young people who work in different parts of the industry talking about their careers and what they enjoy about them:

[Mackies Ice Cream](#)

[Dawnfresh](#)

[Diageo](#)

[Caledonian Produce](#)

[MacRae](#)

[Be Open Minded](#)

We also have some [case studies](#) with other people in the industry and [questions and answers](#) about what food and drink is really like.

There are many, many jobs across the sector, including [food and farming](#), [manufacturing](#) and the [drinks](#) industry

How do you get a job?

There are many routes into food and drink, we have a [qualifications map](#) and you can enter the industry at all levels. You can gain work experience while you are still at school by studying a [Foundation Apprenticeship](#). You can get a job straight from school and train as a [Modern Apprentice](#). Or there are qualifications at college and university that can help access a career in food and drink. You can also apply directly to work in the industry and work your way up, our employers offer good training and development opportunities.

If you have any queries please get in touch email skills@fdfscotland.org.uk or your local DYW

Teachers Resources

We understand that the food and drink industry can seem quite complex to navigate. It offers many career opportunities including food science and technology, laboratory skills, engineering, environmental sustainability, business, finance, IT, distribution and logistics and a lot more.

To help teachers and educators understand the many, many opportunities that the food and drink industry provides and the links between the subjects learned in school and careers, we have pulled together a range of resources that can help you contextualize your subjects and explain how they relate to food and drink.

The [FDF Scotland Careers Resources](#) are all hosted on this site, please note sometime when you click on this a security certificate comes up, please ignore this, it's a problem with the site and its quite safe!

On this site you will find a Food Labelling powerpoint that was developed with Scottish Government and Food Standards Scotland. This teaching resource explains how to read a food label and make informed choices.

There are also many other resources including posters and powerpoints illustrating the journey makes from farm to fork and field to plate.

We also have a series [of six food chemistry videos](#) that FDF Scotland, Abertay University, Education Scotland, and the Scottish Schools Education Research Centre (SSERC) developed to support the chemistry curriculum and help learners and teachers to understand the application of chemistry to real careers in the food and drink industry.

There are six food science videos available to bring lessons to life. These include Emulsions; Enzymic Browning; Maillard Reaction; Oxidative Rancidity; and Thin Layer Chromatography (TLC).

The [Royal Society of Chemistry](#) also have numerous teaching resources that explain the chemistry of food.

The Institute of [Food Science and Technology](#) also has great resources.

If food waste and sustainability is of more interest look at Zero Waste Scotland, [Love Food Hate Waste](#).

Of if you want to know more about where food comes from, nutrition and healthy eating [British Nutrition Foundation](#) has many excellent teaching and interactive resources.

You can also run some interactive experiments or investigate interesting information at home or in the classroom. You can find a number of these online, some examples can be found below

<https://www.stevespanglerscience.com/lab/categories/experiments/food-science/>

<https://www.youtube.com/watch?v=RPAien1dbEQ>

<https://www.youtube.com/watch?v=DmVAMvcPB8Y> you can buy the ingredients needed from online retailers you need sodium alginate and calcium lactate