



HOSPITALITY



Food and drink is an expanding sector within the Marches (Hereford, Shropshire, Telford & Wrekin) and as a result of this there are a variety of careers available across a range of settings from production and packing to testing and transporting

Within the food & drink sector there will be many technologically advanced solutions, resulting in improved productivity & sustainability. Currently the production of food and drink is being transformed by the use of robotics.

Job Roles

- Soil Scientist
- Nutritionist
- Food Photographer
- Biochemist
- Brewer
- Brand manager
- Artisan Baker
- Chocolatier



Local Overview

The Marches is home to large & well known brands, as well as many small artisan companies. There are roughly 9,250 people working within the food & drink sector.

50% are employed in the processing and preserving of meat and the production of meat and poultry products.

Harper Adams University in Shropshire is classed as a world leader in agri-tech. As well as being the largest land-based institution in the country.

Harper Adams University also has a regional food academy providing, training, education, knowledge transfer & technical consultancy support for the food & drink industry.

Regional Strengths

- Bakery
- Confectionary
- Dairy
- Meat
- Micro-brewing
- Cider & fruit wines
- Processing & preserving of potatoes, veg & fruit

Future Growth areas

The challenges of food security and climate change will also play an increasingly bigger part in the future of the sector meaning plenty of jobs for scientists, mathematicians, analysts, engineers and technicians.





Apprenticeships

An apprenticeship is a full time job with training, accessible to anyone aged 16 & over.

On an apprenticeship you will earn whilst you learn. You will be employed full time, working along side experienced staff, with time allocated for the theory based learning required to gain your qualification.

Apprenticeships within the food & drink sector could range from lean manufacturing to food technologists.

- Butcher
- Baker
- Abattoir worker
- Food & drink maintenance engineer
- Poultry technician
- Brewer

Types of Apprenticeships

- Intermediate - equivalent to Level 2 - 5 GCSE's at grades 9-4
- Advanced Level 3 - equivalent to 2 A levels or a Level 3 diploma
- Higher Level 4,5,6 & 7- equivalent to a foundation degree
- Degree Level 6 & 7 - equivalent of a bachelors or masters degree

Why complete an apprenticeship?

- Takes 1-5 years to complete
- Start your career as soon as you leave school
- Time split between work and training
- Focused on learning hands on skills for specific roles
- Over 100 roles can be carried out through apprenticeships
- Earn as you learn with no tuition fees

Local Employers

Click on the logos to find out more about the companies

Saputo



Addo
food group





Activities

F	B	A	B	R	E	M	R	I	B	T	R	E	N
M	R	N	O	R	S	R	B	T	U	C	H	E	F
A	E	T	B	R	E	W	E	R	T	I	T	E	B
N	K	K	R	A	S	N	A	R	C	H	O	M	I
A	A	T	R	E	D	E	A	A	H	H	A	U	O
G	B	E	H	E	U	I	D	N	E	I	A	T	C
E	N	C	M	C	T	I	A	N	R	T	R	R	H
R	A	H	S	S	E	R	T	I	A	W	A	B	E
I	S	N	I	T	A	T	M	E	N	W	A	T	M
B	I	I	N	H	I	T	I	K	A	S	R	A	I
N	T	C	U	S	H	R	A	D	M	I	N	N	S
C	R	I	N	E	C	M	M	I	N	N	C	A	T
H	A	A	R	U	B	C	N	N	B	I	R	T	M
H	E	N	U	T	R	I	T	I	O	N	I	S	T

WAITRESS
CHEF
TECHNICIAN
MANAGER
BIOCHEMIST
HR ADMIN
ARTISAN BAKER
BUTCHER
NUTRITIONIST
BREWER

Research the 3 job roles from above and find out the following:

- Skills & Qualities required
- What the role consists of
- Linked subjects