

## Food (and Safety) Careers

There are all kinds of careers in the Food and Food Safety industry. Many types of people in the industry are responsible for ensuring food is safely handled, processed, and distributed to the public for consumption (eating). Learn more about a few careers in the food and safety industry below!



### Restaurant workers (cooks, managers, servers, etc.)

- Complete a Safe Serve certificate and training
- Safely prepare and handle food to serve for the public
- Serve food safely for people to consume
- Safely and properly store and arrange food in storage in a restaurant

### Food Safety Specialist

- Bachelor's degree required
- Typically work for private corporations and government agencies
- Ensure sanitary procedures for processing, preparing, and packaging food.
- Inspect equipment.



### Food Scientist

- Bachelor's degree required
- Master's / Ph.D. required for research
- Research safe ways to process food while keeping the best taste and nutrition
- Analyze the nutrition content of food (vitamins, fat, sugar, etc.)

### Food Inspector

- Maintains quality guarantee on the manufacturing of meat, poultry, and egg
- Ensure food sanitation and practices are done safely – preventing disease and contamination.
- Monitor commercial handling and preparing food products for human use



### Registered Dietician

- Bachelor's degree
- Often works in food service or on a medical team
- Create unique nutrition plans for clients based on medical needs.
- Can diagnose and medical conditions regarding food and food disorders.