

SHAKE IT UP!

Roasted seeds bursting
with flavour



A CAREER IN THE FOOD INDUSTRY

- Are you interested in a career in the food industry?
- Do you want to be able to study for a Degree without having to worry about repaying student loans?
- Do you want to be earning a salary whilst you study?

Munchy Seeds, a local family run food business with ambitious plans, has an opportunity for an enthusiastic, organised, passionate individual to join their small team.

In conjunction with the University of Lincoln National Centre for Food Manufacturing we are looking for a person to work as a Technical Assistant whilst studying for a BSC in Food Science & Technology, through a Food Industry Technical Professional Apprenticeship.

The Food Industry is one of the largest, most dynamic and fastest growing sectors of industry. Every day, producers, food manufacturers and retailers make and sell millions of innovative food products, such as drinks, cakes, biscuits, ready to eat and ready to cook food, sandwiches, wraps, fresh fruit and salads to consumers in the UK and around the world. Technical Professionals are passionate about their industry and ensure all products are safe to eat, of consistent appearance, taste, and texture and take great pride in their work.

The Role

As a technical assistant you will be working alongside the Technical Manager to ensure that the business meets its requirements for Food Safety & Quality. You will be in daily contact with the business owners as well as the Manufacturing, Storage & Distribution, Financial, Marketing & Sales Teams. Your duties will include Quality Assurance, Customer Support, Product Improvement and New Product Development. You will also have the opportunity to work in the other functions within the business to ensure you gain a good understanding of the different roles.

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Achieve a Valuable Degree

You will be studying for a BSC in food science and technology, a four year course, which covers areas such as raw materials, food law, ethics, food science, food chemistry and microbiology, food process engineering, packaging, nutrition, health and diet and sustainability.

You will be required to attend an on-campus course induction to meet staff and fellow students, and then a number of days each year for practical's, study groups, and exams. However, the majority of study will be carried out through distance learning at home.

Professional Recognition

The successful apprentice will be eligible to apply for membership with the Institute of Food Science & Technology as a Student Associate Member and go on to become a Registered Food Professional.

What you'll need to join our team

The successful candidate must demonstrate a passion for food, a commitment to pursue projects to successful conclusion with an inquisitive disposition keen to learn and understand.

In addition, they must be on track to obtain, or have already achieved, 3 A Levels or equivalent including a science based subject. Must have GCSE's in English & Maths at grade 6 or above.

The successful applicant

Will receive an attractive annual salary package of £18,000 in your first year, with annual increments as you progress. Four weeks holiday (plus bank holidays). Hours of work are 08:30-5:00 including lunch break, although you may be required to work outside of these times to suit business needs. You are allowed one day per week for studying and attending university on block release and will be provided with a Laptop for work and study, work wear plus a monthly allowance of Munchy Seeds.

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To Apply

Send your CV and covering letter explaining why you think you are the ideal candidate for this opportunity.

Letter to be addressed to: Munchy Seeds, C/o Apprenticeships Suffolk and emailed to apprenticeships@suffolk.gov.uk

Closing date for applications 14th May 2021