



Food roles

01



Baker

Bakers make bread, cakes and pastries by hand or using catering equipment. You could do a Hospitality & Catering college course, Accessible Apprenticeship or do on the job training. You would also need a Food Hygiene Certificate to work with food. With experience, you could also specialise, for example in patisserie, or set up your own business.

02



Barista

Baristas make and serve coffee in cafes, coffee shops, restaurants and hotels. You could gain skills through a Supported Internship, by helping to run a coffee shop at your college or through training on the job. Skills such as teamwork, flexibility and good customer service are valued by employers.

03



Butcher

Butchers prepare and sell meat and poultry and make products like sausages, burgers and pies. You can start as a trainee in a butcher's shop and learn on the job and experience in food retailing may help you to find a trainee position. Some employers will want you to also have a Level 2 Award in Food Safety.

04



Cake Decorator

Cake decorators design, make and decorate cakes for birthdays, weddings and other special occasions. You could do a college course, start as an assistant in a bakery/patisserie or do training on the job. With experience, you could start your own business.

05



Chef

Chefs prepare, cook and present food in hotels, bars and restaurants. You could do a Level 2 course at college or start as a kitchen assistant and work your way up while learning on the job. A chef's role would include developing recipes, planning menus, preparing and cooking dishes and maintaining food safety and hygiene standards.

06



Food Factory Worker

Food factory workers make frozen, tinned, baked and dried products, and control machinery that processes food. They make sure there's a constant supply of ingredients, check instruments like temperature gauges, report problems with equipment and keep machines clean. Working environments may also be cold, hot and noisy.

07



Food Scientist and Technologist

Food scientists and food technologists develop food and drink products, making sure they are safe to consume. You'll usually need a degree or advanced apprenticeship in food science or technology to do this role, or you may be able to do a Food Technologist Advanced Apprenticeship then move on to a Degree Apprenticeship.

08



Kitchen Porter

Kitchen porters or kitchen assistants prepare food, make sure chefs have everything they need and keep the kitchen clean. You may also help to organise the store room or unload deliveries. You could apply for a job as a dish washer or kitchen hand, then train while you're working, or gain experience through a Supported Internship.

09



Micro Brewer Assistant

Microbrewers produce and market their own alcoholic drinks like beers, ciders and gins. Some companies take on trainees where you learn how to bottle, label and pack products, clean and maintain equipment or take and send out customer orders.

For information on Supported Internships and Accessible Apprenticeships

Email: targetedemployment@essex.gov.uk
or speak to your SEND Careers Advisor



Essex County Council