



CASE STUDY TAKE A CLOSER LOOK AT FOOD ENGINEERING



Good Food, Good Life

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WHY DID YOU JOIN NESTLÉ AND THE FOOD MANUFACTURING INDUSTRY?

I like the idea of being involved in the manufacture of such well known products that millions of people use on an everyday basis. I also liked the idea of being able to get very involved in real, live projects in a factory.

HOW DID YOU FIND THE ROLE/SCHEME?

I first came across the scheme in the Times Top 100 Graduate Employers list.

WHAT AREA DO YOU WORK IN?

I work as a project engineer at Nestlé's chocolate crumb factory in Girvan, Scotland.

WHAT IS YOUR ROLE AND WHAT DO YOU LIKE ABOUT IT?

It's my job to install new equipment in the factory. This involves the full project from design, purchasing equipment, managing the installation and supervising contractors, commissioning the final installation and keeping the whole thing within budget and timescale. What I like about this is that I have the opportunity to make major changes to a factory

that have lasting impact and that if I came back to the factory 10 years later I could say 'I put that bit of kit in'.

WHAT INSPIRES YOU?

Being able to cause real changes in a factory that deliver value to the business and installing bits of plant or making changes that make a difference to the factory and how the products are made.

WHAT CHALLENGES DO YOU FACE?

Balancing the needs of different stakeholders such as production, maintenance, supply chain and quality assurance. Completing the project with minimum disruption to the rest of the factory. Supervising contractors and making sure they behave in a way that is compatible with Nestlé SHE and hygiene standards.

WHAT ACHIEVEMENTS HAVE YOU GAINED?

Commissioning the 'Booster 3' plant at Dalston, installing viscosity meters on the spray dryer feeds, designing and purchasing equipment for the NDC project, leading projects to rationalise the crumb production at Girvan and reduce the water and energy usage on site.

WHAT YOUR CAREER ASPIRATIONS?

To see more of the business, including working abroad if possible, and to be in a position where I can do work and make decisions that can affect and improve the future direction of a factory or market.

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