



CASE STUDY TAKE A CLOSER LOOK AT FOOD ENGINEERING



Good Food, Good Life

Laura Fuller
Graduate Engineer, Nestlé UK

TELL US ABOUT YOUR JOB AS A GRADUATE ENGINEER

I am an engineering graduate for Nestlé UK working in the project department of a factory. I have completed 22 months of my two year graduate scheme so far and have had the opportunity to work in a seasonal confectionery factory and a milk processing, coffee mixes beverage factory.

At the confectionery factory in Halifax I worked in a team implementing engineering projects related to new product development, packaging changes and cleaning systems. Now at a beverage factory in Carlisle I am involved in overseeing the installation and commissioning of a new liquid feed system.

WHAT SUBJECTS DID YOU STUDY FOR A-LEVEL ETC AT SCHOOL?

I studied A-Levels in Maths, Chemistry and French. I also have an AS in Biology.

WHAT ATTRACTED YOU TO A CAREER AS AN ENGINEER IN THE FOOD AND DRINK INDUSTRY?

Engineering appealed to me as it involves applied mathematics and science on a large scale. In addition to this careers in engineering are practical, very varied from day to day and can lead to opportunities for working internationally.

I looked at the different industries I could work in and decided on food and drink manufacturing because it is a fast-moving customer-driven

industry and I am interested in the products as a customer and consumer. It can be very rewarding seeing products you've worked on appearing in your local supermarket. It is a huge and very varied industry across the world which impacts all people.

WHAT'S THE MOST EXCITING PROJECT YOU'VE WORKED ON SO FAR?

One of the most exciting projects I have worked on was the relocation of an Easter Egg packing line. I was fortunate to see this project right through from design to commissioning and completion. It was very rewarding to see the Easter Eggs being produced to the right quality and then seeing them in the shops in time for the Easter season.

My role in the project team was helping with the engineering aspects to the design, overseeing the installation of new equipment (contractor management), ensuring the project developments are communicated out to the factory and assisting in the line commissioning. I really enjoyed being part of the project team and being able to add value through being given real responsibility.

WHAT ARE YOUR FAVOURITE PARTS OF YOUR JOB?

I particularly like that every day is different and I can get involved in many aspects of the factory operations. I have real responsibility on projects; I have been given small projects to lead as well as being part of large project teams. I like that my role involves a lot of working with people

and being out in the factory. On a daily basis I work closely with colleagues, contractors and suppliers.

WHAT ADVICE WOULD YOU GIVE TO PEOPLE CONSIDERING THE MENG FOOD ENGINEERING COURSE AT SHEFFIELD HALLAM UNIVERSITY?

I would definitely recommend doing a Food Engineering degree course. Specialisation means more in depth knowledge of how the food industry works as well as gaining a degree in engineering. This will mean you will be well prepared to work within the industry and there are many opportunities for graduate engineers to work within food throughout the UK.

WHAT PERSONAL QUALITIES ARE IMPORTANT FOR BEING AN ENGINEER?

To be an engineer it is important that you can use your technical ability along with a logical approach to problem solve. You will need really good communication skills in order to get on with different departments in a company as well as within a team. Also, good engineers are organised and structured in their approach to tasks as well as having good time management skills.

WHAT'S YOUR FAVOURITE NESTLÉ PRODUCT?

My favourite product would have to be the peanut butter Kit Kat Chunky.

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