



CASE STUDY TAKE A CLOSER LOOK AT FOOD ENGINEERING



Good Food, Good Life

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TELL US ABOUT YOUR JOB AS A GRADUATE ENGINEER

As a graduate engineer I worked in two areas of Nestlé's business in the UK; Coffee and Confectionary. I worked as a project engineer in both cases. In Tutbury for the first year, designing and overseeing the installation of a new process for the manufacture of Nescafé Original.

My second year was spent in the Fawdon factory in Newcastle working on the relocation of the Toffee Crisp manufacturing and packing processes to the factory. This work has given me a broad range of experience and many opportunities for learning and travel.

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

I am originally from the Republic of Ireland where I completed my Leaving certificate (equivalent to A levels) I studied English, Irish, French, Higher level Maths, Accounting, Chemistry and Physics.

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

Generally speaking Engineering Graduates in the food and drink industry get far more experience and responsibility at an earlier stage than those in other industries. It is also great to see the products that you work on so widely available and recognisable.

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

I started my current role after completion of the graduate scheme and it is definitely the most exciting so far. Nestlé are building a new coffee factory in Tutbury to manufacture Nescafé Gold Blend and I am responsible for two of the processes within the factory.

I have also had the opportunity to visit two of Nestlé's R&D centres in Switzerland and America to learn about the process and plan the installation.

WHAT ARE YOUR FAVOURITE PARTS OF YOUR JOB?

The people aspects of this job are my favourite, the role of a project engineer involves a lot of co-ordination and this means you have to speak with a lot of people, I enjoy this. It is also great to watch a design which was originally on paper be converted into a working process.

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

Put some thought into the area you would like to work in and do some research into the types of careers available in these areas/companies.

WHAT PERSONAL QUALITIES ARE IMPORTANT FOR BEING AN ENGINEER?

Communication skills are essential, organisation skills are important, flexibility and a willingness to learn are very important as even after completing an engineering degree there is a lot more to learn and it is key that you are keen to do this in order to be successful.

FAVOURITE NESTLÉ COMPANY PRODUCT?

Toffee Crisp

Find out more and hear from other engineers at: foodengineer.co.uk

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