
Jobs in Agriculture

Food Scientists

What skills are required?

- knowledge of food sciences
- detail-oriented
- critical thinking
- communication skills
- good judgment and decision-making
- organizational skills
- works well in a team

What education is required?

- Bachelor's degree in food science, chemistry or microbiology

Daily Tasks

- conduct research and experiments to improve food safety, quality and nutritional value
- create new food products and develop improved ways to process, package, and deliver them
- share research findings with the scientific community, food producers, and the public
- supervise the production process



What do they do?

Food scientists study the chemical and microbiological properties of food and ingredients to ensure they are safe for consumers. They test food samples for toxins and nutritional value to ensure processed food is healthy and safe. They ensure that manufacturing processes meet industry standards for packaging and distribution.

Why is their work important?

Food scientists use science and technology to ensure food safety and quality.

Contact Us

- Go to manitoba.ca/agriculture
- Email us at leadership@gov.mb.ca
- Visit your local Manitoba Agriculture and Rural Development Office