Nearly 200 students, researchers and staff attended our 2nd Food Industry Symposium. With 10 presentations involving 15 speakers, this was a major opportunity for students to hear from food industry professionals. Topics covered included: the supply chain for nuts, meeting EU legislation on health claims; problems with the processing of viscous baby foods, traceability issues for fresh foods in China, investigating sources of contamination using scientific analysis, and much more ...

"Very enjoyable and informative presentations by professionals from the industry. I found the presentations very encouraging as they showed that there is a broad range of job opportunities available in the food industry. It linked many different aspects in the food industry like advertising, food safety/quality, processing as well as nutrition together."

2nd Year, BSc Food Science student

“Found it very informative and interesting. Loved all the freebies we got too.”

1st Year, BSc Food Science student
Steve Rothwell (below), Group Production and Technical Director at Vitacress, explains how increased scientific evidence linked to the health benefits of watercress boosted sales of ‘Steve’s Leaves’, a brand named after him!

Barry O’Neill (right), Senior Scientist in New Product Research at GlaxoSmithKline, gave a detailed description of the scientific research used to justify health claims on foods such as Lucozade.

**Our graduates**

It was a real pleasure to welcome some of our own graduates as speakers at the 2nd Food Industry Symposium.

**Marianthi Faka** is Technical & Development Manager at Volac International Ltd, a company specialising in using dairy products (such as whey) as food ingredients. Her responsibilities include product development, process optimisation, customer relationship and commercial support. Dr Marianthi Faka originally obtained her MSc in Food Science from us before working for NIKAS S.A in Greece from 2003 to 2005. She returned and completed her PhD in our Department. She has also worked as a Quality Assurance Manager for the manufacturing of meat based products.

**Sarah Haworth** is now an independent freelance food specialist providing expertise in food safety, regulatory compliance and quality. She has over 25 years in the food industry throughout the supply chain from farm to fork. Experience stretches across a broad range of product areas in technical and commercial roles helping branded and own-label companies at all stages of business maturity. She originally graduated with our BSc Food Technology and worked for a range of companies including Unilever, Pizza Hut & KFC, Cargill, Cott Corporation, Express Dairies and Marks & Spencer. She has recently established herself as a consultant.

**Ruth Wolstenholme** (above left) joined the Sainsbury’s Graduate Programme in 2009 and is now the Product Technologist for crisps and nuts in the Grocery category. **Sonam Nair** (above right) is currently on the Sainsbury’s Graduate Scheme looking after baked beans, canned pasta and pot & savoury snacks. Both Ruth and Sonam have food degrees from our Department.

Steve Rothwell (below), Group Production and Technical Director at Vitacress, explains how increased scientific evidence linked to the health benefits of watercress boosted sales of ‘Steve’s Leaves’, a brand named after him!

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