



Harper Adams
University

Food Science Summer School

10-13 July 2017



Would you like an interesting and rewarding career with great job prospects in a dynamic industry?



Then look no further!

Take part in our free **Food Science Summer School** and learn about food science and careers in the food industry.

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Why attend the food science summer school at Harper Adams?

The British agri-food industry is the largest employer in the land, employing some 3.4 million people with almost 500,000 working in the food processing and manufacturing sectors. Everyday Britain's farmers and food businesses feed around 27 million households and 64 million people. Clearly, this is an industry upon which we all depend, every meal time, every day and even at those moments between meals when we feel a little peckish or a little thirsty.

Even though it is so important to the lives of British citizens, many do not know how their food is produced! The British food industry has need of a continual supply of the food scientists and technologists that keep it in operation, 24 hours a day 7 days a week. The Food Science Summer School at Harper Adams University has been designed to give Year 12 students some insight to the topic of food science and technology, and the careers that the food industry offers.

What will I do at the summer school?

During the Food Science Summer School, students will:

- explore key concepts in food processing and preservation, food quality and safety, food packaging and elements of the food supply chain.
- gain insight to the global food supply chain and consider the UK's food chain from farm to fork – literally visiting a working farm.
- experience hands-on food science practicals and product development.
- visit to two food businesses: one a major food processing company; the other the new product development of a major food business.
- hear the of the real-world operation of food businesses from a guest speaker.

Outside the 'learning and teaching day' participants will enjoy a range of social activities including a visit to the world heritage

site, the town of Ironbridge, the birthplace of the Industrial Revolution.

Where will I stay?

All accommodation and meals will be provided at Harper Adams University's campus. The rooms are equipped with en-suite facilities and are very secure. Student ambassadors and staff will be present throughout the Summer School to care for participants and deal with any enquiries.

What does the summer school cost?

The Food Science Summer School is free of charge with reasonable travel expenses also covered, due to financial support from the IGD's Technical Leadership Forum and the generous sponsorship we receive from food companies. The 2017 Summer School is limited to 20 students with a cap of 2 for students from the same school.

How do I apply?

Simply complete the application form at the web address below, being sure to tell us about your interest in food science and your career aspirations. You will also be required to provide a supporting statement from your science teacher.

DEADLINE FOR APPLICATIONS: FRIDAY 19 MAY 2017

Location

Harper Adams University, Newport, Shropshire, TF10 8NB, roughly between Stafford and Shrewsbury, not far from Telford and 60 minutes' drive from both Birmingham and Chester.

Contact

For information please contact Zoey Sermon:

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Sponsored by IGD's Technical Leadership Forum