

WHO MAKES A CAN OF SOUP?

IT'S NOT AS SIMPLE AS YOU'D THINK.

It starts with the **FARMERS** and **AGRICULTURAL SCIENTISTS** who grow all the veggies.

Once the recipe and can are locked down, the **PRODUCTION MANAGER** and their team of **SKILLED OPERATIVES** get to work, making the soup with machines designed by **FOOD PRODUCTION ENGINEERS**.

But they're not on their own - the **QUALITY ASSURANCE MANAGER** and **HYGIENE OPERATIVES** are on it, making sure everything is totally safe and top-notch.

Finally, the **SALES AND MARKETING MANAGER** gets the word out, the **WAREHOUSE MANAGER** and their team get the cans ready, and the **LOGISTICS SPECIALISTS** ship it all to the store.

So, next time you grab a bowl of soup, you'll know it took **A WHOLE TEAM** to get that can on the shelf!

The **AGRONOMISTS** check the quality of everything before the company's **BUYERS AND SUPPLY CHAIN MANAGERS** get all the ingredients sorted.

DEVELOPMENT TECHNOLOGISTS and **DEVELOPMENT CHEFS** are basically the creative geniuses who invent new soups, making sure they're tasty with a **NUTRITIONIST'S** help to keep them healthy.

At the same time, **PACKAGING DESIGNERS** and **PACKAGING MANAGERS** work on the can's look - it has to stand out on the shelf, but have all the necessary (and legal) info on there too.



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