A CHOSEN CAREER IN FOOD SCIENCE
CAREERS CENTRE
INTRODUCTION

The Curtin Careers Centre, working closely with employers and the university community, sources, develops and delivers career development programs and resources. The purpose of these professional and personal development learning opportunities is to facilitate successful career transitions; especially study to employment and further study and to enhance students’ ability to develop lifelong skills in managing their careers. The Careers Centre also provides accurate, current authoritative labour market and graduate recruitment information focusing on society’s needs and aspirations.

The Careers Centre team has written a series of occupation career booklets to enable tertiary students to consider their chosen field in more depth including information on the current labour market, associated professional associations, pertinent job seeking avenues and samples of relevant and related positions.

Whilst students are actively seeking information about a particular field they need also be aware of recruitment and selection methods and the need to develop strategies to be competitive in their field at graduate entry level.

Self-assessment is an essential component of job seeking i.e. a student needs to be fully aware of their interests, skills, attributes and capabilities to be able to convey this on paper (job application documents) and in person (networking/interviewing/promotion).

The purpose of this occupational booklet is twofold. It will assist students to develop knowledge of trends in employment and current opportunities and to identify existing skills and attributes required to successfully pursue a career in this field.

A student may not be aware that whilst using this resource that they are involved in Career Development Learning (CDL). CDL assists students to develop Self Awareness, to Identify Opportunities, to learn how to Make Decisions, to Manage Transition from university and incorporate Lifelong Learning.

This involves Curtin students working with the Curtin Careers Centre towards the attainment of required skills and knowledge at a tertiary level to successfully manage the changing contexts of life; incorporating:

• Personal Management
• Learning and Work Exploration
• Career Building

The Careers Centre hopes you find this a useful resource.

Contacting the Careers Centre...

Feel free to visit us at Building 303
Email us at careers@curtin.edu.au
Give us a call on (08) 9266 7802
Or check out our website at www.careers.curtin.edu.au

Stay connected to the Careers Centre with Jobs and Events Connect. Access new jobs posted daily, workshop information, special events and employer presentations.

Explore • Connect • Grow
A CHOSEN CAREER IN FOOD SCIENCE

The food industry is the largest industry in the world. Ensuring that supply, quality and food safety regulations are met, requires highly trained professionals in food science and technology.

Food science and Technology is multi-disciplinary, meaning that it involves application of chemistry, biology, nutrition and the latest developments in the handling, processing and packaging of foods from the farm to the consumer. Using sensory (visual, taste and smell), chemical and microbiological techniques, Food scientists determine the quality and properties of foods, including the nutritive value, flavour, palatability, colour, texture.

This knowledge of food science is applied to operate, design and manage food processing and production facilities and the equipment involved in the processing and storage of foods. Food Scientists are also involved in the research and development of new food products and new technologies for the processing and storage of foods. (Curtin University of Technology, 2009)

My Future (2010) outlines the roles a food science and technology professional may perform:

- “Ensure that hygienic conditions, are maintained during the processing, packaging, storage and distribution of food
- Test raw ingredients and processed foods for nutritional value and microbiological quality, and evaluate for acceptable colour, taste and flavour
- Develop new products and devise the techniques needed to manufacture these foods
- Design and manage systems for the maintenance of hygiene of equipment used in food processing
- Compare products with those of competitors through consumer survey s
- Manage the transportation and quality control and testing of food commodities such as fruit, vegetables, meat and milk
- Develop quality control procedures for safe and consistent manufacture of products
- Work in teams with marketing staff to develop and launch new products
- Work in team with engineers to design new processing plants
- Analyse results and experimental data
- Supervise and coordinate the work of technicians.”

To successful develop your career in the Food Science industry you need to possess the following characteristics (My Future, 2010).

- Personal interest in food and nutrition
- Enjoy scientific activities and have an aptitude for science and technology
- Initiative
- Able to work as part of a team
- Strong observation skills, with attention to detail and commitment to a high level of accuracy.

Food technologists may specialise in fields such as meat processing, baking, dairy technology, brewing, seafood processing or food safety. They may also work in areas such as marketing and management, production supervision, quality control, research and development or academia (teaching within a university setting).
WHAT ELSE HAS MY DEGREE TAUGHT ME?

Curtin University policy on graduate attributes outlines the graduate attributes that a student is expected to develop while studying at Curtin in conjunction with specialist discipline knowledge. Not sure what that means? Graduate Attributes are the ‘qualities, skills and understandings a university community agrees its students should develop during their time with the institution. These attributes include, but go beyond, the disciplinary expertise or technical knowledge that has traditionally formed the core of most university courses. They are qualities that also prepare graduates as agents for social good in an unknown future” (Bowden et al 2000).

Curtin graduates show evidence that they can:

- Apply discipline knowledge, principles and concepts
- Think critically, creatively and reflectively
- Access, evaluate and synthesise information
- Communicate effectively
- Use technologies appropriately
- Utilise lifelong learning skills
- Recognise and apply international perspectives
- Demonstrate intercultural awareness and understanding
- Apply professional skills

Combine these attributes with existing skills gained from life and work experiences and you will start to form a solid picture of what you are capable of. If you are having difficulty with outlining your skills or recording your achievements login to Resume Express from the Careers Centre Website: www.careers.curtin.edu.au under the heading Current students, My Employment, Applying for work, Application process. See Module 2: Analyse Your Skills, attend a workshop at the Careers Centre or contact careers@curtin.edu.au to make an appointment to see a Careers Consultant.

WHERE CAN FOOD SCIENCE TAKE YOU?

WHO IS EMPLOYING IN YOUR FIELD?

Graduates find employment in a variety of settings including local and state government laboratories, retail, private food companies, university faculties and schools and research institutes (My Future, 2010).

Students need to know their field: who is employing, what types of opportunities and positions are available and where, is the industry in an area of growth?

Employers want to know what you have also achieved aside from your degree, how have you added value to your degree? Have you been involved with student or community groups, are you a member of your professional association, are you working to support your studies in a related or non-related area (transferable skills), what experience have you gained from practical placements, have you documented this experience?

Remember, most job advertisements ask for experience in the area, and your degree has provided experience so take the time to highlight one or two examples of relevant experience Curtin has provided; eg. Gaining hands-on training in the industry standard food analytical methods, to enable a smooth transition to performing these methods in the workplace.

LABOUR MARKET INFORMATION

The Department of Agriculture, Fisheries and Forestry (2009) reported the following statistics regarding the Food and Beverage Industry in Australia.

- In 2007-08, total employment in Australian food and beverage manufacturing increased by 14,100 positions or 7 per cent, to 205,925 people.

- The three main states contributing to the increase during 2007-08 were New South Wales, South Australia and Western Australia, with employment up by 9,350, 3,175 and 2,650 positions, respectively.

- The increases in employment in New South Wales and Western Australia come after reductions of 1,275 and 50 positions, respectively, between 2005-06 and 2006-07.

- The only state to record a fall in employment in the sector between 2006-07 and 2007-08 was Victoria, with a reduction of 2,375 positions.

- This follows an increase of 6,850 positions in the state between 2005-06 and 2006-07. Overall, total employment in the food and beverage manufacturing industries increased for the second consecutive year.

- The major contributors to the rise in employment in food and beverage manufacturing in 2007-08 were the dairy products sector; the bakery products sector; and the food, beverage and tobacco not otherwise defined sector.

- The dairy products sector increased by 27 per cent in 2007-08 to 19,950 positions while employment in the food, beverage and tobacco not otherwise defined sector increased by 19 per cent to 20,275 positions, and the bakery products sector increased by 12 per cent to 40,525 positions.

- There were also small increases in employment in the meat and meat products sector, the other food sector, beverages and malt sector, and fruit and vegetable processing sector.

- The only two sectors to observe a fall in employment between 2006-07 and 2007-08 were the oil and fat products (down 26 per cent to 2,125), and flour mill and cereal food (down 10 per cent to 6,125) sectors.

Also see Department of Foreign Affair and Trade (2008), for a summary of the development of the Australian food and beverage industry and where we trade our food and beverage products internationally.
Foodworx is an excellent website from the Australian Institute of Food Science and Technology (AIFST) that outlines the different occupational roles that a degree in Food Science and Technology can lead to. It is recommended that all graduates join this organisation to access up-to-date information on the Australian food industry. The following descriptions of the Food Science Industry have been sourced from [http://foodworx.com.au/foodworx.swf](http://foodworx.com.au/foodworx.swf)

**QUALITY**

Within a quality role the focus is directed towards the improvement of existing testing systems and the development of new quality initiatives. Working in Food Quality, you will gain experience in risk analysis and management, develop skills in sampling and testing methods and learn the regulatory aspects of quality control.

Roles include: Quality Assurance, Food Safety, Food Regulation, Supply Chain Management, Quarantine and Export.

**SALES AND MARKETING**

Professionals with a food science and technology background are also essential in the marketing and selling of new products to the consumer and to deliver ingredients and services to the industry. These roles require an entrepreunial streak and being customer focused.

Roles include: Market research, Technical Sales, Retail sales, Importing and Exporting and International marketing.

**PRODUCT DEVELOPMENT**

You will need to understand the behaviour of ingredients, their contributions to foods and know the properties of the major food components in relation to food properties, storage stability and nutritional properties of foods. Jobs in this area will see you at the front line of food product development and trends.

Roles include: Nutrition and Health testing, Sensory Evaluation, Packaging and labelling and storage life evaluation.

**MANUFACTURING**

A degree in Food Technology or Engineering will prepare you for the challenges of developing and maintaining manufacturing production lines. Whether it’s designing processes, installing the machinery or overseeing the production line, manufacturing provides plenty of challenges.


**RESEARCH**

In food research you would be involved in the development of new and innovative products, product quality improvements or product cost savings. You could be working for a large food company or a specialist research company that is an outsider provider of research for a range of companies.

Roles include: Microbiology, Chemistry/ Nano-technology, Genetics/ biotechnology, Nutrition or Education.

**MANAGEMENT**

Having developed your industry skills through experience, you may make a career move that will see you: effectively manage food teams, oversee the development of a new product, lead a marketing campaign or direct the daily functioning of a manufacturing plant.
GAUGING SALARIES

The 2009 AIFST Employment and Remuneration Report (APESMA, 2009) was generated from 321 responses received from members of the AIFST who participated in the FASTS.

- The 2009 Professional Scientist Remuneration Survey was conducted during April 2009.
- Salaries paid to food scientists grew by an average of 4.8% to May 2009.
- The median base salary for a graduate (Level 1 Professional Scientist) in 2009 was $45,000.

Below is a table from APESMA (2009) that outlines the median base salary attached to each position level and the responsibilities and experience expected in that position.

LEVEL 1: $45,000

The graduate scientist commencement level. The scientist undertakes initial professional scientific tasks of limited scope and complexity, such as minor phases of broader assignments, in office, plant, field or laboratory work.

LEVEL 2: $59,930

Following development through Level 1 he/she is an experienced scientist (as defined) who plans and conducts professional scientific work without detailed supervision, but with guidance on unusual features and who is usually engaged on more responsible scientific assignments requiring substantial professional experience.

LEVEL 3: $70,000

A professional scientist performing duties requiring the application of mature professional scientific knowledge. With scope for individual accomplishment and coordination of more difficult assignments, the professional deals with problems for which it is necessary to modify established guides and devise new approaches.

LEVEL 4: $94,500

A professional scientist required to perform professional scientific work involving considerable independence in approach, demanding a considerable degree of originality, ingenuity and judgment, and knowledge of more than one field of, or expertise (for example, acts as his/her organisation’s technical reference authority) in a particular field of professional science.

LEVEL 5: $120,000

A professional scientist usually responsible for a scientific administrative function, directing several professional and other groups engaged in interrelated scientific responsibilities, or as a scientific consultant.

Achieving recognition as an authority in a scientific field of major importance to the organisation. The professional scientist independently conceives programs and problems to be investigated and participates in discussions determining basic operating reaching program objectives in the most economical manner and of meeting any unusual conditions affecting work progress.


ABC Jobs Profile: http://www.abc.net.au/acedayjobs/cooljobs/profiles/s2070530.htm
THE JOB SEARCH AND GETTING STARTED

JOB SEARCHING

Set up a Desktop Folder and add a Favorite Internet Explorer folder.

Download jobs of interest for future reference. NOTE: Don’t just save the link as the details will disappear once the position has been filled. Copy the advertisement or any additional files onto Word and keep in your desktop folder; this allows you to keep a track of who is hiring in your field and the types of positions available.

Look at positions available around the country and not just in Perth. This will give an idea of who is recruiting and where and differing salary scales.


Pay scale: http://www.payscale.com/research/AU/Job=Agricultural_or_Food_Scientist_%2F_Technician/Salary (Free Salary Report)

REGISTER WITH WEBSITES FOR SPECIFIC JOB ALERTS

Register with websites for specific job alerts this will ensure that email alerts of appropriate jobs are sent directly to you.

If positions on Seek, Health and Community Jobs (HACs Jobs) or Career one etc., give the name of the recruiting company go directly to their website and check for other employment opportunities. Apply directly from the company website.

JOB BOARDS

www.seek.com.au

www.careerone.com.au

www.jobs.wa.gov.au

www.careerjet.com.au


Go directly to Recruitment Agency websites e.g. Allied Health, Hays Health Care, Hudson, Kelly Services etc. When conducting a job search via job search engines such as Seek you may see a pattern to the agencies most recruiting in your field. Register with these agencies or contact city branches directly.

Byron Employment website gives a comprehensive list of recruitment agencies in WA and Australia:


The Appointments Group:
http://www.appointmentsgroup.com.au

Technical Focus:

PBA Recruitment:

Farrow Jamieson:
http://www.farrowjamieson.com/
THE JOB SEARCH AND GETTING STARTED

PUBLIC SECTOR HEALTH


QLD Health: www.health.qld.gov.au/


PRIVATE ORGANISATIONS


Food Spectrum- supplying superior aseptic fruit preparations and syrups/toppings, formulated pre-mixes, stabiliser blends and fortified blends to the global food manufacturing industry: http://www.foodspec.com.au/

Givadaun- serves customers around the world with innovative products through a sales and marketing presence in all major mature and developing markets: http://www.givaudan.com/givcom/


Amcor Australia- Food Packaging: http://www.amcor.com/


McCain Foods: http://www.mccain.com/Pages/Home.aspx


Fonterra. (2010).
GRADUATE PROGRAMS

Graduate programs are available to final year students and, in some cases, recent graduates. Students are invited to apply in their final year of study and applications can be open as early as February/March of each year.

Programs can be from one year to three years in duration, dependant on the discipline. Vacation programs are available to penultimate students and can be offered in either Winter or Summer. Winter programs will be approximately four weeks in duration and summer programs can be up to twelve weeks.

WHAT EXACTLY IS A GRADUATE PROGRAM?

Graduate Programs generally offer training and development, job rotation through various departments of the organization, challenging roles, mentoring, and social and networking opportunities.

WHAT EXACTLY IS A VACATION PROGRAM?

Vacation programs offer paid positions and training pertinent to your discipline; the application of theory to the workplace, and may lead to selection onto a Graduate Program. Applications are generally open in Semester I for Winter Vacation Programs and this can tie in with the advertising of the Graduate Programs. Summer programs are often advertised mid-year, June to August.

Not all graduate programs and vacation programs are targeting just Commerce and Engineering penultimate and final year students. Both public and private sector employers target students from all disciplines. Have a look at what they have to offer. See www.graduateopportunities.com.au and www.unimail.com.au for an A-Z listing of employers offering graduate and vacation programs.

Note: You may not wish to apply for a Graduate Program but the position descriptions will give a good indicator of what type of graduate and graduate skills/attributes employers are seeking from prospective candidates. If you believe that you meet this type of criteria, it is likely that you are already in the professional employability stakes.

GRADUATE PROGRAMS - ONLINE APPLICATIONS.

The application process for graduate opportunities is more involved and can take the format of online application forms – online aptitude testing (both short and long answers perhaps covering problem solving and innovation skills, communication and analytical ability, practical numerical skills, personality testing) – assessment centres (meeting staff and other applicants, working in teams on a case study and presenting findings) – to final panel interview.

Cornell University. (2007).
Volunteering is an excellent way to give yourself that competitive advantage for a number of reasons: one, to add to your existing skills and attributes you have developed through your studies, two, the experience will assist when you are addressing selection criteria (this will mainly be for government positions), three, it will provide you with a valuable reference and four, it demonstrates you are a community minded person, which is a valued as personal attribute.

Seeking out work experience and voluntary placements is just like undertaking an employment search in many ways. Below is a list of some organisations that facilitate volunteering opportunities.


Food Science Australia: http://www.foodscience.csiro.au/

WA Department of Agriculture and Food offer work experience and undergraduate students programs: http://www.agric.wa.gov.au/PC_90596.html


Volunteers must attend information sessions, held each month in East Perth.


Curtin Volunteers (Citizenship Group Award Winner at the 2008 WA Youth Awards for the outstanding help and support it has provided to the community) http://cv.curtin.edu.au/
JOIN YOUR PROFESSIONAL ASSOCIATION

This allows you to keep abreast of trends and developments in your field and to check for any employment and networking opportunities. You may find that you are eligible for free; or at reduced fees, for journals, you may also have access to prizes, scholarships, awards and reduced conference/seminar attendance fees. Membership also looks good on your resume or curriculum vitae.

ADDITIONAL RESOURCES

National Food Industry Strategy: National Food Industry Strategy:

Institute of Land and Food Resources
http://www.landfood.unimelb.edu.au

Food Safety Information Council:
http://www.foodsafety.asn.au/

Food Standards Australia and New Zealand:

Meat and Livestock Australia:

CSIRO:

SCHOLARSHIPS

CSIRO have Vacation work and Postgraduate study scholarships:
http://www.csiro.au/org/ppch1m.html

Meat and Livestock Australia Postgraduate Scholarships:

Department of Agriculture and Food WA- Frank Broomehall Memorial Scholarship is awarded annually to students involved with projects of benefit to agriculture and agri-food in Western Australia. The trust was established by a former employee of DAFWA. The scholarship provides assistance in financing some of the extra expenses associated with conducting a final/honours year research project.

Department of Agriculture, Fisheries and Forestry:

FOOD INNOVATION & DEVELOPMENT - DAIRY FOODS

The position requires:

• A tertiary food qualification
• Food product development experience
• Strong people management skills
• Project management experience
• Enthusiasm and ambition
• A good understanding of food ingredient functionality

The Company offers:

• An exciting career opportunity
• Opportunities in an expanding international company
• A dynamic work environment
• International travel
• A six figure salary, plus relocation
• Challenging technical opportunities

Our client is looking for a top class candidate to manage the Dairy Foods Innovation Group in Melbourne. Candidates must have excellent knowledge of food ingredients – dairy experience would be an advantage but not essential. You need to be a self starter with a proven track record in food product development and be able to demonstrate a full appreciation of twenty first century food product development.

Apply in confidence by sending your resume to: ???@???.???, quoting Reference P131.

For more information call Peter Bush on (??) ???? ???? (weekdays 8am to 8pm)
EXEMPLARY OF POSITIONS

SALES - FOOD FLAVOURS & INGREDIENTS

- FOOD FLAVOURS & SPECIALITY INGREDIENTS

- TECHNICAL BACKGROUND AND SALES EXPERIENCE PREFERRED

- MELBOURNE BASED

Our client is an ANZ Company handling the sales and marketing of flavours and speciality ingredients to a wide range of food and pharmaceutical manufactures in the Southern States of Australia. The vacancy is for a Sales professional to be based in Melbourne with responsibility for sales and new business development for a portfolio of accounts. Candidates will need to have a food science or related science qualification, a good knowledge of food ingredients, be able to understand technical data and have relevant account management experience. Candidates need to be self starters, confident and have the ability to work in a small team. Candidates with relevant Technical Food experience wanting to develop a career in sales should also apply.

Apply in confidence by sending your resume to PBA RECRUITMENT. email your details to peterbush@ozemail.com.au quoting Reference P204. For more information call Peter Bush on 04xx xxx xxx (Weekdays 7am till 7pm)

To be eligible to apply for this position you must have an appropriate Australian or New Zealand work visa.
EXEMPLARY OF POSITIONS

Food Technologist

Melbourne Inner

- Product Development
- Food products
- Expanding company

If you are currently working in a Food technologist role and looking to take that next step we have an exciting opportunity for you.

This newly created position will join the existing laboratory team and be directly involved in new product development projects, research, testing and evaluation of new and existing products as well as providing expert advice on HACCP, QA related matters and legal requirements.

Reporting to the R&D Manager, your natural flair for creativity, coupled with tertiary studies in Food Technology / Science as well as a proven track record in a food related industry will provide you with the necessary skills to be successful in this role.

This is an ideal opportunity to join a dynamic market leader, offering an attractive salary package, coupled with an excellent career path in results oriented, and expanding company.

If you feel your experience matches these requirements please apply online or alternatively contact Peter Cirillo on 03 9xxx xxxx for further information.
QUALITY ASSURANCE/QUALITY CONTROL OFFICERS - FOOD

Western Suburbs Melbourne

Two positions

10 month contracts, view to perm

Evolve Scientific Recruitment has been established by Australia’s most experienced team of scientific recruitment consultants. The scientific consultants that you discuss your career with today will be the consultants that will be available to you to continue to assist you in years to come.

On behalf of a well known food manufacturing company, our Melbourne branch are seeking two Quality Assurance Officers to join the quality team.

As part of this team your responsibilities will include:

• shelf life analysis

• quality auditing

• reporting of results

• liaising with the laboratory and production

• maintenance of GMP

You will ideally have a Bachelor of Science (Food Science and Technology, or a related field), and a working knowledge of all current food safety standards.

These positions are based in Melbourne. If you are committed to staying and working in Brisbane but are interested in roles of this type, please submit your resume highlighting this fact or phone (07) 3607 6323.

Evolve Scientific Recruitment is an organisation dedicated to partnering with you throughout your scientific career.

We are as passionate about facilitating your career development as you are about science.
EXAMPLES OF POSITIONS

FONTERRA AUSTRALIA GRADUATE

Intake - Food Science 2010/11
Where do you want to go? Let us guess… as far as possible. It's that kind drive that takes great people
great places - places like Fonterra. And once you arrive here you'll fast discover the career journey never
ends, because this is a place where we know no boundaries.

Fonterra is a global dairy business with a presence in over 30 countries around the world, built on
generations of knowledge, expertise and passion. Since Fonterra was formed we have become one
of the top five dairy companies in the world and the largest consumer foods business in Australasia
marketing brands including Bega, Mainland and Western Star.

As an innovative and opportunity-driven organisation, Fonterra can offer a variety of career and
development opportunities across numerous avenues within the FMCG industry. Our intake offers the
opportunity to gain real work experience in a real position. Rather than being rotated through the
organisation every few months, you will assume a hands on role in a carefully selected position to
provide you with an excellent grounding for development into future management positions.

We need a graduate who can use the technical knowledge gained at university coupled with their
excellent interpersonal skills and apply it to real life situations within Fonterra. You’ll have basic excel
skills and the confidence to present information to our production and quality teams. Ideally, you degree
is in food science but engineering students will also be highly regarded.

Based at our Stanhope site (an easy commute from Echuca or Shepperton), you will work with
production to identify potential opportunities to improve quality throughout the production process.
Your success will ensure improvement to Fonterra's measure of first time quality.

Your training is a high priority and we will support your career through a well defined career
development framework. You will be rewarded with an attractive salary and a yearly incentive based on
your skills, experience and performance - and promotion when you are ready to take that next step!

Are you ready to join a market leader and give your career the best start? If so, apply now!

Applications close on 6 April 2010.
FOOD TECHNOLOGIST - Dairy

Firstly, the business is one of the world’s finest – recognised as a leader in many food and beverage categories. It has continued commitment to deliver world class productivity, quality and customer service performance. Secondly, it offers advancement prospects based on your abilities and encourages both career and personal development.

Opportunities exist for a Food Technologist to assist the R&D / Innovation group in what is a technical / product development / process and quality improvement role.

Specific responsibilities will include identifying and implementing improvements in product and processes within your product category, providing technical support and documentation to operating sites and external customers as required and interacting with key stakeholders to ensure project priorities are identified, monitored and deadlines met.

We anticipate tertiary qualifications in Food Science, Technology or Chemistry, and up to 3 years experience within the dairy product stream.

A self starter with high level attributes around communication, reporting, results orientation and a tenacity to facilitate continuous improvement will be sought.

To apply visit www.hunter-mollard.com.au
REFERENCES


Australian Institute of Food Science and Technology Inc. (2006). Foodworx.

Curtin University of Technology. (2009). Future Students- Undergraduate Food Science and Technology.


Contacting the Careers Centre...

Feel free to visit us at Building 303
Email us at careers@curtin.edu.au
Give us a call on (08) 9266 7802
Or check out our website at www.careers.curtin.edu.au

Stay connected to the Careers Centre with Jobs and Events Connect. Access new jobs posted daily, workshop information, special events and employer presentations.

Explore • Connect • Grow