

## Additional Secondary Materials

Each day during #NCW2018 we are focussing on themes which incorporate the major growth areas in the UK's Energy Estuary, showcasing the vast and varied career opportunities across the Humber region. Watch #WhereItBegins at [vimeo.com/bondholders](https://vimeo.com/bondholders) to find out what it's like to live, work and study in the region.

If you haven't already, make sure to download the Secondary Competition Pack at [nationalcareersweek.com](https://nationalcareersweek.com)

### Food for Thought

The Humber, the fabulous food region, is so called because of the huge number and sheer variety of food businesses located here, there are over 500 and counting.

A career in food in the Humber region can range from researching, developing, adapting and marketing recipes for some of your favourite food brands, to capitalising on our culture to join a team at one of our many award-winning restaurants or opening your own fabulous food space.

Not forgetting that our fabulous food businesses need the help of specialists in many fields. In fact, it can take a team including farmers, engineers, chefs, accountants, distributors, designers and scientists working together to produce the food that you'll be eating for dinner and it is likely that it may have been grown, produced or delivered in and around the UK's Energy Estuary – now that really is food for thought!

Did you know that well-known national and international names in food and drink are proud to call the Humber home? These include; AAK UK, Aunt Bessie's, Coldwater, Country Style, Cranswick plc, Golden Wonder, Greencore, Icelandic Seachill, Lincoln & York, Pipers Crisps, William Jackson Food Group, Wold Top Brewery, and Young's Seafood.

We are famous for our seafood industry which is worth more than £1.8 billion per year & Greater Grimsby, known as Europe's Food Town, represents 70% of the entire UK seafood processing capacity.

The Humber is a vibrant food producing and supply region, and more than 28,500 people work in food and drink in the region with a demand for more thanks to a growing food culture.



## Challenge Considerations

In thinking about the features and aspects of your Upcycled Container Project, Food and Drink could be an important consideration – especially if your idea features some aspect of catering or food supply in it's use (e.g. a mobile coffee bar, homeless shelter and food outlet or childcare facility) so here are some elements to consider:

1. If you're going to be serving food from your Container – how will you make sure the unit has the appropriate heating, power and water (for cooking and cleaning). Make sure you consider the services required, technology needed to make them work and how you'll connect them. Food Safety is a huge consideration when you're selling or providing food for people to eat. Make sure you consider the training of the people in the business and how they gain the knowledge of these skills.
2. Say you decide to create a food kiosk or coffee shop with your container – how will your 'Beans On The Go' business make sure people can drink their coffee and eat their cakes in comfort? You might need a seating area – inside and / or outside...make sure you plan this into the project.
3. Think about how you can utilize the food products and services that are produced locally in your upcycled container project. If you're serving cakes, can they be sourced from local producers? Can the milk for your tea and coffee come from a local dairy? Could the bacon in the sandwiches come from a local farm?

Try and build these ideas into the development of your Upcycled Container and watch out for other daily competition ideas and challenges!

For information on the need for Food Safety and Health – visit Hull Council's pages:  
[hull.gov.uk/business/health-and-safety/food-standards](http://hull.gov.uk/business/health-and-safety/food-standards)

There are courses available in Sustainability and Business Management at the University of Hull which would support your mission to be local and sustainable as well as starting a food and drink-based business – find out more information at:

[hull.ac.uk/Study/UG/2018/business-mgmt-sustainability.aspx](http://hull.ac.uk/Study/UG/2018/business-mgmt-sustainability.aspx)

Information on University Life, funding and what being a student in Hull is like, view the new prospectus here:  
[hull.ac.uk/Study/Prospectuses-and-brochures/docs/UG/prospectus-2019-WEB-v3.pdf](http://hull.ac.uk/Study/Prospectuses-and-brochures/docs/UG/prospectus-2019-WEB-v3.pdf)

