

Sometimes when my family asks me what I want in the future, I answer: I don't know, but I looked for some jobs and the job of a flavorist caught my attention and interest. Using fragrance compounds, oils, extracts, and essences to complement flavors requires a strong understanding of chemistry combined with a touch of imagination. This entails reading a ton of recipes and developing a well-traveled palate in order to assess flavors. To become a Flavorist, it is essential that you have a doctoral degree in chemistry or biochemistry so that you can use safe Materials, and also you will have experience and can create different and new flavors.