

Do you have an artistic flair and an interest in science? Do you have a strong sense of taste, smell, and imagination? Then you might make an ideal flavorist. A flavorist is a person who creates natural and artificial flavorings that go into foods. Their work entails first identifying the individual chemicals found in nature. Then they recreate the flavors using different chemical combinations. Such manufactured flavors often last longer, have a stronger flavor, and smell better than flavors found in nature. These flavors can also avoid the allergens sometimes contained in natural flavors.

1. W According to Carol Militescu, a senior flavorist, there is not one single way to create a flavor. Different chemical combinations can make the same flavor. You might think the flavors are identical, but how you put the chemicals together makes them very different. Militescu says that to be a successful flavorist, it is essential that you "think outside the box."