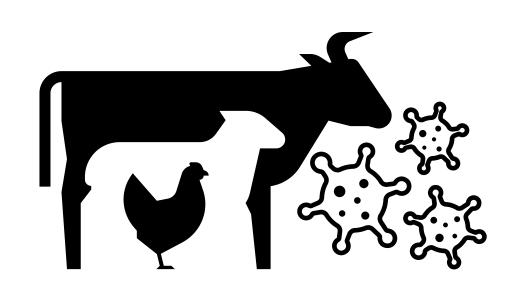




# "This work can have an impact...

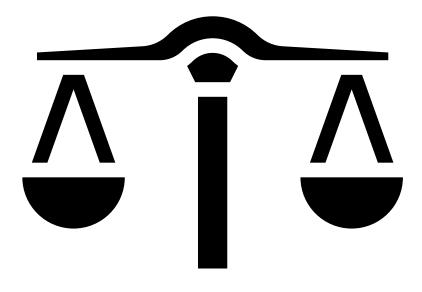
For students or my fellow scientists, my invitation is to use your expertise and career to solve some of the <u>world's</u> <u>greatest threats</u> by transforming the food system. "<u>Dr. Harsini</u>



zoonoses



health



welfare



degredation



food insecurity

### 2 YEARS 5-7 WEEKS

It takes over TWO YEARS for a single cow to produce meat. Meanwhile, cultivated meat can produce 100 times more meat in a fraction of the time, using only a few cells.



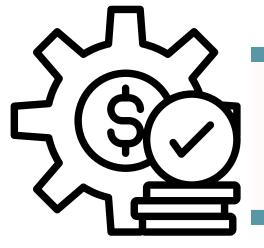
Marketing & Communications



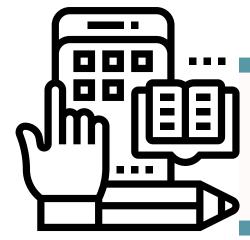
Nutrition & Food Safety



Finance & Investing



Business & Management



Education



Food Science & Biotechnology



The cultivated meat & alternative protein industries offer a variety of job opportunities in fields beyond food science. Although this guide will dig deeper into prospective and current STEM careers, the industry is a perfect outlet for individuals with all kinds of interests and passions.

66

A degree in any **STEM** field - especially **engineering, food science, or biochemistry** - opens the door for working with alternative protein companies.



### Margaret Hegwood, MS

PhD student, Environmental Studies, University of Colorado



INDUSTRY INSIGHT

"Students who are already studying at universities should also join (or start) their campus's **Alternative Protein Project**."



If an opportunity for an internship arises, take it as getting experience early on will help in the long term.



### Petra Hanga

PhD, Co-Founder & CSO, Quest Meat Ltd.



"My advice would be to find [yourself] a mentor and to reach out to people in this area and have conversations."





"Sure, most of the relevant skills require advanced technical and scientific expertise and involve many years of learning and training. However, [a STEM education] will also provide you with a strong background that can easily be applied to other high-tech subjects — in the very, very, VERY small chance you change your mind later in the game," (Ricardo Gouveia, PhD).

The more I read about cultivated meat, the more excited and sadder I become at the same time. Excited because it addresses so many of the current detrimental effects of animal agriculture, and sad because some of the agricultural practices are simply horrific.

### Petra Hanga

PhD, Co-Founder & CSO, Quest Meat Ltd.

I was also aware that the biggest barrier to adopting plant-based diets is people's enjoyment of meat and dairy products. Thus, plant-based messaging must be complemented with scientific efforts to develop cultivated meat that tastes like your favorite animal products without the same public health impacts.

### Dr. Faraz Harsini

Founder & CEO of Allied Scholars for Animal Protection

Working on cultivated meat has enabled me to find my "ikigai," which is a Japanese term for something that gives a person a sense of purpose... while simultaneously addressing some of the problems I care about most, such as climate change, environmental degradation, and animal welfare.



This was, for me, an exciting new field of activities, with very different and very specific challenges, but also with an immense potential impact.



Research Associate

## LEARI MORE





