Program

Food, Agriculture and Fisheries, and Biotechnology
Knowledge-Based Bio-Economy (KBBE)

Call FP7-2008-KBBE-2B

Area 2.2.3
Food Processing

KBBE-2008-2-3-03
Training and career development for future food scientists

“Life cycle” of a Food Professional

Career Development

Choice of area of studies

Food scientist

Choice of area of studies

Food technologist

Skills and Competences

Workforce with high potential individuals

Consortium

TRACK_FAST provides main stakeholders with a forum within which their main needs are considered:

- representatives of European and national professional organisations,
- research centres,
- academic bodies,
- multinational companies,
- SME associations,
- associations specialized in training members for the food industry,
- quality assurance experts.
### Logical Framework

- Update education/training based on actual and future food job market needs
- Promotion of FST to attract students
- Establishment of a framework for continual professional training and career development for the FST professionals
- Regulation of FST professions in Europe

### Outcomes

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### Organization of Brainstorming Workshops

"... 16 workshops were organized, one in each of the 16 partner countries..."

Aiming to answer the questions:

1. Which competencies should a FST have to be competitive in the job market and to provide the skills needed by employers?
2. How and when should these competencies be acquired?

### Ideas for ideal skills from workshops

- A total of 4273 ideas for ideal skills were provided by 315 workshop participants.
- 22% were excluded from analysis because they either did not contain all required information (60 skill ideas) or agreement was not reached on the code (865 skill ideas).

3348 skill ideas for the analysis
Section I. Non-sector specific skills

1. Fundamental Skills
   1.1. Communicating
   1.2. Managing Information and computer literacy
   1.3. Using Numbers
   1.4. Thinking & Solving Problems
   1.5. Providing Leadership
   1.6. Managing Personnel

2. Personal Management Skills
   2.1. Demonstrating Positive Attitudes & Behaviours
   2.2. Being Responsible
   2.3. Being Adaptable
   2.4. Learning Continuously
   2.5. Working Safely
   2.6. Improving own performance

3. Teamworking and interpersonal Skills
   3.1. Working with Others
   3.2. Participating in Projects & Tasks
   3.3. Communicating with Others

4. Business skills
   4.1. Business Planning and strategic management
   4.2. Sales and Marketing
   4.3. Finance and resource management
   4.4. Customer Service
   4.5. Corporate social responsibility CSR
   4.6. Entrepreneurship

5. Pedagogical skills
   5.1. Learning & Assessment

Section II. Sector non-specific skills

6. Skills for food quality and food safety
   6.1. Quality management, quality assurance and quality control
   6.2. Food safety management, food hygiene and food safety control
   6.3. Food legislation and control

7. Skills for Research and development (R&D)
   7.1. Product Development
   7.2. Research
   7.3. Consumer and nutritional sciences

8. Skills for Food Production and manufacturing
   8.1. Engineering Maintenance
   8.2. Health, Safety and the Environment
   8.3. Production Management
   8.4. Production Operations
   8.5. Cleaning and Preparation
   8.6. Control Operations
   8.7. Waste Disposal

9. Skills for food retail and the supply chain
   9.1. Food Retail
   9.2. Goods Received and Storage
   9.3. Supply to Production
   9.4. Pick and Pack
   9.5. Livestock Droving
   9.6. Food service
   9.7. Health and nutrition

10. Skills for Logistics
    10. 1. Transportation

Section III. Sector specific skills

11. Skills for food processing sectors
    11.1. Meat and Poultry Processing -Preparation and Abattoirs
    11.2. Meat and Poultry Processing -Production Butchery
    11.3. Meat and Poultry Processing -Retail Butchery
    11.4. Fish and Shellfish Processing
    11.5. Dairy products
    11.6. Brewing Production
    11.7. Beer Packaging
    11.8. Milling and Cereals
    11.9. Dough and Dough Products
    11.10. Flour Confectionery
    11.11. Chocolate
    11.12. Sugar Confectionery
    11.13. Winemaking
    11.14. Canned Fruit and Vegetables
    11.15. Crisps, Snacks and Nuts
    11.16. Dietetic Food
    11.17. Desserts
    11.18. Frozen Food
    11.19. Seasonings and Spice
    11.20. Soft Drinks and Fruit Juices
    11.21. Soups
    11.22. Jams and marmalade
    11.23. Tea and Coffee
    11.24. Vegetarian food
    11.25. Ready-to-eat meals

Highlights

- Employers of food scientists & technologists (FSTs) told us which skills they desire
- “Communicating” was the no. 1 skill desired by all FST employers
- Overall, “soft” skills are more in demand than food sector specific skills
- “Product Development” was the no. 1 food sector specific skill
- Desired skills varied by geographical region, FST level and employment area

Developments for the regulation of food science and technology professions in Europe
Groups related to the profession

- Education/training institutions that prepare technically and are the first socialization environment of the respective professionals
- Professional associations that promote values, autonomy and authority of the professionals
- Licensing system that protects authority and prestige of professionals and assures the social control
AIMS:

To bring together graduates and professionals working in the food sector, both in industry and academia

To create an online network for continual professional training and career development for Food Scientists and Technologists in Europe

To provide the guidance and tools for creating and maintaining a Continual Professional Development (CPD) portfolio

How does it help the food professional?

• The on-line Continuing Professional Development Portfolio
• Information on training
• Social Networking

Registration process

• Implementation of social network functions (connection to Facebook etc.) in order to attract more visitors
My profile page

- Create a CPD portfolio
- Update an existing CPD portfolio
- Possibility to upload documents (proofs, certificates) and to collect them in the "my files" area

Networking

This section will contain information concerning the groups and it will be possible to
- create a group post
- invite a friend
- list all members
- get information about the group manager
- see who's online

Training Courses

CPD online implementation

Two main parts:
- CPD guide which helps to create a CPD portfolio; visible for all visitors
- CPD online portfolio; accessible for registered members

Sustainability after project ending
Motivation of young people to enter and pursue a career in food science and technology in Europe.

MAIN AIM:
Show prospective students

- Food Science is a real science with real challenges
- Careers in Food Science and Technology

- The taste of life (Sensorial, Colours)
- To eat or not to eat (Allergies, E-numbers, GMOs, Toxins)
- Once upon a time (History of Food Processing)
- I eat therefore I am (Nutrition)
- I am the king of the kitchen! (Gastronomy, House Experiments)
- Brave new food (Emerging Technologies, Innovative Food)
- A small product for the consumer – a giant process for the producer
Food Science is a fun – targeting a "younger" audience

A career in Food Science is a challenging and rewarding

Sustainability after project ending

Website

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Thank you!!