



European Networking in the Field of Food Studies



Track_Fast Project



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European Networking in the Field of Food Studies

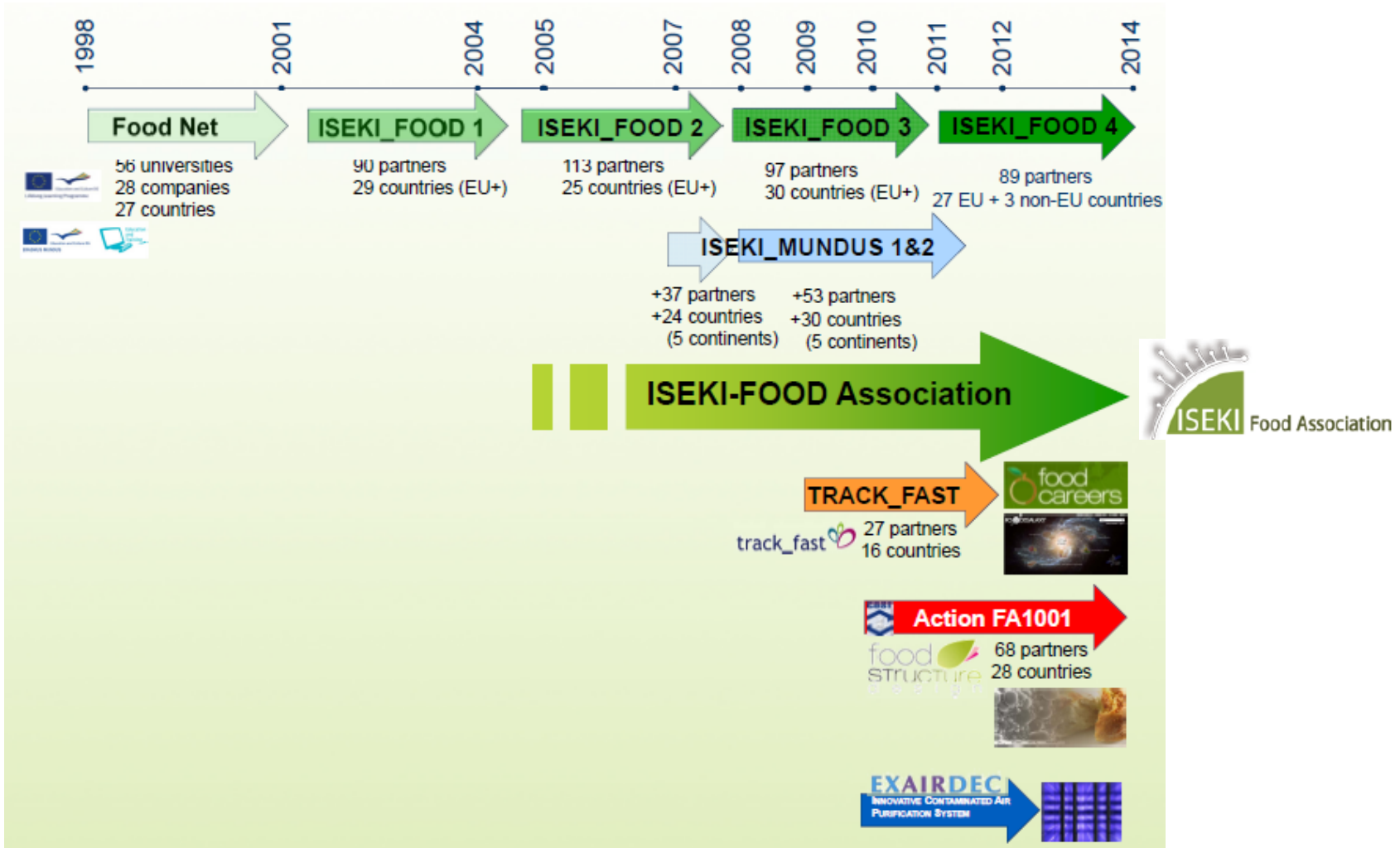


17th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology
Cesena - Italy, September 20th, 2012



Contribute to the realization of the European Higher Education Area (**EHEA**) in the Field of **Food Studies**

by **Internationalisation** and enhancement
of **Quality**



17th Workshop on the Developments in the Italian PhD Research on Food Science, Technology and Biotechnology
 Cesena - Italy, September 20th, 2012

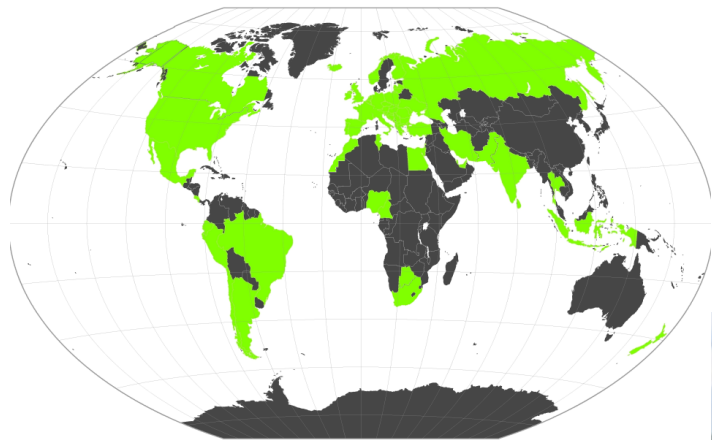


IFA is an **independent European non-profit organisation**, founded in 2005 as an outcome of 10 years of Thematic Network activities **for all stakeholders in the food supply chain** with regard to **education, research, legislation and communication**.

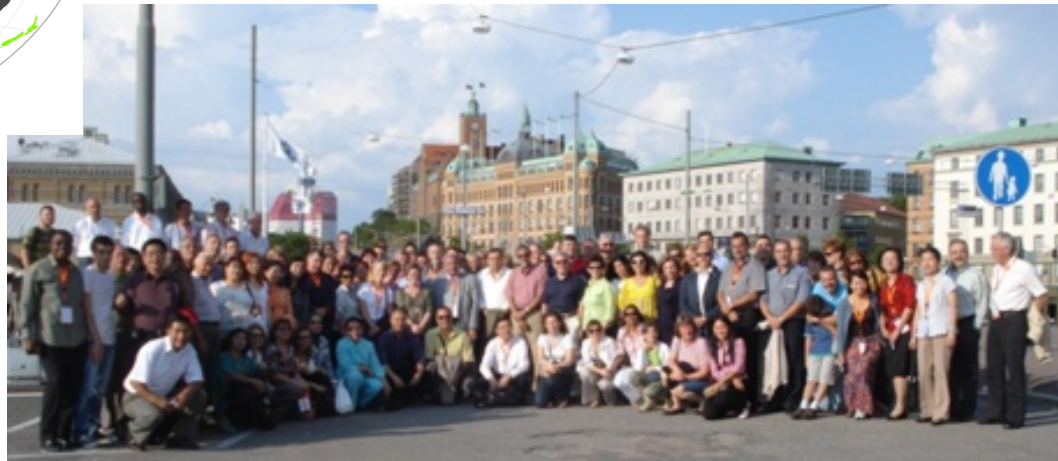




individual and company members from 30 European and 31 non European countries



226 individual and 36 companies

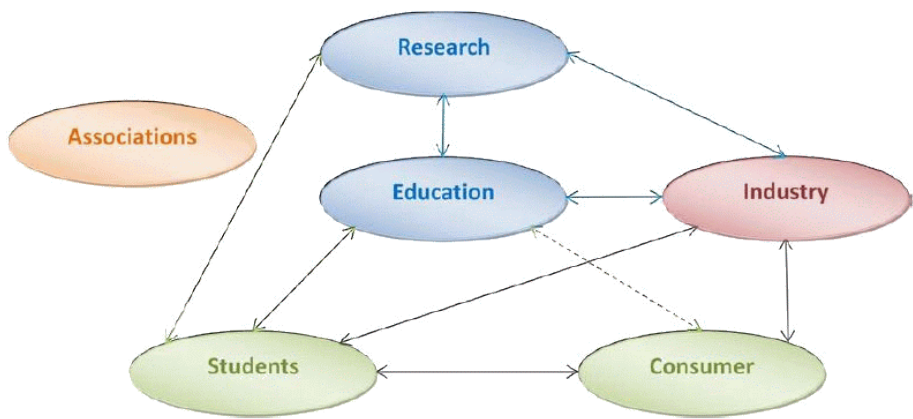




is a platform for:

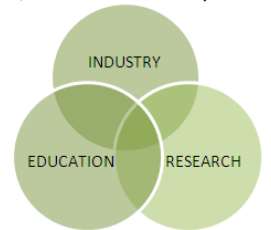
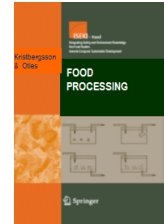


promoting synergies between research, education and industry





- tuning and accreditation of **food study programmes**
- developing **teaching materials** and **teaching methods**
- promoting synergies between **research, education** and **industry**
- development of a **virtual community of experts** for communicating with the general public



- establishing of a framework of agreements among partners, fostering the **mobility** of students and staff stimulating **the development of joint projects**




ISEKI Food Association

General Information

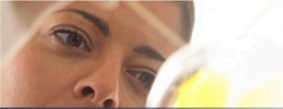
- ⊕ About us
- ⊕ Members
- ⊖ Membership application
 - Sign up
 - ISEKI Academy
 - News
- ⊕ Events
- ⊖ Special Interest Groups
 - SIG 1: Food Structure
 - ⊕ SIG 2: Bionanotechnology
 - SIG 3: Networking
 - SIG 4: Bioactive Compounds
 - Subsection Indonesia
 - International Journal of Food Studies (IJFS)
 - Links
 - ⊖ Blackboard
 - business opportunities
 - Job applications
 - Job offers
 - Contact

Welcome to IFA!




The ISEKI-Food Association (IFA) is an independent European non-profit organisation, established in 2005 by university institutions, research institutes, companies and associations related to food, coming from all over the world. IFA has been granted **consultative status** with **UNIDO** in December 2010 and is founding member of **EASPA** (Nov. 2011, **Statutes**).


To see more specific information for different categories of stakeholders in the food area click on one of the following icons:



Professionals of the
Food Industry



Professionals in
Higher Education



Students

The **EQAS Food Award**: ISEKI's European Quality Accreditation System for Food Studies Pogrammes accredits high quality first and second cycle food studies programmes of any higher education system, European or International. For

www.iseki-food.net/

Training Requirements And Careers for Knowledge-based Food Science and Technology in Europe

TRACK_FAST
FP7 KBBE 227220

Prof. Cristina L. Silva
Project Coordinator
Escola Superior de Biotecnologia
Universidade Católica Portuguesa
Porto Portugal

Program

Food, **A**griculture and **F**isheries, and **B**iotechnology

K n o w l e d g e - B a s e d B i o - E c o n o m y (K B B E)

Call FP7-2008-KBBE-2B

Area 2.2.3
Food Processing

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

Objective

Identification of the training and career requirements of future European food scientists and technologists (FST),
and the implementation of a European strategy to recruit the next generation FST leaders

Context



Annual Report 2011

European Food Sector:

- Employs 4,1 million people in 274,000 companies - *Leading employer in the EU manufacturing sector (14.6%)*
- Fragmented industry, being 99,1% SME's - *48.7% of food and drink turnover; 63.0% of food and drink employment*
- Purchases and processes 70% of EU agricultural production
- Annual turnover of €956,2 billion - *Largest manufacturing sector in the EU (16.0%)*
- Exports €65,3 billion to third countries - *EU market share in global exports 17.8%*

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.

Consortium



Logical Framework

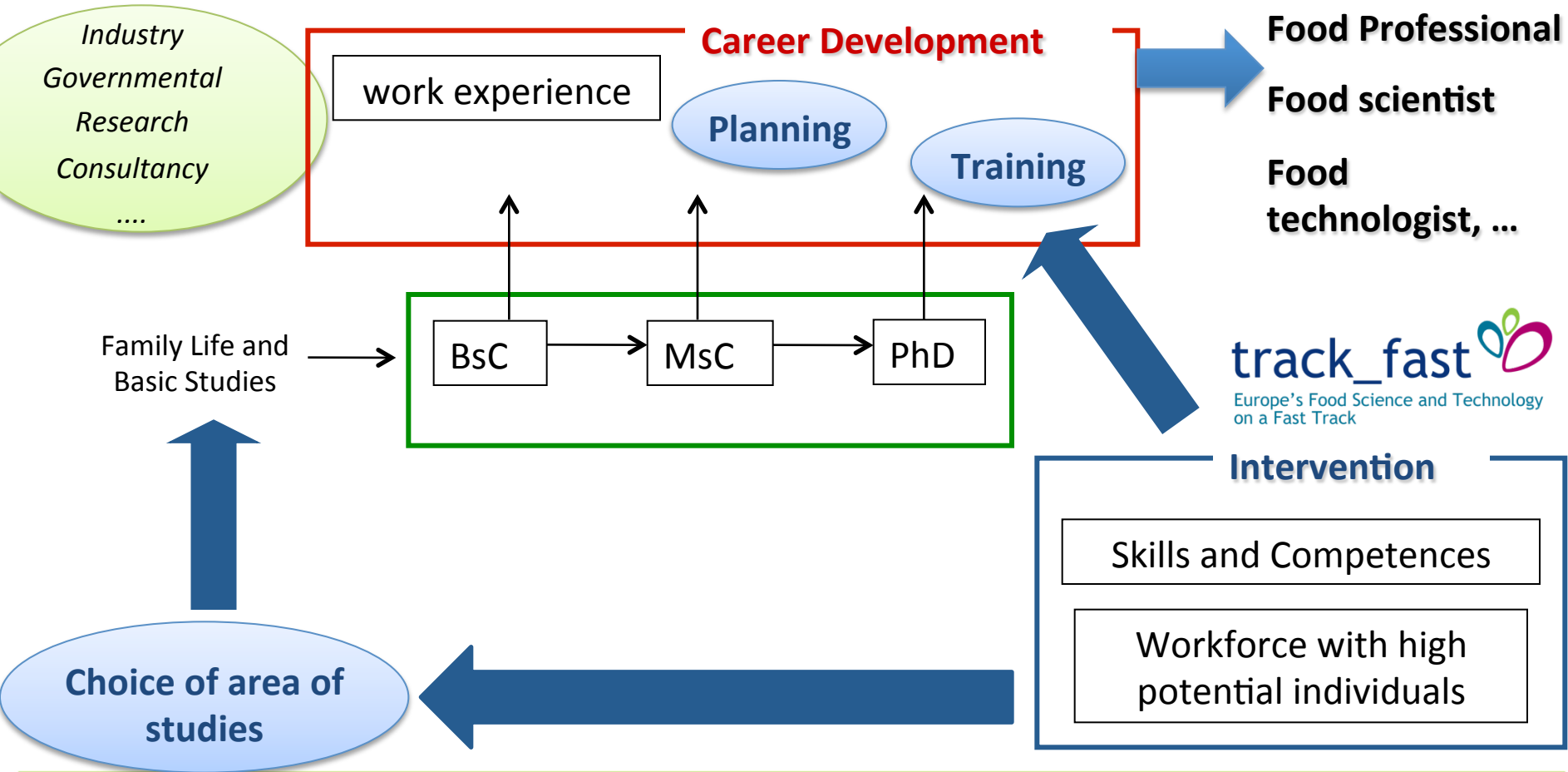
Update education/training based on actual and future food job market needs

Establishment of a framework for continual professional training and career development for the FST professionals

Regulation of FST professions in Europe

Promotion of FST to attract students

“Life cycle” of a Food Professional





>>> **Outcomes**

>>> Identification and definition of personal skills
requirements in food job market

Organization of Brainstorming Workshops

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

Aiming to answer the questions:

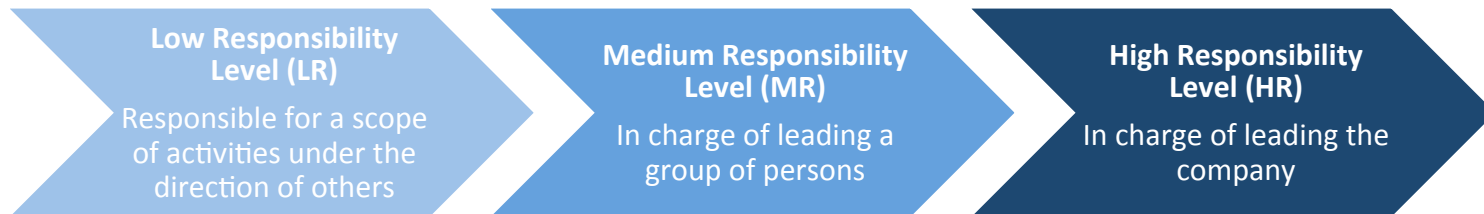
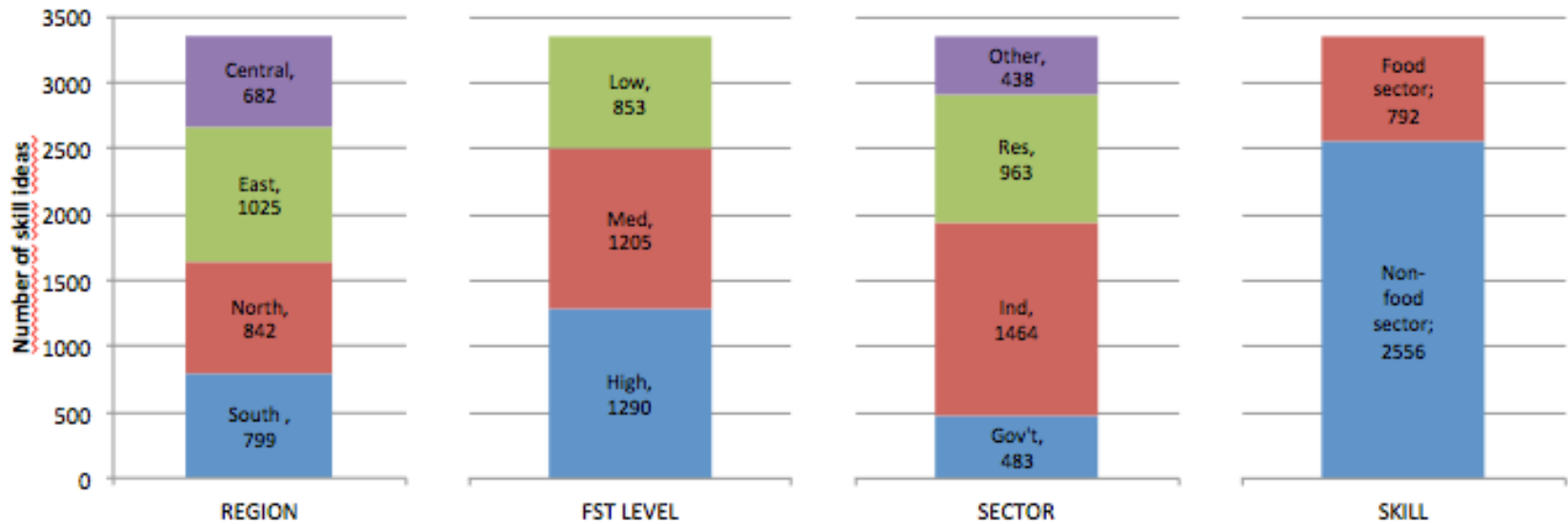
1) *Which competencies should a FST have to be competitive in the job market and to provide the skills needed by employers?*

&

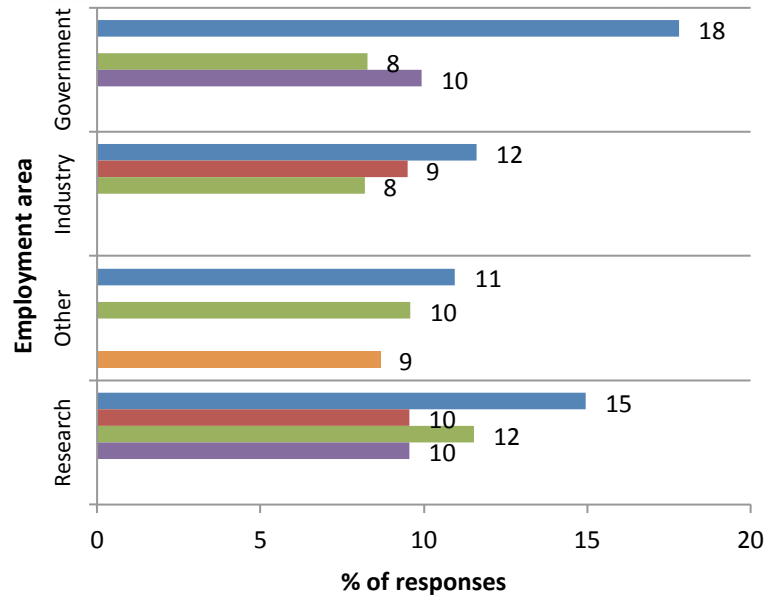
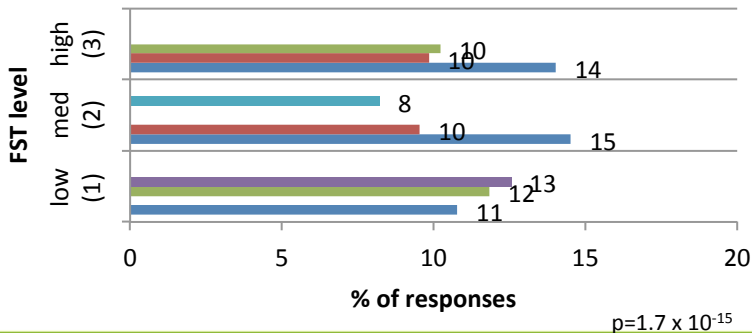
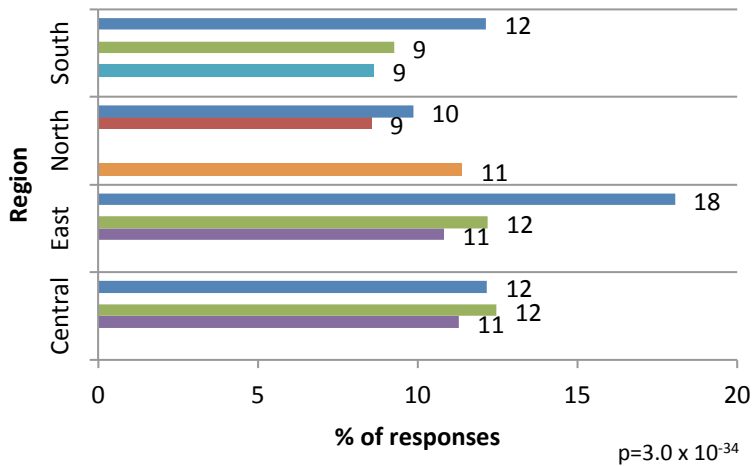
2) *How and when should these competencies be acquired?*



Distribution of skill ideas



Top three ideal skill ideas

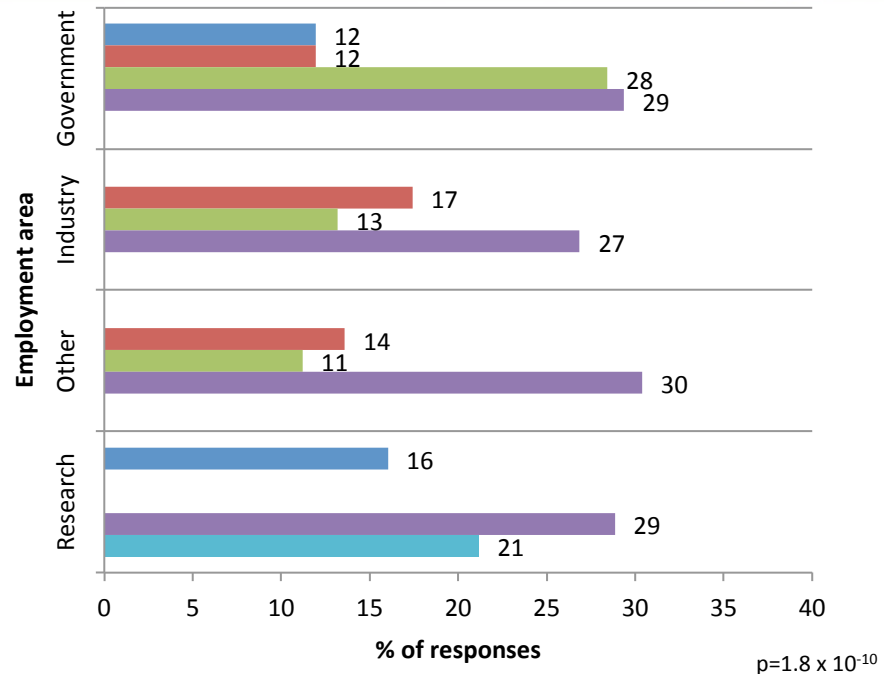
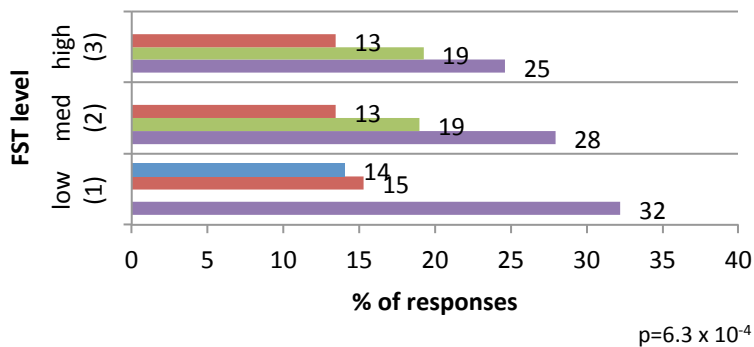
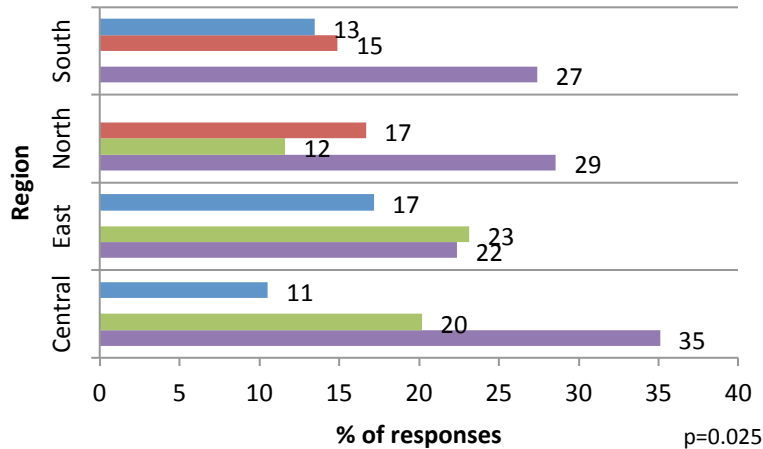


- Communicating
- Thinking & Solving Problems
- Demonstrating Positive Attitudes & Behaviours
- Being Responsible
- Working with Others
- Product Development

Chi square test
Null hypothesis:
 The most desired FST skills are independent of employment area, region and FST level.

Strongly rejected.

Top three ideal food skill ideas



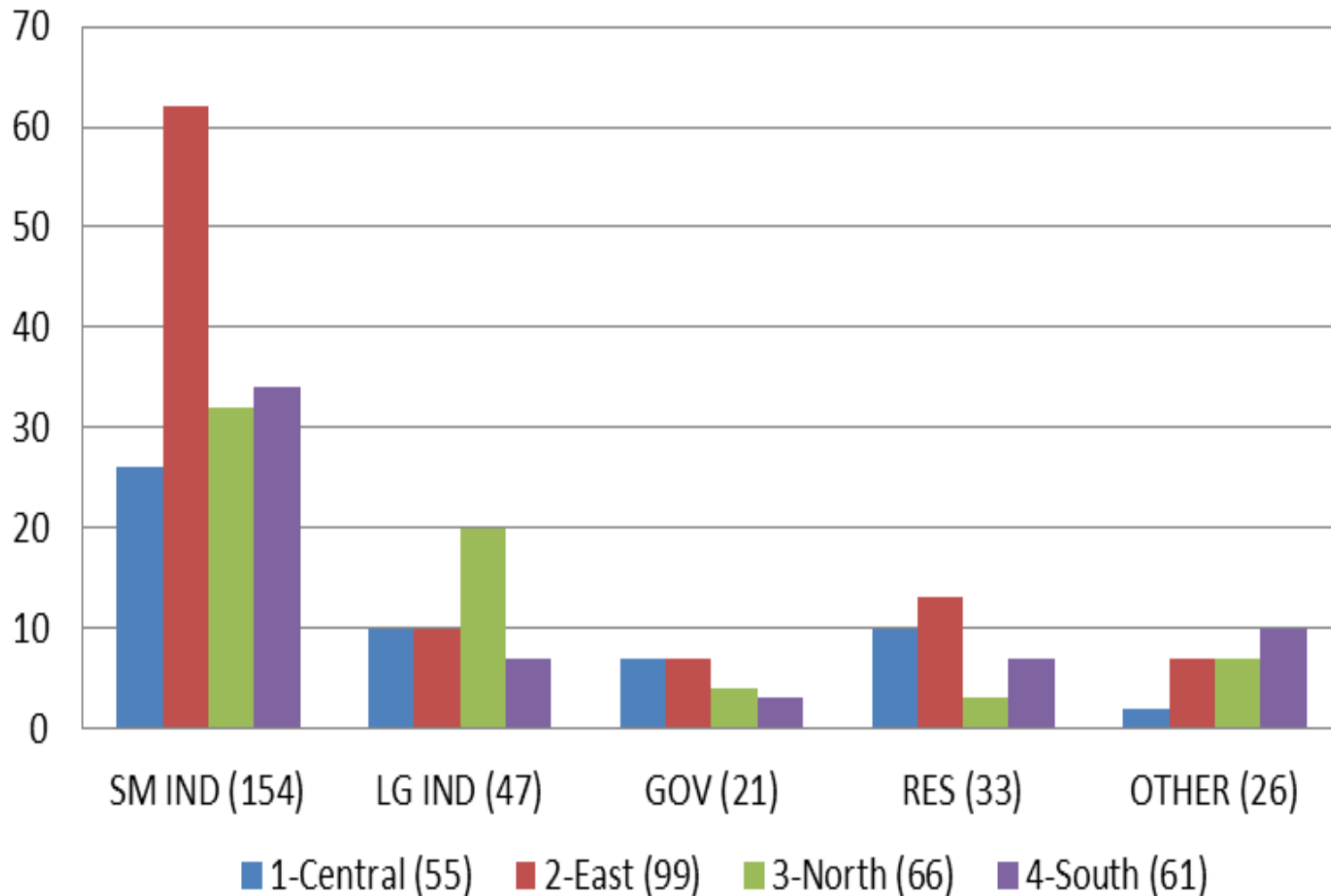
- Quality management, quality assurance and quality control
- Food safety management, food hygiene and food safety control
- Food legislation and control
- Product Development
- Research

Chi square test
Null hypothesis:
 The most desired FST skills are independent of employment area, region and FST level.

Strongly rejected.

Current FST situation

Questionnaire Analysis (281)

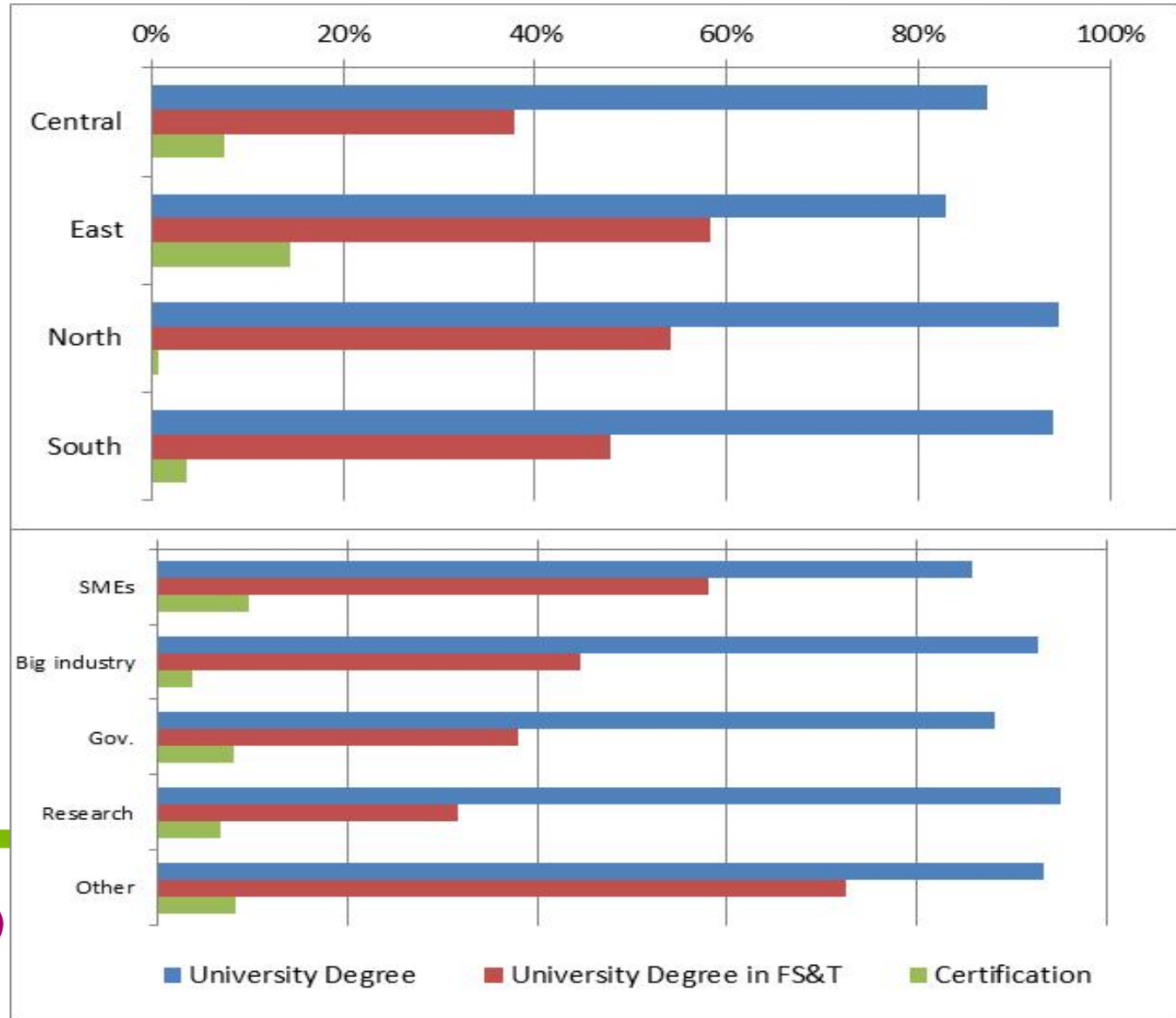


Degrees held by currently employed FSTs

University
Degree

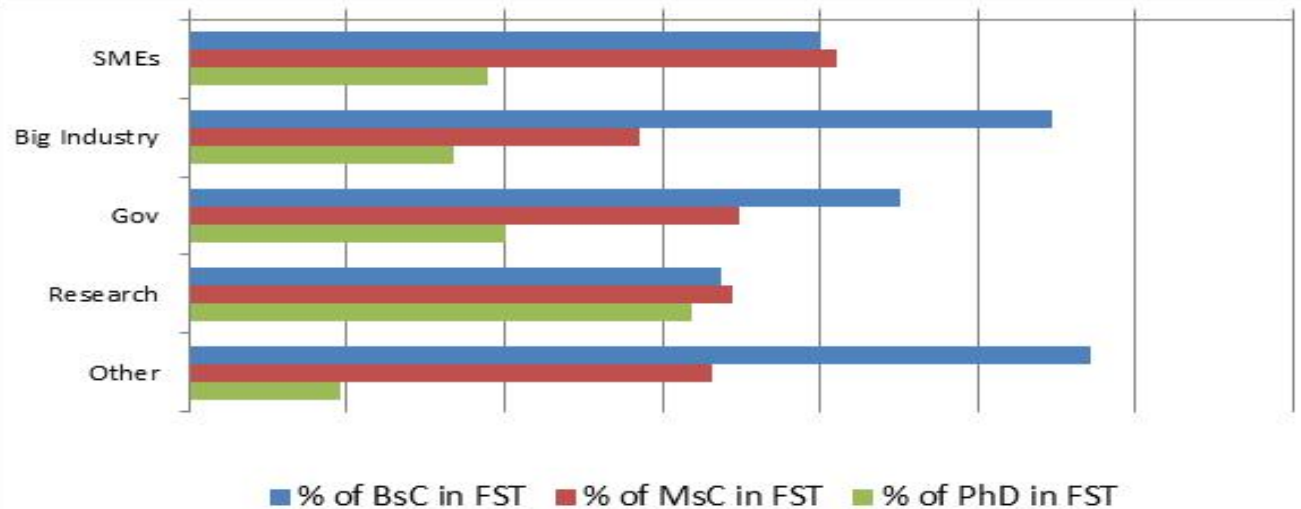
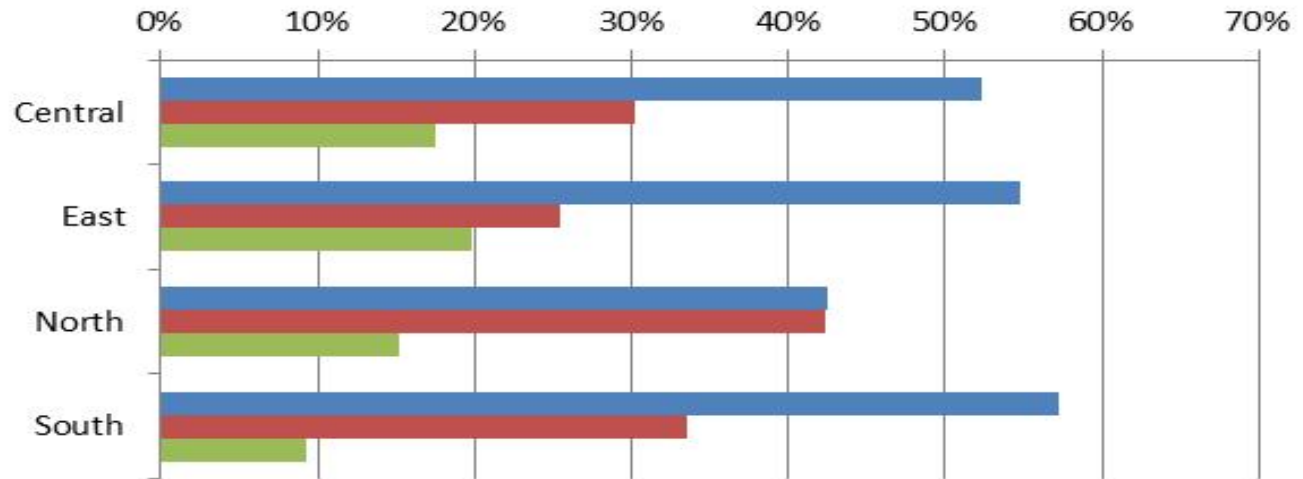
Degree in FST

Certification



Nature of the FST degree

**FSTs with a
Bachelor's
Master's
PhD
in FST**



“How satisfied are you with employees that are new graduates in FST?”

97% are either

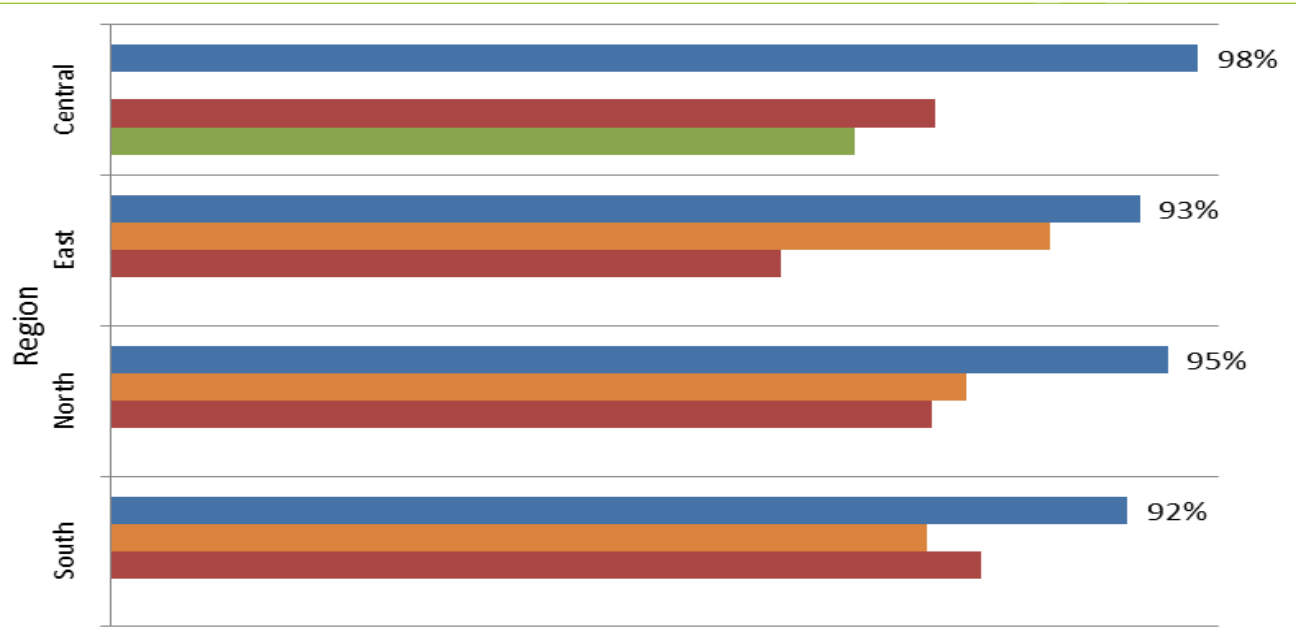
“Very satisfied, they have excellent knowledge and skills”

Or

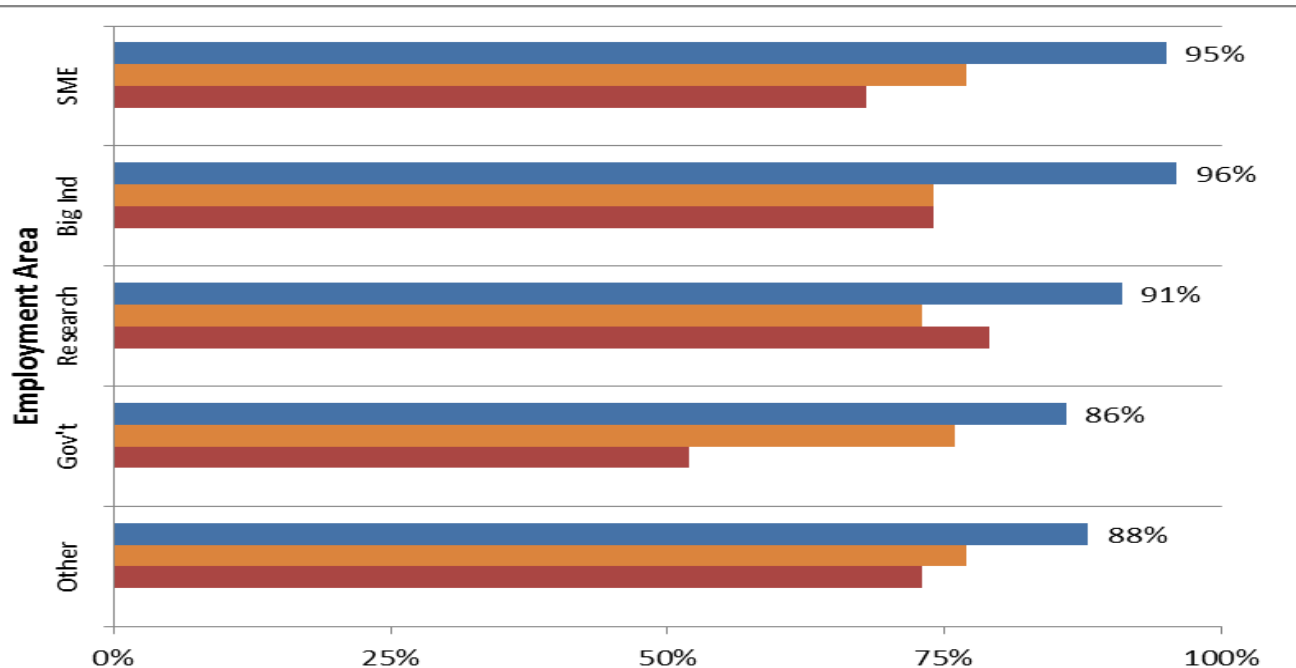
“Somewhat satisfied, they need further training or experience”



Top Soft Skills in Currently Employed FSTs

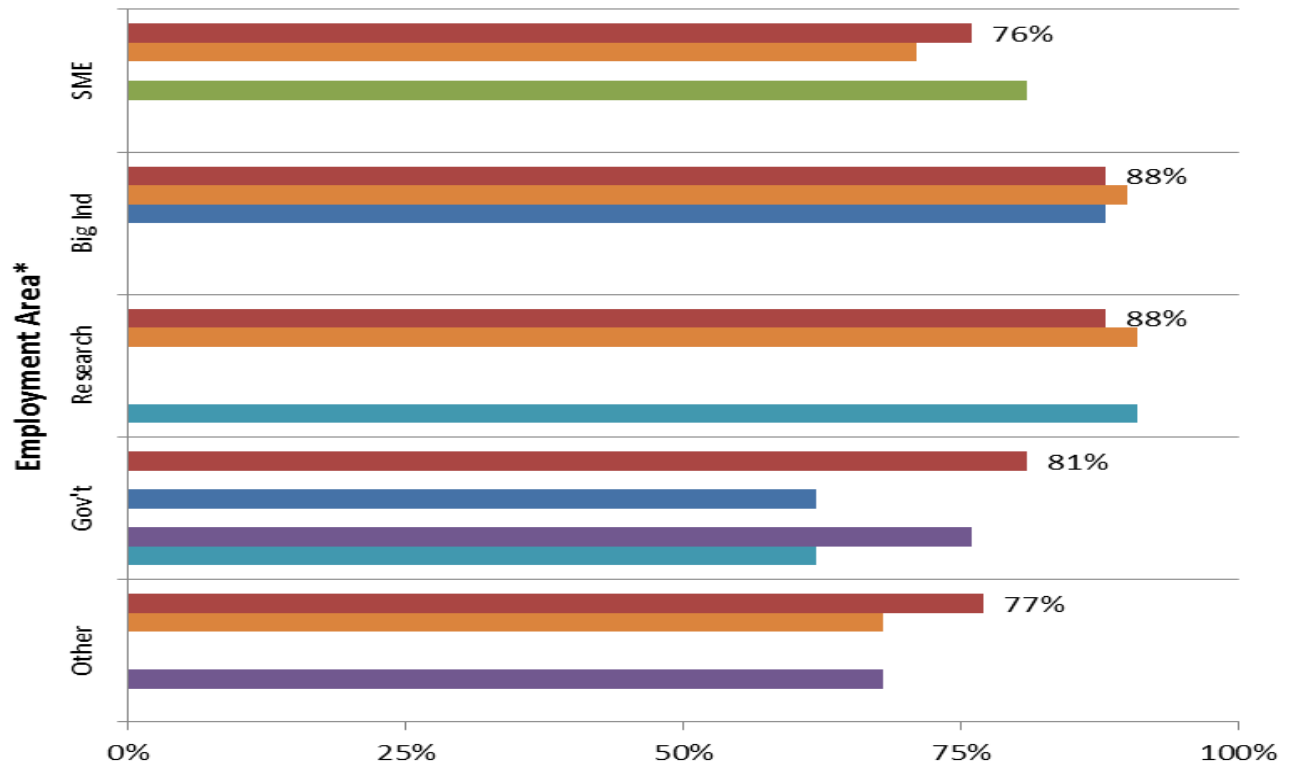
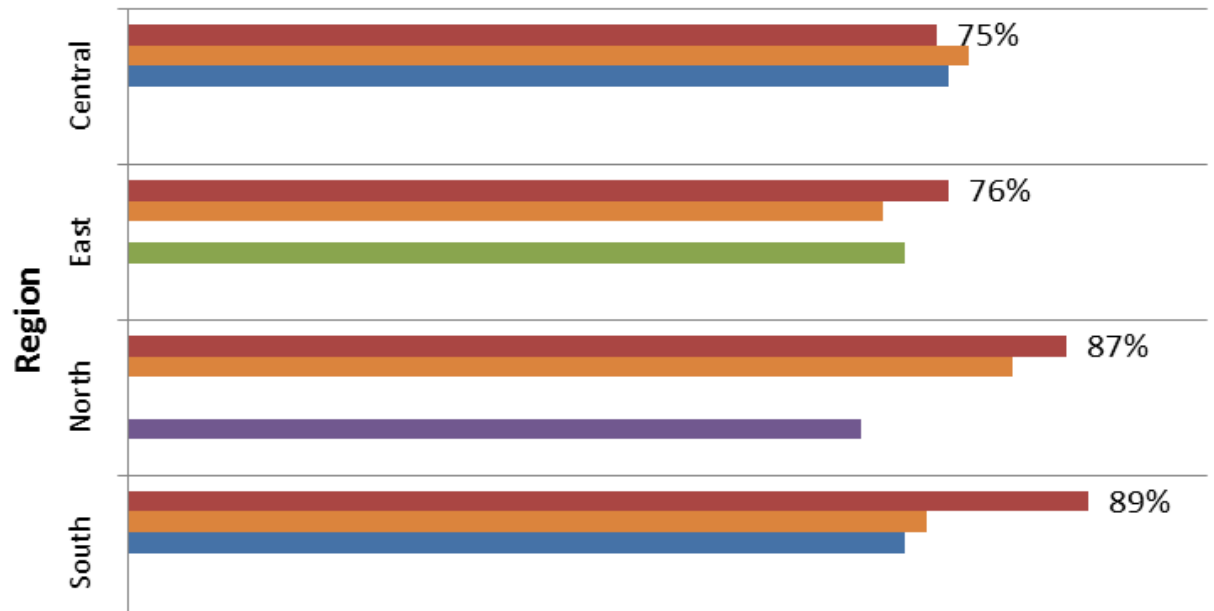


- Communicating
- Managing Information & Computer Literacy
- Working With Others
- Participating in Projects & Tasks



Top Food Skills in Currently Employed FSTs

- Food Safety Management, Hygiene & Safety Control
- Product Development
- Quality Management, Assurance & Control
- Production Management/Operations
- Food Legislation & Control
- Research



Highlights

- Employers of food scientists & technologists (FSTs) told us which skills they desire
- “Communicating” was the no. 1 skill desired by all FST employers
- Training in communication skills should primarily take place in school, before and during university, but the suggested frequency of such training was close to “continuous”, indicating that education during work life is also important for this skill.
- Overall, “soft” skills are more in demand than food sector specific skills

Highlights

- “Product Development” was the no. 1 food sector specific skill
- This skill should primarily be learned in the workplace, but preceded by university training
- Desired skills varied by geographical region, FST level and employment area
- All employers in all areas mentioned soft skills much more than food sector skills. This may reflect a general satisfaction with the food sector-specific skills found in current FSTs

Highlights

- The comparison with the current situation showed that in general FSTs have the skills that are considered ideal. This is good news!
- However, current FSTs have almost the same competence in soft and food specific skills while, ideally, FSTs should have many more soft skills. The message seems to be that we need more soft skills and more varied soft skills

>>> Developments for the regulation of food science
and technology professions in Europe



UNIVERSITÀ
DEGLI STUDI
DI MILANO

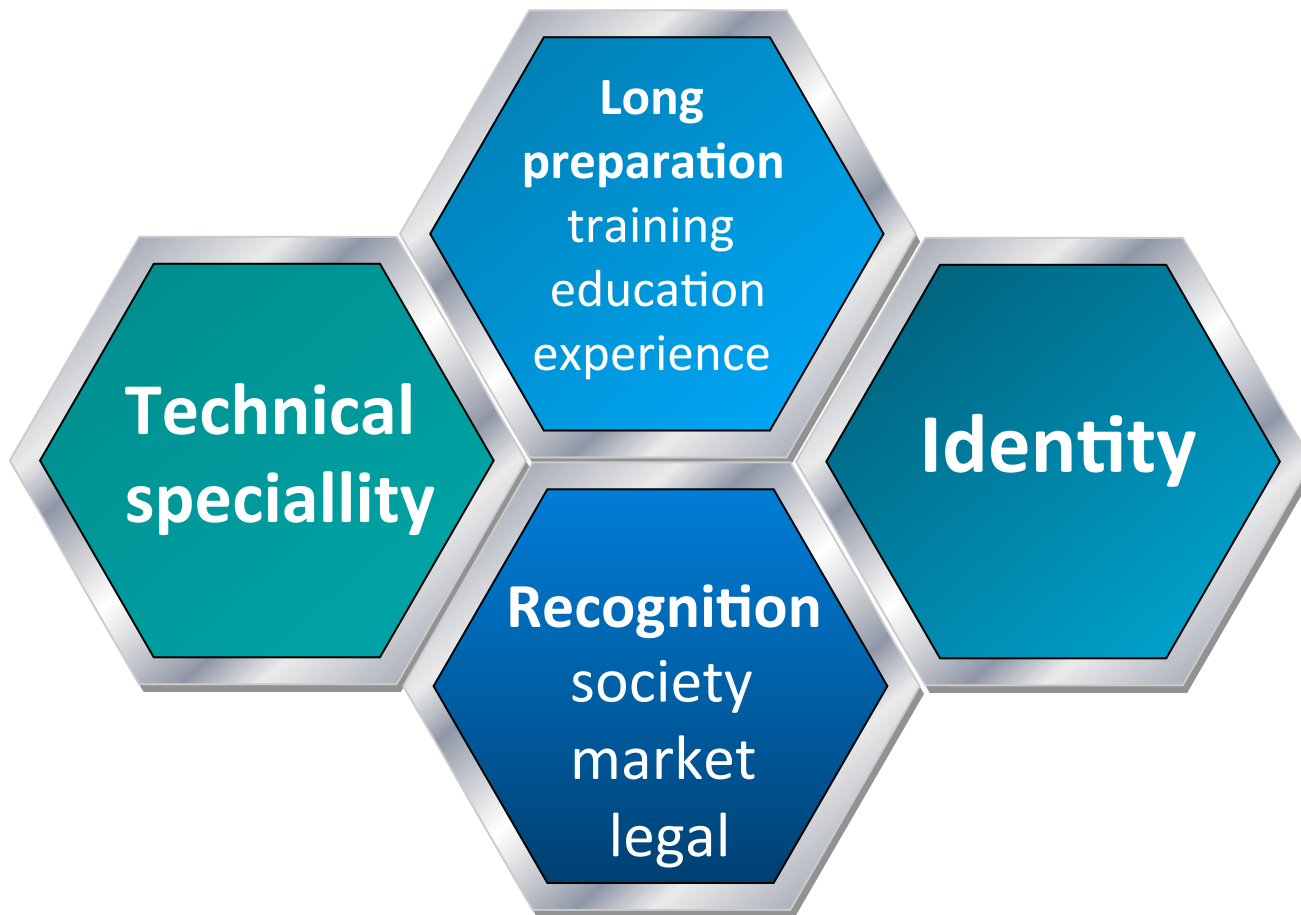


ISEKI Food Association Workshop Food Professional Regulation in EU

Wednesday 31st August 2011
Great Hall of the University of Milan,
via Festa del Perdono 7, Milan, Italy

Sponsored by





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

ISEKI Food Association

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WEBINAR: Regulation of the Food professions in Europe

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Regulation of the food professions in Europe

Join us for a Webinar on June 8

REGISTER NOW

Space is limited.
Reserve your Webinar Seat Now at:
<https://www3.gotomeeting.com/register/300426838>

Food professions are not attractive. That is claimed by the food and drink industry and in general by the European higher education that has been unable to attract the best students to food science and technology programmes. To understand this problem and to propose solutions, the current status of the food professions in Europe was analysed. Few countries were found to have completely regulated professions, some others possess the regulation of the title of the profession only and the rest has no such requirement for designation of professions but usually have professional associations. The heterogeneous picture in Europe is an indicator of the difficulty to characterize the identity of the food professional, that can also be explained due to the fact that, depending on the country, the same jobs, the same functions, are frequently performed by graduates from

Highlights

- From the whole work performed it was concluded that the issue about regulated professions in the field of food science and technology in Europe is important and it needs an improvement. However, it is evident also that this is a complex task
- At the same time there is also a debate about the possibility to deregulate the professions, with the idea that this will decrease the costs of regulation, remove the informational barriers and complex formal procedures and thus increase competition that will generate quality and liberate transfer on the international job market

Comparison of actual with recommended career paths

Survey

Actual career path

Basic background data

Selected parameters for career path characterization

Education and training through the career path



Low Responsibility Level (LR)

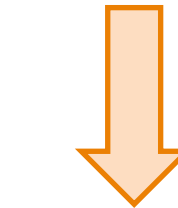
Responsible for a scope of activities under the direction of others

Medium Responsibility Level (MR)

In charge of leading a group of persons

High Responsibility Level (HR)

In charge of leading the company



Workshops

Recommended career path

Top skills and top food skills demanded by the employers

Where and when (frequency) the skills have to be acquired.

>>> Establishment of a framework for continual professional training and career development for the FST professional

- ✓ Establishment of a framework for career development for the FST professionals

www.foodcareers.eu

- ✓ Motivation of young people to study science and technology in Europe .

www.foodgalaxy.eu

Better prepared
PROFESSIONALS

**MORE
PROFESSIONALS**



**Better
PROFESSIONALS**



foodcareers

European network for continual professional training and career development for the Food Professional

Join us!



Members



Networks



Profession Development



Training Courses

latest news

Publication of Knowledge and Skills draft document version 2.0
03.2012

upcoming events

PAS 220 : 2008 & FSSC 2200
[Read More](#)

who's on-line

There are currently *0 users* and *2 guests* online.

AIMS:

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

creation of an online network for continual professional training and career development for Food Scientists and Technologists in Europe

social networking and providing the guidance and tools for creating and maintaining a continual professional development portfolio

How does it help the food professional?

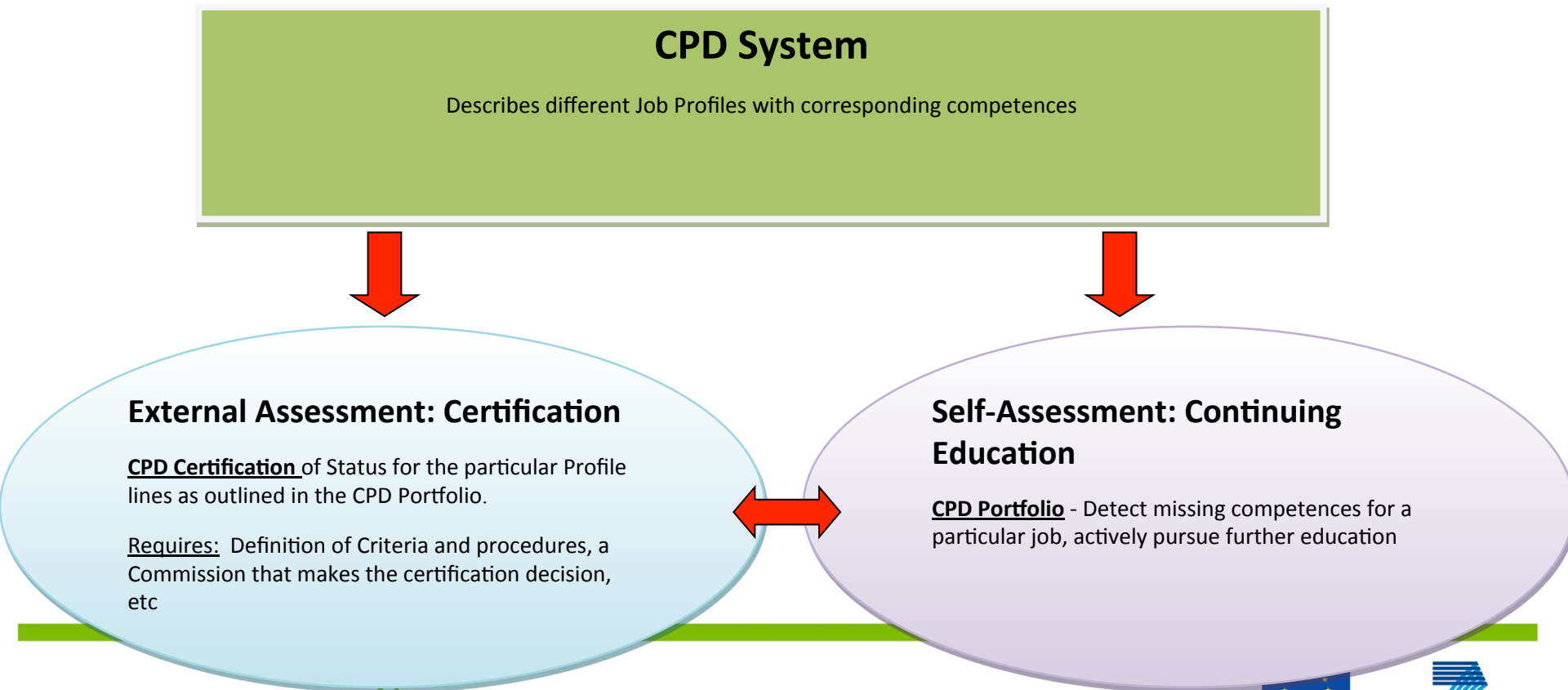
- The on-line Continuing Professional Development Portfolio
- Information on training
- Social Networking

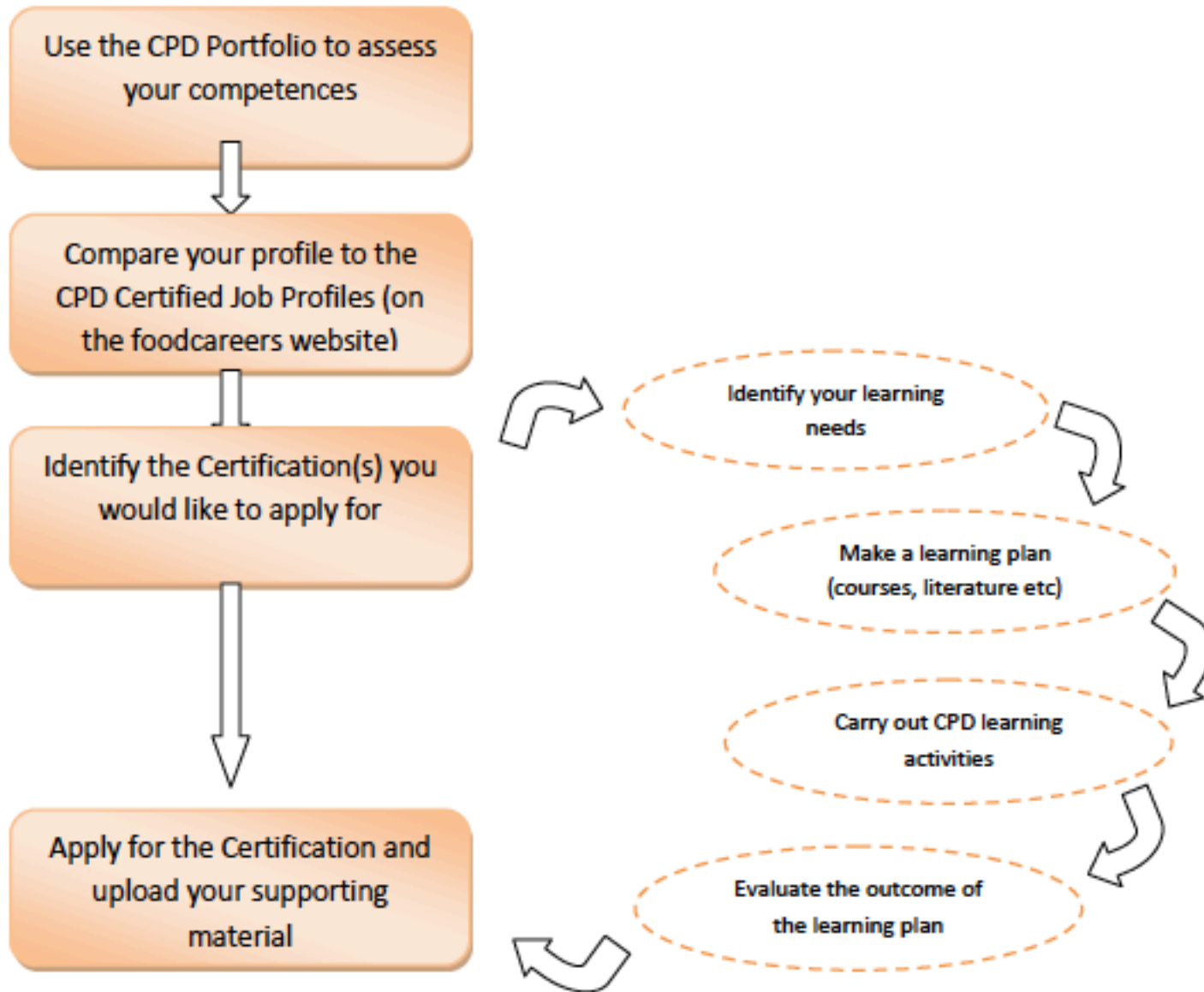


- Development of a certification scheme for Continual Professional Development programmes

“As a food professional, you may want more than just creating a CPD portfolio which can help you in your next job. You want a certificate which proves that you have the required skills and competences for a particular job anywhere in Europe. One of our aims is to propose and develop a **European certification scheme** for food careers. The assessment of your CPD portfolio will form part of the process for certification.” (<https://www.foodcareers.eu/cpd-certification>)

- Development of a certification scheme for Continual Professional Development programmes





Sustainability after project ending



**ISEKI - Food
Association**



Motivation of young people to enter and pursue of a
career in food science and technology in Europe



[Have an account?](#)

Once upon a time...

The Taste of Life

I eat therefore I am

To eat or not to eat

Mission Possible

I am the king of the kitchen

Brave new food

A small product for the consumer - a giant process for the producer

MY FOOD CAREER

Food production and processing

Nutrition

Experiments with food

Studying food science

High pressure
Health ingredients

Food science, engineering and technology

Waste management

Highlights

Food & Religion

Wed, 21 Mar 2012



Lifestyle and food habits have been encoded and regulated by belief and religion for centuries. This choices might have a biological base, but

MAIN AIM:

Show prospective students

Food Science is a **real science with real challenges**

Careers in Food Science and Technology






Food Science is a **real science with real challenges**



- **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

House Experiments

		
Bouncy Ball made of Egg	Fountain made of Cola Light	Fruity 'Coking' of Fish
		
Magic Red Cabbage Juice		Multi Colour Juice

A career in Food Science is a **challenging and rewarding**



A career in Food Science is a **challenging and rewarding**



Sustainability after project ending



track_fast



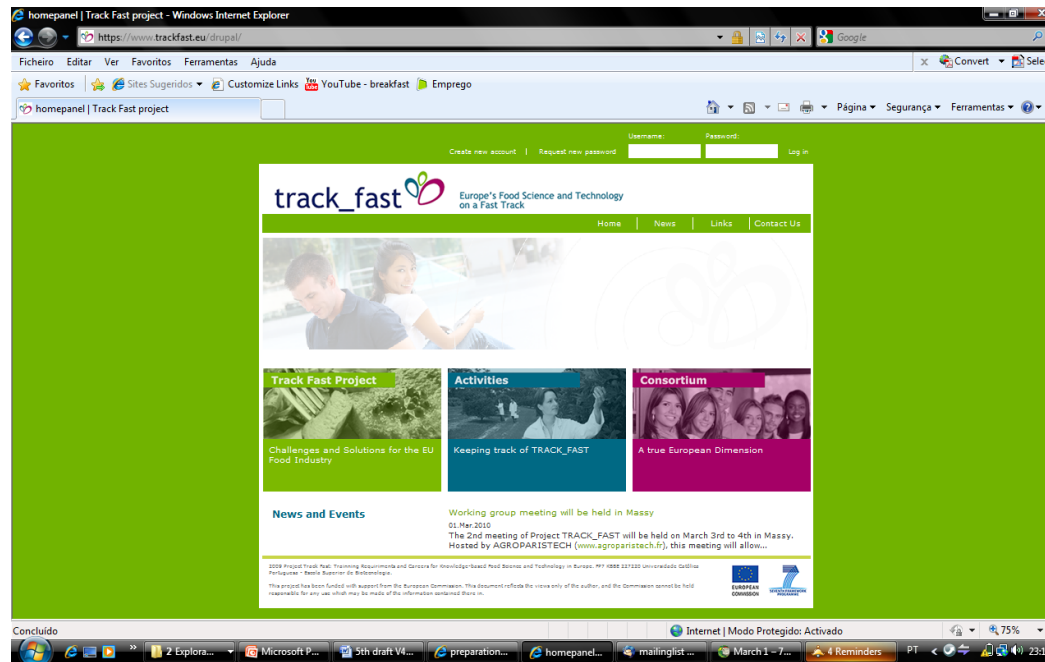
Europe's Food Science and Technology
on a Fast Track



be a part of it !

Website

www.trackfast.eu/



Communication

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+ 351 22 5580058

Thank you !!

