

# The ISEKI Food Projects Approach to Develop Skills, Competencies and Knowledge for the European FSTs

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# WHAT does IFA have to offer ?

The ISEKI-Food Association has two accreditation programmes

**E**uropean **Q**uality **A**ssurance **S**cheme for **F**ood Studies (**EQAS-Food**)

- Quality Assurance & Accreditation of Study Programmes

**E**uropean **P**rofessional **A**ccreditation & **D**evelopment Scheme  
for the **F**ood Professional (**EPADS-Food**)

- Professional accreditation of job profiles by CPD

# EQAS-Food Awards Key Aims

Enhance quality and transparency of educational programmes in food science and technology

Provide information on study programmes across Europe through an appropriate label for accredited educational programmes in food science and technology

Facilitate mutual transnational recognition of qualifications

Increase mobility of students

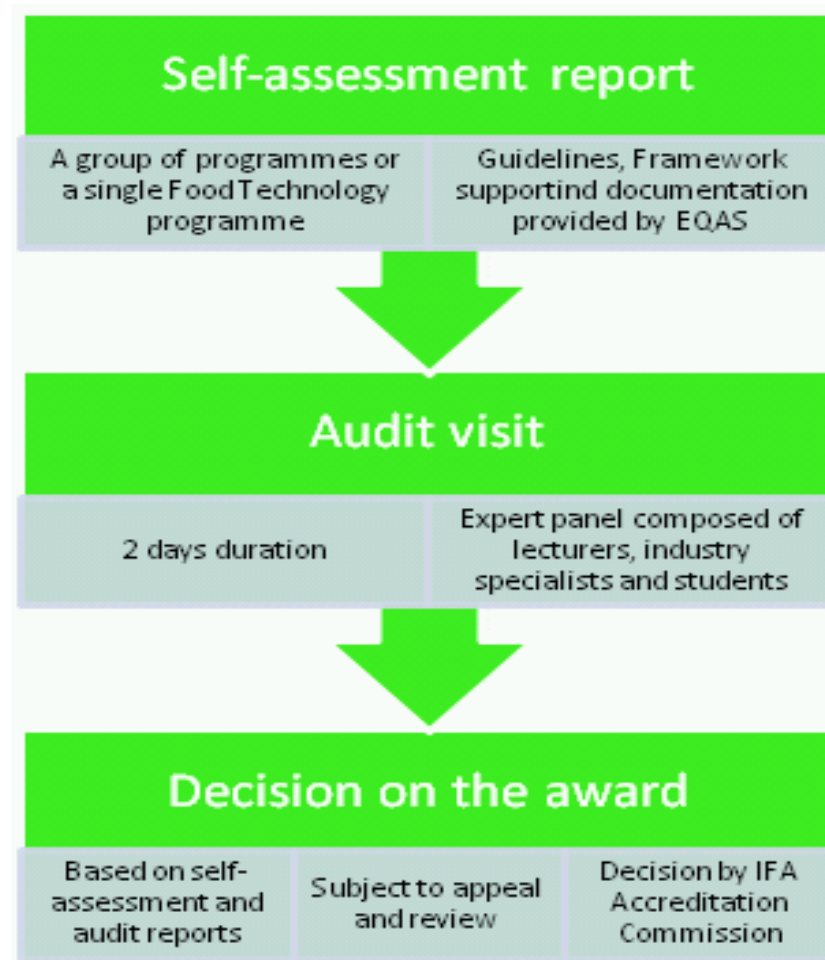
# EPADS-Food Awards Key Aims

Develop a Continual Professional Development framework for the certification of Job Profiles in the food sector

Provide guidance on CPD portfolio management

Implement the framework using online portfolio, social networking and training course information repository

# The EQAS-Food Awards Process



# The EQAS-Food Awards Experts

Minimum requirements:

**specialist expertise** in Food Science and Technology

**activity** in one of the disciplines of Food Science and Technology

Minimum requirements:

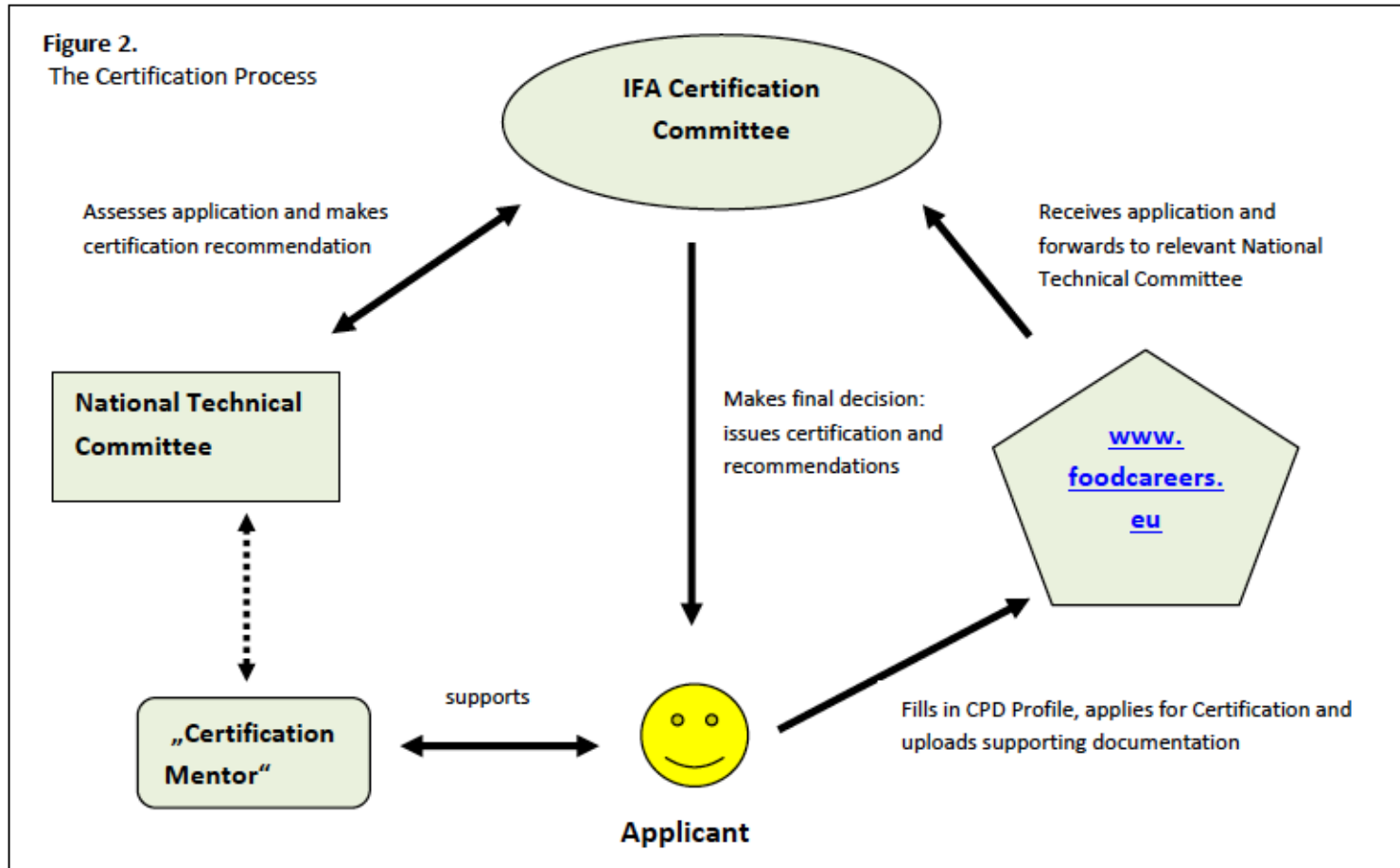
**accreditation or evaluation experience**, didactic competences in higher education, international experience, experience of institution of higher education administration

**participation in training opportunities** on accreditation issues.

[https://www.iseki-food.net/EQAS\\_Food\\_Award](https://www.iseki-food.net/EQAS_Food_Award)

8<sup>th</sup> Food Engineering Congress. Ankara. 7 November 2013

# The EPAD-Food Awards Process



# EPAD-Food Awards Job Profiles

## Certification of Professionals

Three levels of responsibility and experience

**Low, Med, High**

Two job profile areas

**Food Quality and Safety**

**Food Product Development Technologist**



# EPAD-Food Awards Job Profiles

## Food Quality and Safety Professionals

The **Certified Food Quality Technologist** is a professional with work experience in quality functions (e.g. part of a HACCP team)

The **Certified Senior Food Quality Technologist** is a professional with work experience in quality functions (e.g. managing a HACCP team)

The **Certified Food Quality and Safety Manager** is a professional with work experience in positions of higher responsibility in the area of quality (e.g. management of quality systems)

# ISEKI 4 survey on skills requirements

## Top 5 Food Industry specific skills

**Food Safety Management, Food Hygiene & Food Safety Control**

**Quality Management, Quality Assurance & Quality Control**

**Food Legislation & Control**

**Product Development**

**General Research & Development**

# ISEKI 4 survey on skills requirements

## Top 5 non-sector specific skills

**Communication**

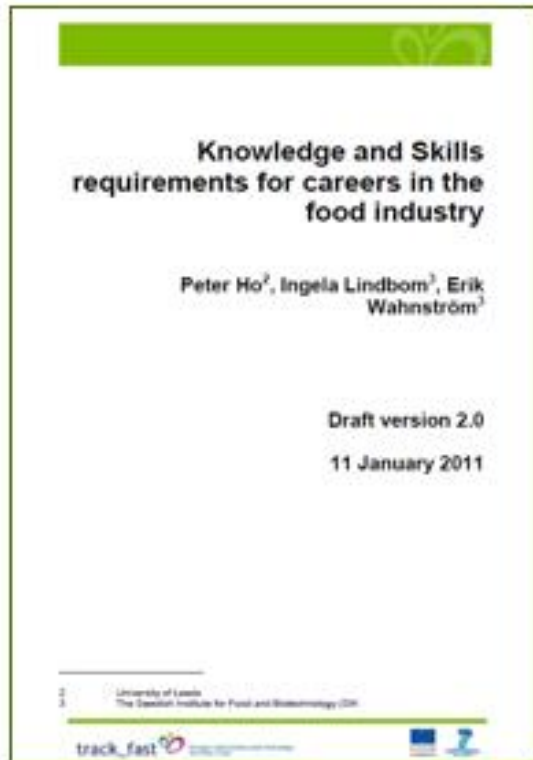
**Thinking & Solving Problems**

**Working with Others**

**Having a Positive Attitude**

**Being Responsible**

# TRACK\_FAST Knowledge list



## Section I. Non-sector specific skills

1. Fundamental Skills
2. Personal Management Skills
3. Team-working and interpersonal Skills
4. Business skills
5. Pedagogical skills

## Section II. Sector non- specific skills

6. Skills for food quality and food safety
7. Skills for Research and development (R&D)
8. Skills for Food Production and manufacturing
9. Skills for food retail and the supply chain
10. Skills for Logistics

## Section III. Sector specific skills

11. Skills for food processing sectors

## **6. Skills for food quality and food safety**

This subsection covers areas of food quality management, quality assurance, quality control, food safety, food hygiene, and food safety control.

### **6.1. Quality management, quality assurance and quality control**

- 6.1.1. Understand how to maintain product quality in food manufacture
- 6.1.2. Maintain product quality in food manufacture
- 6.1.3. Understand how to control product quality in food manufacture
- 6.1.4. Monitor product quality in food manufacture
- 6.1.5. Understand how to carry out sampling for quality control in food manufacture
- 6.1.6. Carry out sampling for quality control in food manufacture
- 6.1.7. Understand testing for quality control in food manufacture
- 6.1.8. Carry out testing for quality control in food manufacture
- 6.1.9. Understand how to monitor quality of work activities in food manufacture
- 6.1.10. Monitor and control quality of work activities in food manufacture
- 6.1.11. Monitor and control throughput to achieve targets in food manufacture
- 6.1.12. Understand how to contribute to quality improvements in food manufacture
- 6.1.13. Contribute to quality improvements in food manufacture
- 6.1.14. Understand how to implement and evaluate a quality improvement programme in food manufacture
- 6.1.15. Implement and evaluate an improvement programme in food manufacture
- 6.1.16. Understand quality assurance systems in food manufacture
- 6.1.17. Develop, implement and evaluate quality assurance systems in food manufacture
- 6.1.18. Evaluate and improve quality assurance systems in food manufacture
- 6.1.19. Understand quality audits in food manufacture
- 6.1.20. Carry out quality audits in food manufacture
- 6.1.21. Ability to perform laboratory analyses

# ISEKI 4 survey on skills requirements

## Product Development

Workplace	Unimportant	Not Very Important	Somewhat Important	Important	Very important
Academic	18	12	12	38	51
Industry	0	4	5	31	39
Other	1	1	4	3	8

## Mosaic plot



# ISEKI 4 survey on skills requirements

## Food Safety Management, Food Hygiene & Food Safety Control



All respondents were in agreement that this skill is **Important** or **Very important**

# ISEKI 4 survey on skills requirements

## Quality Management, Quality Assurance & Quality Control

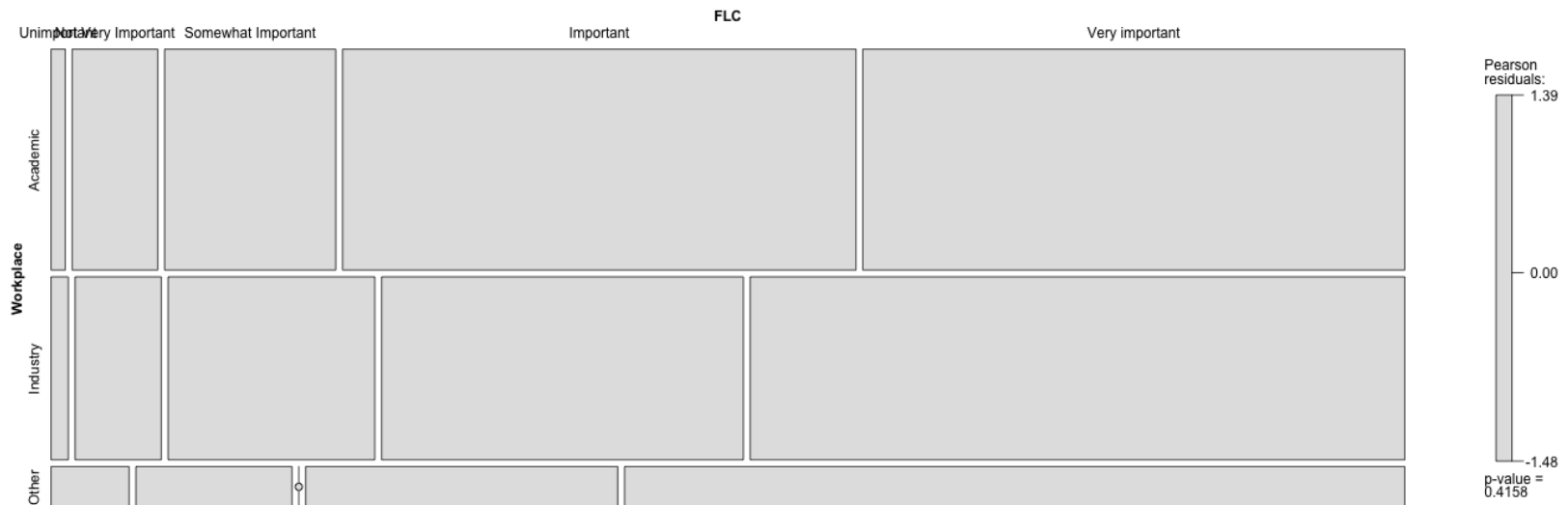


All respondents were in agreement that this skill is **Important** or **Very important**



# ISEKI 4 survey on skills requirements

## Food Legislation & Control



All respondents were in agreement that this skill is **Important** or **Very important**

# ISEKI 4 survey on skills requirements

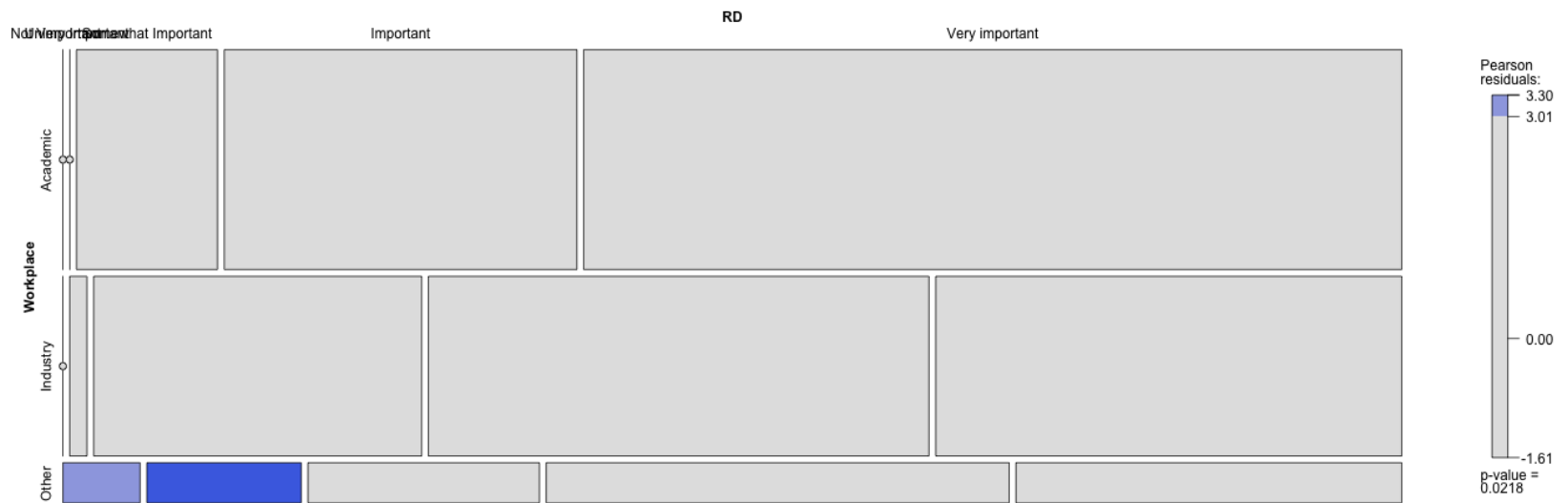
## Product Development



All respondents were in agreement that this skill is **Important** or **Very important**

# ISEKI 4 survey on skills requirements

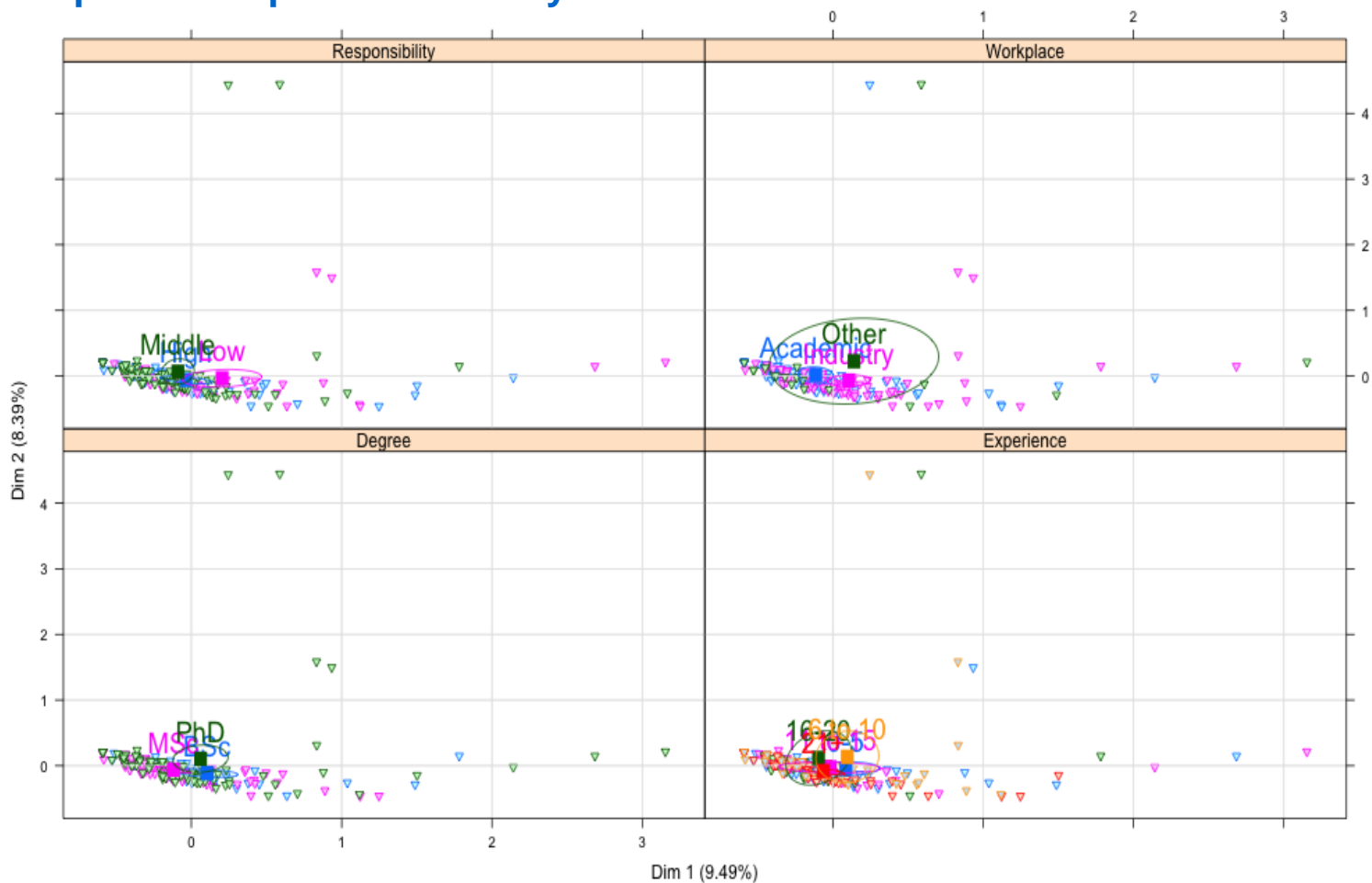
## General Research & Development



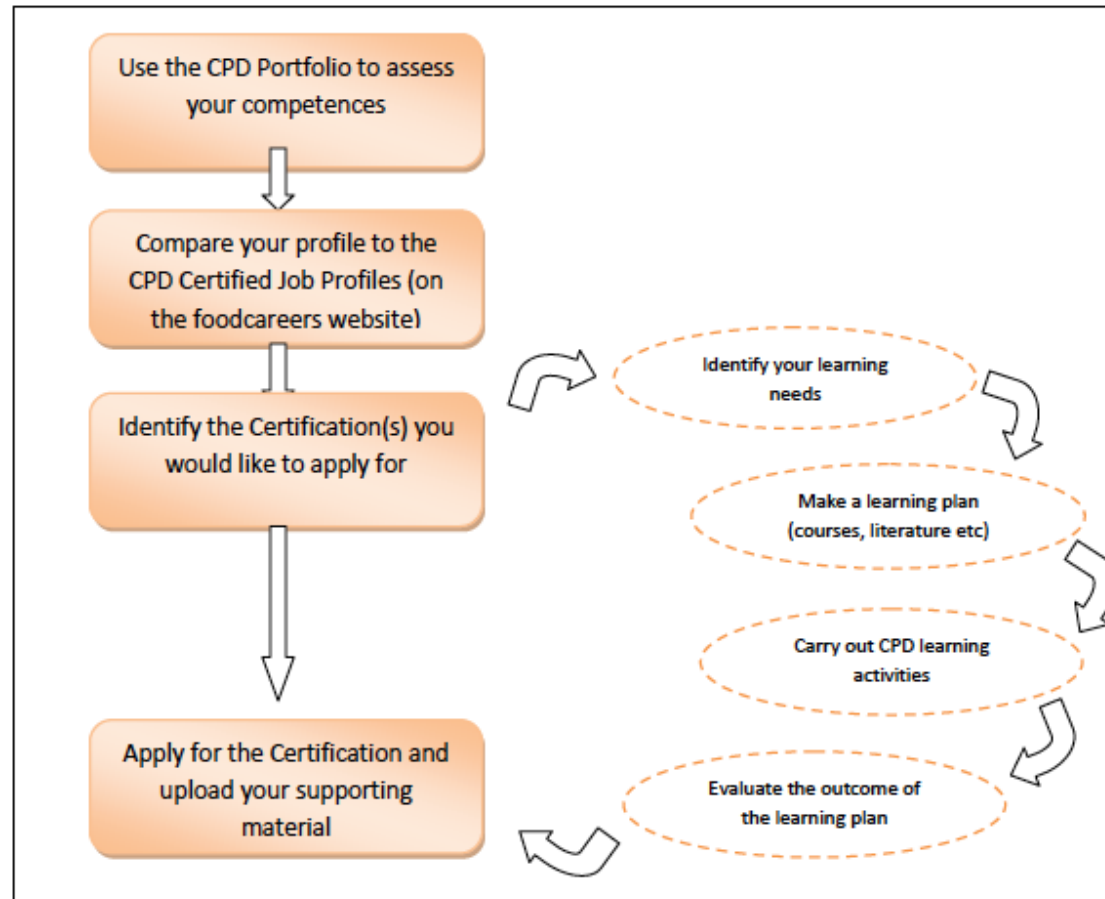
All respondents were in agreement that this skill is **Important** or **Very important**

# ISEKI 4 survey on skills requirements

## Multiple Correspondence Analysis



# Food careers CPD procedure



# Food careers and skills recognition



The screenshot shows the homepage of the foodcareers.eu website. The header features the 'foodcareers' logo, a search bar, and a login section with fields for 'Username' and 'Password' and a 'go' button. A navigation menu includes links for Home, About Foodcareers, Members, Networks, Profession Development, Training courses, Events, and News. The main content area has a large banner with the text 'European network for continual professional training and career development for the Food Professional' and 'Your portal to a wealth of information!' alongside an image of a scientist using a microscope. Below the banner are four category tiles: MEMBERS (with an image of a group of people), NETWORKS (with an image of hands shaking), PROFESSION DEVELOPMENT (with an image of two women smiling), and TRAINING COURSES (with an image of a scientist). At the bottom, there are three columns: 'latest news' with a link to 'FoodDrinkEurope Biennial Congress 01.10.2012', 'upcoming events' with a link to 'TRACK\_FAST Open Symposium', and 'who's on-line' showing '0 users and 1 guest online'.

[www.foodcareers.eu](http://www.foodcareers.eu)

8<sup>th</sup> Food Engineering Congress. Ankara. 7 November 2013

Thank you for your attention

**Any Questions**