**Technician for Food-industry bioeconomy - EQF level 5**

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| **Code** | Later defined by ESCO |
| **Description** | The **Technician for food-industry Bioeconomy** implements the management, business and production processes by identifying the resources and development possibilities of the company according to the territorial - productive context of reference, the operational organization, the implementation of continuous improvement procedures, the monitoring and evaluation of the results, with the assumption of responsibilities relating to the surveillance of executive activities carried out by others. The technical training in the use of methodologies, tools and specialized information, enables the technician to carry out activities related to the management of the farm with functional skills in the choice of production addresses, investments, marketing chains, etc., of an administrative nature. They will also deal with any support activities for the planning, organization and monitoring of the work and evaluation phases of the production process. |
| **Alternative label** | Later defined by ESCO |
| **Regulatory Framework** | Later defined by ESCO |
| **Hierarchy** | Later defined by ESCO |
| **More specific professions** |  |
| **Essential skills** | * From the core curriculum (Module Soft-skills and Entrepreneurship) – Annex I
* Quality management assurance control
* Food safety management, hygiene and control
* Continuous improvement
* Production operations and management
* Traceability
* Food waste reduction
* Product development
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| **Essential knowledge** | * Sustainability: Ethics for food; water reuse; Climate change; Side stream valorisation (from food industry, from farm) and co-products;
* Bio-economy and circular economy principles, Energy efficient production methods
* Regulations; Food security; Labelling and Ingredients; Bioeconomy regulation framework;
* Health & safety management (specific risks on top of the main curriculum);
* Emerging technologies;
* Plant based food; bio-based products
* Biomass transformation
* Packaging; bio-based Food Packaging
* Renewable energy production and use
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| **Optional skills** | * Development of new proteins and new protein fractions
* Sustainable Transportation & logistics management
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| **Optional knowledge** | * Energy efficiency
* Carbon sequestration and carbon balance
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| **State** |  |
| **Concept URI** |  |

**Annex I**

**Basic Module for each occupational profile.**

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| **Units**  | **Learning outcomes** |
| **Basic knowledge** | * Definitions (soft skills, food industry, sustainability, bioeconomy)
* Job safety
* Digital learning/tools
* Basic of economic and financial issues
* English reading/understanding
* Business-/Entrepreneurship Skills in general
* Knowledge of agri-food communities
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| **Business planning/model** | * Innovation management and its deployment
* Project management
* Decision making
* Time management
* Business planning
* Sales and Marketing
* Cooperatives
* Agri-food law, quality, safety and certification
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| **Social & Communication** | * Public speaking
* Negotiation and conflicts
* Food chain cooperation
* Staff working/networking
* Reporting and briefing
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| **Thinking** | * Organisation, planning, proactive, flexible, and strategic thinking
* Problem solving
* Interdisciplinary knowledge
* Learning Continuously
* Analytical, critical and creative thinking
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