**Technician for Sustainable Food Industry – EQF level 5**

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| **Code** | Later defined by ESCO |
| **Description** | The **Technician for Sustainable Food industry** performs technical tasks to support the implementation and supervision of sustainability requirements in the production, management and business activities of a food company.  These tasks usually include: developing possibilities for 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, purchase of sustainable raw materials, monitoring the efficient use or resources, sustainable product development and packaging, waste management, implementation and monitoring of continuous improvement procedures, sustainable marketing chains, administrative tasks and supervision of activities carried out by others. Has technical training in the use of methodologies, tools and specialized information. Also deals with all support activities for the planning, organization and monitoring of the work and evaluation phases of the product process. |
| **Alternative label** | Later defined by ESCO |
| **Regulatory Framework** | Later defined by ESCO |
| **Hierarchy** | Later defined by ESCO |
| **More specific professions** | Technician for Agri-food industry and digitalization |
| **Essential skills** | From the core curriculum (Module Soft-skills and Entrepreneurship):   * Soft skills; * ICT Essentials: core digital skills * Job safety: Safety of workers and health, Health and safety management   Efficient use of resources. Water treatment and reuse  Waste prevention and valorisation of by-products  Energy efficiency (Generation, Storage and use of renewable Energies)  Sustainable Packaging: sourcing and efficient use of materials, reusability/recyclability, eco-design, life cycle  Manufacturing technologies (energetic optimisation of production plants - optimisation of manufacturing processes, industry 4.0, lean manufacturing); Preventive maintenance  Sustainable origin of raw material (Sustainable sourcing / efficient use of resources) |
| **Essential knowledge** | Sustainability: Climate Change; Greenhouse Gases - GHGs; Water management  Circular economy: Circular manufacturing / Industry 4.0 aspects; Sustainable packaging  Traceability & Food Production; Food waste reduction  Improved agri-food production (energetic optimisation of production plants - optimisation of manufacturing processes); Logistics; Sustainable metrics (KPIs); Labelling  Consumer Trends / Demands  General legal framework for industry; Environmental Licensing |
| **Optional skills** | Life cycle assessment digital tools  Environmental Management Systems |
| **Optional knowledge** | Corporate Social Responsibility  Sustainable Value Chains |
| **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 |
| **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 |
| **Social & Communication** | * Public speaking * Negotiation and conflicts * Food chain cooperation * Staff working/networking * Reporting and briefing |
| **Thinking** | * Organisation, planning, proactive, flexible, and strategic thinking * Problem solving * Interdisciplinary knowledge * Learning Continuously * Analytical, critical and creative thinking |