

New Skills & Future professions in Food Manufacturing

(updated version October 2020)

1. PRODUCTION

New skills	Future Professions
<p>Sector/non-sector specific knowledge & competences</p> <ul style="list-style-type: none"> - Innovative technologies - Nano-technology and -engineering - Food space technologies - Sustainability - Food waste recovery and management - Automation and robotics - Digital skills - Modelling and virtualisation - Bio-engineering - Hygienic Design and Engineering concepts - Additive manufacturing and 3D printing 	<ul style="list-style-type: none"> • Food Bioengineer • Automation engineer • Digital transformation • Lab-grown food engineer (e.g. meat, milk)
<p>Soft/transversal</p> <ul style="list-style-type: none"> - Managing complexity - Adaptability and continuous learning - Complex information processing and interpretation - Creativity 	

For additional info about future scenarios and trends in food production please visit:
Forecast aggregator (<https://www.askfood.eu/tools/forecast/>)

2. QUALITY ASSURANCE AND QUALITY CONTROL

New skills	Future Professions
<p><i>Sector/non-sector specific knowledge & competences</i></p> <ul style="list-style-type: none"> - Food toxicology - Food Legislation - Chemometrics - Nanotechnology - Data analysis - Sensors - Biosensors - Numerical and statistical analysis - Information Technology (IT) - Internet of Things (IoT) - Traceability - Blockchain technology 	<ul style="list-style-type: none"> • Food sensory panellist • Environmental Health and Safety Specialist • Food safety technologist • Food Safety and Health manager • Food toxicologist • Data analyst
<p><i>Soft/transversal</i></p> <ul style="list-style-type: none"> - Project management - Critical thinking - Complex information processing and interpretation - Logical thinking 	

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3. RESEARCH AND DEVELOPMENT

New skills	Future Professions
<p><i>Sector/non-sector specific knowledge & competences</i></p> <ul style="list-style-type: none"> - Food physics and soft material science - Colloidal science concepts - Food ingredients functionality - New food sources and functionalities - Food Omics and nutriomics - Novel foods - Organic foods - Consumer science - Biopreservation - Food legislation and regulations - Innovative packaging - Bioengineering - Intellectual property rights and copyright - Project writing - Project management 	<ul style="list-style-type: none"> • Food packaging designer Engineering • Ingredient developer • Flavour technologist • Food scientist associated • Food innovation manager • Food Innovation designer
<p><i>Soft/transversal</i></p> <ul style="list-style-type: none"> - Design Thinking - Design innovation - Open Innovation - Creative thinking - Complex information processing and interpretation - Leadership and management - Decision making - Personal experience - Ethics in food manufacturing 	

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4. BUSINESS DEVELOPMENT

New skills	Future Professions
<p><i>Sector/non-sector specific knowledge & competences</i></p> <ul style="list-style-type: none"> - Internet analysis - Innovation axis identification - Product innovation management - Food business development - Fair trade concepts - e-commerce 	<ul style="list-style-type: none"> • Food market researcher • Food product and brand manager • Food label designer
<p><i>Soft/transversal</i></p> <ul style="list-style-type: none"> - Complex information processing and interpretation - Entrepreneurship - Multicultural team working 	

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Important Notes about this Document

This document is aimed to provide general information to enable individuals, employers and training providers to be acquainted on the skills for career, training and education purposes.