

Food Manufacturing sector

ESCO Professions & Qualifications

Some professions and qualifications included in the Career Map of the Food Manufacturing and related skills and competences have been classified at European level by ESCO, European Skills, Competences, Qualifications and Occupations (<https://ec.europa.eu/esco/portal/home>).

ESCO is the multilingual classification developed as part of the Europe 2020 strategy.

The ESCO classification identifies and categorises skills, competences, qualifications and occupations relevant for the EU labour market and education and training. It systematically shows the relationships between the different concepts.

In this list, the most relevant professions and qualifications of the Food manufacturing sector found in the ESCO database are included and classified according to the required minimum Education and Training degree to undertake that role, job or qualification (i.e. Higher Education, Postsecondary Vocational School, High School).

Required minimum Education and Training degree: Higher Education

1. Food Production Manager

(click hyperlink above to be redirected to the ESCO website)

Monitoring of production and overall responsibility for staffing and related issues. Holders of detailed knowledge of the manufacturing products and their production processes. Controlling process parameters and their influence on the product.

2. Food Technologist

(click hyperlink above to be redirected to the ESCO website)

Development of processes for manufacturing foodstuffs and related products based on chemical, physical, and biological principles and technology. Design and planning of layouts or equipment, and improvement of food technologies in food production processes.

3. Bioengineer

(click hyperlink above to be redirected to the ESCO website)

Bioengineers combine state of the art findings in the field of biology with engineering logics in order to develop solutions aimed at improving the well-being of society. They can develop improvement systems for natural resource conservation, agriculture, food production, genetic modification, and economic use.

4. Food And Beverage Packaging Technologist

(click hyperlink above to be redirected to the ESCO website)

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Assessment of appropriate packaging for various food products. Management in relation to packaging while ensuring customer specifications and company targets. Development of packaging projects as required.

[5. Food Technician](#)

(click hyperlink above to be redirected to the ESCO website)

Assisting of food technologists in the development of processes for manufacturing foodstuffs and related products based on chemical, physical, and biological principles. Performing research and experiments on ingredients, additives and packaging.

[6. Food Production Engineer](#)

(click hyperlink above to be redirected to the ESCO website)

Monitoring electrical and mechanical needs of the equipment and machinery required in the process of manufacturing food or beverages. Maximisation of plant productivity by engaging in preventive actions in reference to health and safety, and G.M.P.

[7. Aquaculture And Fisheries Production Manager](#)

(click hyperlink above to be redirected to the ESCO website)

Planning, directing and coordinating production in large-scale aquaculture and fishery operations to catch and harvest fish and shellfish, and to grow fish, shellfish or other forms of aquatic life as cash crops or for release into freshwater or saltwater.

[8. Production Supervisor](#)

(click hyperlink above to be redirected to the ESCO website)

Production supervisors coordinate, plan and direct manufacturing and production processes. They are responsible for reviewing production schedules or orders as well as dealing with staff in these production areas.

[9. Dairy Processing Technician](#)

(click hyperlink above to be redirected to the ESCO website)

Supervision and coordination of production processes, operations, and maintenance workers in milk, cheese, ice cream and/or other dairy production plants. They assist food technologists in improving processes, developing new food products and establishing procedures and standards for production and packaging.

[10. Food Regulatory Advisor](#)

(click hyperlink above to be redirected to the ESCO website)

Food regulatory advisors are extra-judicial or judiciary technical experts. They ensure food industry practices comply with the regulatory norms. They perform audits, make diagnosis and monitor activities of inspection. These experts have expertise in food processing, food analysis, quality, safety, certification, traceability. They update, review, and approve labelling designs, develop nutrition facts panels, and ensure that products and labels meet appropriate standards and regulations.

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[11. Prepared Meals Nutritionist](#)

(click hyperlink above to be redirected to the ESCO website)

Prepared meals nutritionists value ingredients, manufacturing processes, and foodstuffs in order to assure nutritional quality and suitability of prepared meals and dishes. They study nutritional value of foodstuffs and dishes and advise on the composition of different meals or dishes for human feed (allergenic items, macro and micronutrients, ...)

[12. Food Analyst](#)

(click hyperlink above to be redirected to the ESCO website)

Food analysts perform standardised tests to determine the chemical, physical, or microbiological features of products for human consumption.

[13. Food Safety Specialist](#)

(click hyperlink above to be redirected to the ESCO website)

Food safety specialists organise processes and implement procedures to avoid problems with food safety. They comply with regulations.

[1. Food Safety Inspector](#)

(click hyperlink above to be redirected to the ESCO website)

Food safety inspectors carry out inspections in food processing environments from a food safety standpoint. They are part of official control bodies who check and control food products and processes to ensure compliance with regulations and laws governing safety and health.

[14. Environmental And Occupational Health Inspectors And Associates](#)

(click hyperlink above to be redirected to the ESCO website)

Investigate the implementation of rules and regulations relating to environmental factors that may affect human health, safety in the workplace, and safety of processes for the production of goods and services. They may implement and evaluate programmes to restore or improve safety and sanitary conditions under the supervision of a health professional.

[15. Environmental And Occupational Health And Hygiene Professionals](#)

(click hyperlink above to be redirected to the ESCO website)

Assessment, planning and implementation of programmes to recognize, monitor and control environmental factors that can potentially affect human health, to ensure safe and healthy working conditions and to prevent disease or injury caused by chemical, physical, radiological and biological agents or ergonomic factors.

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Required minimum Education and Training degree: Postsecondary Vocational School

1. Food Production Operator

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Performing one or more tasks in different stages of the food production process. Performing manufacturing operations and processes on foods and beverages, packaging, following predetermined procedures, and taking food safety regulations on board.

2. Food Production Planner

(click hyperlink above to be redirected to the ESCO website)

Preparation of production plans, evaluation of all variables in the process and ensuring that production objectives are achieved.

3. Food Grader

(click hyperlink above to be redirected to the ESCO website)

Inspecting, sorting and grading food products. Grading of food products according to sensory criteria or with the help of machinery. Determination of product's use by grading into the appropriate classes and discarding damaged or expired foods.

4. Food Preparation Assistants

(click hyperlink above to be redirected to the ESCO website)

Preparation and cooking to order a small variety of pre-cooked food or beverages, clear tables, clean kitchen areas and wash dishes.

5. Food Processing And Related Trades Workers

(click hyperlink above to be redirected to the ESCO website)

Slaughtering animals; treating and preparing them and related food items for human and animal consumption; making various kinds of bread, cakes and other flour products; process and preserve fruit, vegetables and related foods.

6. Industrial Cook

(click hyperlink above to be redirected to the ESCO website)

Creation of new food designs and recipes. Preparation, measuring and mixing of ingredients to prepare foodstuff products. Monitoring of cooking process, assigning specific baking tasks, and directing workers in task performance.

7. Food Processing, Wood Working, Garment And Other Craft And Related Trades Workers

(click hyperlink above to be redirected to the ESCO website)

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Treatment and processing of agricultural and fishery raw materials into food and other products, and produce and repair goods made of wood, textiles, fur, leather or other materials.

Required minimum Education and Training degree: High School Diploma

[1. Packing, Bottling And Labelling Machine Operators](#)

(click hyperlink above to be redirected to the ESCO website)

Monitoring and operation of machines which weigh, pack and label various products or fill different containers with products.

[2. Dryer Attendant](#)

(click hyperlink above to be redirected to the ESCO website)

Tending rotary dryers to remove moisture from raw materials or food products in transformation. Observing instruments to verify dryer temperature and regulate steam pressure in order to determine if products have the specified moisture content.

[3. Plant And Machine Operators And Assemblers](#)

(click hyperlink above to be redirected to the ESCO website)

Operation and monitoring of industrial and agricultural machinery and equipment on the spot or by remote control and assembling products from component parts according to strict specifications and procedures.

[4. Food And Related Products Machine Operators](#)

(click hyperlink above to be redirected to the ESCO website)

Setting, operating and tending to machinery used to slaughter animals and trim meat from carcasses, and to bake, freeze, heat, crush, mix, blend and otherwise process foodstuffs, beverages and tobacco leaves.

[5. Packaging And Filling Machine Operator](#)

(click hyperlink above to be redirected to the ESCO website)

Packaging and filling machine operators tend machines for preparing and packing food products in various packaging containers such as jars, cartons, cans, and others.

[6. Fruit And Vegetable Preserver](#)

(click hyperlink above to be redirected to the ESCO website)

Tending to machines which prepare and preserve fruit and vegetable products. Keeping preserved perishable foods in a stable form. Thus, they perform duties such as freezing, preserving, packing after sorting, grading, washing, peeling, trimming and slicing agricultural products.

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[7. Chilling Operator](#)

(click hyperlink above to be redirected to the ESCO website)

Chilling operators perform various processes and tend to specific machines for manufacturing prepared meals and dishes. They apply chilling, sealing, and freezing methods to foodstuffs for non-immediate consumption.

[8. Dairy Processing Technician](#)

(click hyperlink above to be redirected to the ESCO website)

Supervision and coordination of production processes, operations, and maintenance workers in milk, cheese, ice cream and/or other dairy production plants. They assist food technologists in improving processes, developing new food products and establishing procedures and standards for production and packaging.

[9. Centrifuge Operator](#)

(click hyperlink above to be redirected to the ESCO website)

Centrifuge operators tend centrifugal machines that separate impurities from food materials aimed to be further processed as to achieve finished foodstuffs.

[10. Food And Related Products Machine Operators](#)

(click hyperlink above to be redirected to the ESCO website)

Food and related products machine operators set, operate and attend machinery used to slaughter animals and trim meat from carcasses; bake, freeze, heat, crush, mix, blend and otherwise process foodstuffs, beverages and tobacco leaves.

[11. Fruit, Vegetable And Related Preservers](#)

(click hyperlink above to be redirected to the ESCO website)

Fruit, vegetable and related preservers process or preserve fruit, nuts and related foods in various ways including cooking, drying and salting, or juice or oil extraction.

[12. Water Treatment Systems Operator](#)

(click hyperlink above to be redirected to the ESCO website)

Water treatment to ensure safety for drinking, irrigation, or other use. Operation and maintenance of water treatment equipment to ensure the water is safe for bottling and use in food production and meets environmental standards.

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.