

CHECK YOUR TECHNICAL SKILLS (FOOD MANUFACTURING)

		OVERVIEW OF TECHNICAL SKILLS & COMPETENCIES (TSC)							
TSC Category	TSC Title	Proficiency Levels							
		Level 1	Level 2	Level 3	Level 4	Level 5	Level 6	Level 7	Level 8 ¹
Automation Management	Automated Food Manufacturing System Maintenance								
	Automated Operation Monitoring								
	Automated System Design								
	Automation Process Control								
	Embedded System Integration								
	Equipment Maintenance								
	Internet of Things Management								
Big Data	Data Analytics System Design								
	Data Synthesis								
Business-to-Business Management	Business Negotiation								
	Business Networking								
	Business Relationship Building								
Business-to-Consumer Management	Brand Portfolio Management								

¹ Please consider the reference grid of the European Qualification Framework (EQF) used to design this tool and the others IIGTI supporting tools



	Consumer Intelligence Analysis								
	Customer Acquisition Management								
	Customer Behaviour Analysis								
	Customer Loyalty and Retention Strategy Formulation								
	Food Product Marketing								
	Market Research								
	Marketing Communications Plan Development								
E-commerce Management	E-Commerce Campaign Management								
	Social Media Marketing								
Export Market Development	Business Environment Analysis								
	Business Opportunities Development								
	Communications Channel Management								
	International Marketing Programmes Management								
	International Trade Legislation for Business								
	New Export Market Entry Strategy Formulation								
Food Regulatory Compliance	Food Safety Analysis								
	Food Safety Management								
	Good Manufacturing Practices Implementation								
General Management	Budgeting								
	Business Continuity Management								



	Business Performance Management								
	Change Management								
	Conflict Resolution								
	Continuous Process Improvement								
	Innovation Management								
	Project Management								
	Risk Management								
	Stakeholder Management								
	Strategy Development								
	Systems Thinking								
	Technical Presentation								
	Technical Report Writing								
Manufacturing and Operations	Food Manufacturing Facility Maintenance								
	Food Manufacturing Process Design								
	Food Production Management								
	Green Manufacturing Design and Implementation								
	Manufacturing Process Management								
	Production Performance Management								
	Utilities Management								
Quality Management	Chemical Risk Management								
	Cleanliness Testing								

	Document Control
	Laboratory Data Analysis
	Laboratory Management
	Packaging Testing
	Process Validation
	Product Testing
	Quality Assurance Management
	Quality Control Management
	Quality System Management
Research and Development	Active and Smart Packaging
	Advanced Processing Technology
	New Product Introduction for Food
	Product Improvement
	Recipe Formulation
Workplace Safety and Health	Emergency Response Management
	Hazards and Risk Control, and Policy Management
	Workplace Safety and Health Performance Management

Important Notes about this Document

**Please Note: this is a generic template and some of the data we propose may not be appropriate for your organization, region or country. This template could be adapted according to your specific needs.

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.



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