

NUTRITIONAL GRADUATE ROLE

The emphasis here is that the role will be nutritionally focussed rather than based in development, laboratories or product improvements. More of an advisory role and likely to be pan-site/business or based in a head office.

Please note for this role, the data set is small and thus more limited in reliability

KEY FEATURES

Typical Role Names

- Nutritionist
- Nutritional Analyst

So What is Desirable for a Nutritional Graduate Role?

There are standards for the technical content of Food Sciences degrees; but there are more aspects you can develop to support success in the workplace. **14 typical graduate roles types** have been identified & this is one of them. Industry have outlined what they think may be the most valuable skills, knowledge and behaviours for this role. They are outlined in **8 themes** then more detail is provided on specific **elements**. Below is the profile for this role.

Desirable Themes for this Role

D5	Working Well with Others	Using a variety of styles for effectiveness and synergy in your relationships and activities with others. <i>(this role has the highest association with D5)</i>	D7	Dependability	Harnessing your experiences and skills to establish trust in your ability to deliver.
D3	Data, Numbers and Communications	The ability to embrace information of all types, then use it and disseminate to best advantage.	D2	Appreciation of the Wider World	Engaging and embracing values, processes and ways of working in the industry with a diverse perspective.

Desirable Elements for this Role

Academic Expertise
Collaboration
Cultural Sensitivity
English Proficiency
Listening
Networking & Relationship Building
Open-Minded

Passion for Subject
Personable
Positive Attitude
Professionalism
Self-Development
Specific Technical Aspects
Verbal Communication

Competencies for Food Graduate Careers

Find out about more technical graduate roles in the food industry and what may be best suited to you in developing your career on (web link to be added in near future)



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This material has been developed with full food and drink industry involvement to support new graduates, employers and degree educators.

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