



# Competencies for Food Graduate Careers

## Taught Postgraduate Course

2<sup>nd</sup> Edition  
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These are postgraduate programmes (accessible for those holding a first degree) and are usually termed (UK), MSc or MA or Master's. They are ideal for exploring food-related subjects in more detail or gaining skills in new fields such as business or marketing. Lasting a full 12 months, there are usually 2 semesters of modular teaching. The 3<sup>rd</sup> (summer) semester comprises a project and dissertation, possibly linked to a placement. There are some specific programmes lasting 2 years.



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### Typical Role Terms

Postgraduate, Master's or MSc Student

**Programmes title format examples:** MSc Food Security, MA Marketing and Business, Postgraduate Diploma in Business, Masters Programme – Sports Nutrition.

There are standards for the technical content of UK Food Sciences degrees; but there are more aspects you can develop to support success in the workplace. Industry have outlined what they think may be the most valuable additional skills, knowledge and behaviours for 14 typical graduate roles & this is one of them.

**So, what is desirable for a student on a Postgraduate Course?**

### Desirable Elements for this Role

Academic Expertise  
Acceptance of Ambiguity  
Critical Thinking  
Decision Making  
Handling Data  
Independence  
Initiative

Planning and Organising  
Resilience  
Self-Motivated  
Specific Technical Aspects  
Teamworking  
Verbal Communication  
Written Communication

*This material has been developed with industry involvement to support graduates, employers and degree educators. <https://www.ifst.org/resources/competencies-food-graduate-careers>*

*Find out about more technical graduate roles in the food industry & what may be best suited to you in developing your career with our partners:*