Competencies for Food Graduate Careers

Research or Raw Materials Technician/ Technologyst

Can be specific to groups of materials (e.g. ingredients or packaging) or based on research on new materials, processes or innovation. Usually not primarily lab based. Can be employed in larger businesses’ technical centres, technical services, academia and research institutes.

Some advertised roles may be not graduate entry (so don’t require a suitable degree qualification). Explore requirements & detail of each advertisement to find what suits you.

Typical Role Names

- Ingredients Technologist
- Research Scientist
- Raw Materials Technologist
- Applications Technologist
- Packaging Technologist
- Senior R&D Technician
- Process Innovation Technologist
- Supplier Quality Technician

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 Research or Raw Materials Technician/ Technologist?

Desirable Elements for this Role

- Commercial Awareness
- English Proficiency
- Global Supply Chain
- Handling Data
- Independence
- Initiative
- Passion for Subject
- Networking and Relationship Building
- Professionalism
- Reliability
- Self-Motivated
- 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](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.