This is opposed to any graduate scheme entry point. It may evolve into a number of areas of retail (technologist, nutrition, consumer, IT, ethics, 3rd party, category, writing) but traditionally direct entry is via a ‘technologist’ route. This also includes roles in Food Service companies where the core business is supplying (not manufacturing) a range products to the hospitality sector; so the structure is similar.

**Typical Role Names**
- Retail Technologist
- Retail Food Technologist
- Category Technologist
- Food Service Product Technologist

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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 Retail Technologist?**

**Desirable Elements for this Role**
- Commercial Awareness
- Confidence
- Decision Making
- Emotional Intelligence
- Handling Data
- Initiative
- Innovation
- Environment and Sustainability
- Negotiating and Influencing
- Professionalism
- Questioning Approach
- Resilience
- Mechanics of Business
- Values and Credibility

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: