



Competencies for Food Graduate Careers

Research or Raw Materials Technician or Technologist

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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**



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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.

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>. 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: