

Fellow (FIFST) is the most senior level of membership at IFST.

To qualify for Fellowship, you need to:

- meet the full requirements for Membership (MIFST) and
- have at least 5 additional years of senior experience and be able to demonstrate important achievements in relation to food.

To qualify for the Fellow level, you must be able to demonstrate the attainment of a minimum of **130 points** using the tariff system below. This is based on a combination of academic qualifications and knowledge gained through relevant experience.

Level achieved	Qualification Points Awarded	Relevant experience points required for MIFST [^]	Relevant experience points required for FIFST [^] to include 5 years of experience at a senior level
Level 8 qualification: PhD Food Sc/Tech and closely related ¹	80	0	50
Level 7 qualification in Food Sc/Tech and closely related¹: MSc, PGCert, PGDip, Level 7 award, certificate, diploma, NVQ or apprenticeship	60	20	70
Level 6 qualification in Food Sc/Tech and closely related¹: BSc, Graduate Cert, Graduate Dip & higher degrees, Level 6 award, certificate, diploma, NVQ or apprenticeship	50	30	80
Level 6-8 qualification in other science/tech²: BSc, Graduate Cert, Graduate Dip & higher degrees, Level 6 award, certificate, diploma, NVQ or apprenticeship	40	40	90
Level 4 and 5 qualifications: Foundation degrees, HND, HNC, CertHE, DipHE, Level 4 or 5 award, certificate, diploma, NVQ or apprenticeship in all scientific and technological disciplines ^{1 2}	30	50	100
Level 3 apprenticeship, no formal science or tech qualifications, or copy of the qualification is not provided	0	80	130

Please note:

- [^]Work experience and apprenticeship points are awarded on the basis of 10 points per year, or .8 points per month – these can be awarded on a pro-rata basis.
- FIFST applicants are required to have 5 years of experience at a senior level as part of their experience within the last seven years.
- Only highest qualification attracts points. Certificate must be provided for points to be awarded.
- If CV or LinkedIn profile is not provided as evidence 0 points are awarded.

Examples of suitable subjects include:

1. Food science and technology degrees of which a major element is food plus another subject, e.g. nutrition, product development, chemistry, microbiology, marketing, management, consumer studies, biotechnology.

2. Science, technology and engineering subjects: e.g. nutrition, chemistry, biochemistry, physics, mathematics, biology, engineering, statistics, agriculture, environmental sciences, plus modular degrees which combine these subjects.

Overseas Qualifications

Qualifications from non-UK/EU universities are welcome. However, to support your application we will need a statement of compatibility from UK ENIC. This can be obtained from:

<https://www.enic.org.uk/Qualifications/SoC/Default.aspx>

Relevant experience

You can demonstrate the continuing development of your knowledge and skills through a wide range of employment within the food chain and associated organisations, education, training or personal study related to the field of food science and technology. Examples of suitable employment include: food processing, food manufacturing, distribution, technical sales, food law enforcement, food retailing, food service, trade bodies, legal work, consultancy, central and local government departments and agencies, research, academia, teaching, media, etc.

The Membership Assessment Panel will use the following benchmarks when assessing your experience:

- Handling information - using scientific information, producing and interpreting data
- Communication skills (oral and written) - communicating effectively in oral and written formats
- Improving learning and performance - developing and identifying opportunities for skills development
- Planning and organisation - planning your work on a short-term and long-term basis
- Working with others - working as part of a team and networking with others
- Scientific skills - carrying out research effectively

Supporting documentation

You will need to provide a portfolio of evidence to demonstrate that you have met the requirements for FIFST. Your portfolio should include:

- Fellow application form
- Details of two referees
- Current CV/LinkedIn profile to include details such as job roles and responsibilities held
- Copy of highest qualification

You will also need to pay the registration fee where applicable.

Referees

Your application should be supported by well-informed comments from two suitable referees. A suitable referee would be a senior professional in your field of work who is able to base their views on direct knowledge of your work experience and who can confirm the validity of your stated achievements. It is preferable that your referee should be a member of IFST or another recognised professional body, but this is not mandatory. Your referee should not be related to you or subordinate to you. Please communicate with your referee to let them know that we will be in contact before submitting their details to us.

Fellow application form

To demonstrate your career achievements, please select **at least two categories** from those listed below for the Membership Assessment Panel to consider when reviewing your application. You are not expected to demonstrate achievement in all. Examples are provided below.

1. Attainment of a senior position.
2. Technical innovation (e.g. award of patent, new product or process).
3. Management of significant resources (budget, personnel, facilities).
4. Project management of a senior and complex nature.
5. Successful creation of own business featuring the application of food science and technology (including consultancy).
6. Original research contributing the advancement of food science and technology and/or award of major research grant.
7. Peer reviewed publications; authorship or reviewing of textbooks.
8. Government position with a national or regional responsibility.
9. Recognised service on relevant national or international committees.

Achievement	Example
Attainment of a senior position	I am the founder of Fancy Foods, which was established 3 years ago, and prior to that, I worked as a head of innovation.
Technical Innovation (e.g. award of patent, new product or processes)	I was Director of the R&D team responsible for the development of several new products, including the award winning “ChunkyNut” bar, which has been patented. We also developed a range of melt-resistant tropical fruit ice creams that are sold in hot climates.
Management of significant resources (budget, personnel, facilities)	I was given the responsibility of setting up a new on-site microbiology laboratory that involved the design and commissioning of a new purpose-built facility. The project involved negotiations with architects and suppliers to achieve the laboratory design and selection of suitable equipment. The project was completed on time and within budget.
Project Management of senior and complex nature	I led a team that initiated far-reaching changes in Chigley Laboratories plc, by modernising its processes and re-engineering its supply chain. We successfully re-established the confidence of our customers by regaining third party accreditation and dramatic reductions in turnaround times for testing clients’ products
Successful creation of own business featuring the application of food science and technology (including consultancy)	In my old job with Sensible Nutrition, I continually had a problem in getting accurate product labels that met all relevant legal and nutritional requirements. As my background is nutrition and I advised the company on legal requirements, I was well placed to start my own business offering a labeling service to small companies. I set up my companies Easy Labeling 8 months ago and now have 12 clients.
Original research contributing the advancement of food science and technology and/or award of major research grant	I am a post-doctoral researcher working on modified starches. Four years ago I was awarded a SC grant of £XXM to develop foods with suitable textures and nutritional value for stroke victims and others who have difficulties in swallowing. So far, the products developed have been assessed and trialed in a hospital setting.
Peer reviewed publications; authorship or reviewing of textbooks	As a recognised authority on the properties of fermented foods, I have published 10 peer-reviewed articles on the fermentation characteristics of vegetables used in kimchi. I have also contributed a chapter on the nutritional value of kimchi to the Encyclopedia of Fermented Foods published by Jacques Publishing (2015).
Government position with a national or regional responsibility	As a technical manager for a company that utilises modified atmosphere packaging, I have gained considerable expertise in the technology. I have recently been invited to join the National Research Institute’s CAP and MAP committee that advises the government and companies on the use of these technologies.
Recognised service on relevant national or international committees	I have served for 5 years on the ISO technical committee for food products and I am currently involved in the development of standards for nutritional value of meals served in residential homes.