

Information sheet



FOOD TECHNOLOGIST

(ANZSCO Code: 234212)

Group A



About this document

- » The following Information Sheet is for your reference only and should be used as a guide to assist with your Skills Assessment application to VETASSESS. This information is subject to change.
- » Please note that a Skills Assessment of the qualification involves assessment of both the qualification level and content. Qualifications are assessed according to the guidelines published by the Australian Government Department of Education, Skills and Employment.
- » The employment assessment involves determining the skill level and relevance of the tasks undertaken.
- » Integrity checks may be conducted to verify the qualification and employment claims made in an application.

Job description

A Food Technologist develops new, and improves existing, food products, and sets standards for producing, packaging and marketing food.

Occupations considered suitable under this ANZSCO code:

- » Food Scientist
- » Food Production Officer

Occupations not considered under this ANZSCO code:

- » Chemist
- » Wine Maker
- » Science Technician
- » Microbiologist

These occupations are classified elsewhere in ANZSCO or are not at the required skill level.

Food Technologist is a VETASSESS Group A occupation

This occupation requires a qualification assessed as comparable to the educational level of an Australian Qualifications Framework (AQF) Bachelor degree or higher, in a field highly relevant to the nominated occupation. Applicants must also have at least one year of highly relevant, post-qualification employment, at an appropriate skill level completed in the last five years.

Applicants will not meet the required skill level if:

- » The qualification(s) are not at the required educational level
- » The qualification(s) are not in a highly relevant field of study
- » The employment has been completed prior to the completion of the qualification.

A positive assessment of both qualifications and employment is required for a positive Skills Assessment outcome.






Quality
ISO 9001

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Qualification and employment criteria

GROUP A	Criteria for a positive Skills Assessment		
	Comparable Bachelor degree AQF level	With highly relevant major field of study	Relevant employment duration*
1		+	
		+	
Pre-qualification methodology does not apply to Group A occupations			

** Highly relevant paid employment duration (20 hours or more per week):

One year of post-qualification paid employment (20 hours or more per week) highly relevant to the nominated occupation, at an appropriate skill level in the last five years before the date of application for a Skills Assessment.

Qualification

AQF Bachelor degree or higher degree. This includes qualifications assessed at AQF Bachelor, Master and Doctoral level.

Highly relevant major fields of study include:

- » Food Science & Technology
- » Nutrition
- » Food Processing Technology
- » Food Engineering
- » Dietetics

Qualifications in the fields listed below may be considered on a case-by-case basis if the program contains sufficient subjects in Food Science and is followed by at least one year of highly relevant employment in either a food research or a food manufacturing setting.

- » Biotechnology
- » Chemistry
- » Chemical Engineering

Employment

Highly relevant tasks include, but are not limited to:

- » Developing practical applications of experimental and research findings
- » Testing food products for flavour, colour, taste, texture and nutritional content
- » Advising on preserving, processing, packaging, storing and delivering foods
- » Developing quality control procedures and safety standards for the manufacture of food products.



Additional tasks may include:

New Product Development:

- » Conducting experiments and testing to identify the chemical composition and reactive properties of natural substances or processed materials
- » Developing procedures, instruments, recording and testing systems to be used in experiments
- » Analysing or conducting research to develop theories, techniques and processes, and testing the reliability of these under various conditions
- » Preparing or supervising the preparation of laboratory reports, scientific papers and reports on specifications and standards.

Quality Assurance:

- » Developing and monitoring quality control procedures for the manufacture of products in plants or factories
- » Advising on preserving, processing, packaging, storing and delivering foods
- » May supervise and coordinate the work of technicians.

Employment information

Food Technologists (or Food Scientists) are professionals who research, develop and oversee the production of food products and processes. They may specialise in new product development, quality assurance, flavour and ingredient research and product packaging/shelf life.

Food Technologists generally work in food manufacturing and research organisations. They use equipment such as spectrometers, analysers, refractometers, titrators, and kitchen appliances (e.g. refrigerators, blenders and ovens).

Employment in line quality control/assurance in food production without oversight of setting standards for production, packaging or development will not be considered as highly relevant under this occupation.

Supporting material for assessment

When applying for a Skills Assessment, please ensure you submit sufficient evidence supporting your proof of identity, qualification and employment claims. A full list of the documents required can be found on the VETASSESS website under Eligibility Criteria.

You may provide additional evidence supporting your role such as a summary brief for grant applications or similar projects, research articles or conference proceedings, laboratory reports, patents and a list of research projects outlining your responsibilities.

