VETASSESS

Information sheet

Food Technologist

ANZSCO: 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.
- 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

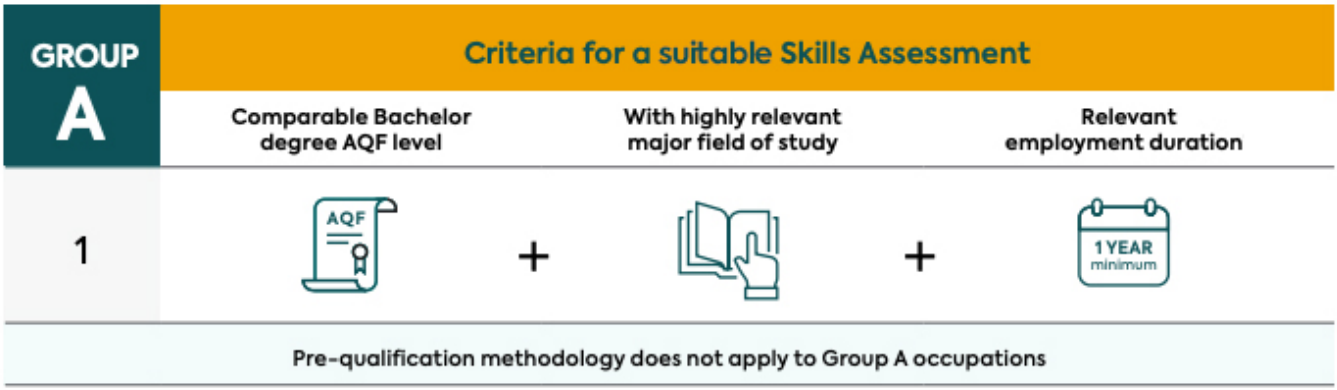
Occupations not considered under this ANZSCO code:

- Chemist
- Wine Maker
- 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.



The information below describes the available pathways for a Skills Assessment under**Group A**. Please note that in order to achieve a suitable Skills Assessment Outcome, a suitable assessment for both qualifications and employment is required.

Pathway 1

This pathway requires a qualification assessed as comparable to the education level of an Australian Qualifications Framework (AQF) Bachelor degree or higher degree and in a field highly relevant to the nominated occupation.

Bachelor degree or higher degree includes AQF Master Degree or AQF Doctoral Degree.

In addition, it is essential for applicants to meet the following employment criteria:

- at least **one** year of post-qualification employment at an appropriate skill level, undertaken in the last five years,
- working 20 hours or more per week, and
- highly relevant to the nominated occupation.

Qualification

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

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

Highly relevant major fields of study include:

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

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.