



QUESTIONNAIRE WITH REGARDS TO THE ASSESSMENT WHETHER THE ACQUIRED COMPETENCIES AND SKILLS MEET THE LABOUR MARKET NEEDS

This questionnaire is part of the project FOODRINKS - QUALITY FOOD&DRINK EUROPEAN TRAINING PLAN, realized under LIFE LONG LEARNING PROGRAMME, LEONARDO DA VINCI SECTORAL PROGRAMME, ACTION "PARTNERSHIPS".

The project aims the development of a partners network of European organizations with a target the improvement the quality of education and employability of students and trainees as technician/technologist in food&drink quality control and safety, improving the standard for acquiring professional qualification and the VET programmes.

The current questionnaire aims to identify the needs of new knowledge and skills that trainees need to learn in order to meet the requirements of the employers in the food&drink quality control and safety. For this purpose, we would like to know your opinion on this issue of common interest for all stakeholders.

*We would very much appreciate you taking the time to complete and return this questionnaire by e-mail, before **Day/Month 2012**, to the following e-mail address:*

Organization:

Contact person:

Telephone:

E-mail:

All the information included in this questionnaire will be treated confidentiality, and it will only be used to carry out an analysis of the whole group of answers within FooDrinks project.

COMPETENCES

FOR PROFESSIONAL QUALIFICATION „TECHNICIAN/TECHNOLOGIST IN
FOOD&DRINK QUALITY CONTROL AND SAFETY“

1. Contact data

Name:

Organization:

Company/Country:

Postal address:

Tel:

Fax:

e-mail:

2. Company general data

Size of the company/employee

Sector

3. Activity and products

Please, define briefly your main activity and your main products.
Activity/Main products:



4. INFORMATION FOR SAFETY TEAM:

[illegible]

delivery for analysis in the laboratory										
9. Supervise the best production practices for food handling implementation and their documentation										
10. Sort, generalize and store production process information, using ICT										
11. Knowledge and application about Traceability systems and procedures of crisis management process										

6. Based on the experience of your organisation/institution/position do you consider it helpful to include, within the professional qualification standards in addition to the specific competences, other competences as following:

Competences:	Yes	No	Don't know
Ability to work in a team			
Coping skills to deal with a crisis situation			
Communication skills			
Innovation			
Personality traits (coordination, observation, precision, accuracy and independence,			

responsibility, etc.)			
Other competencies that you consider important for those practicing the profession “Technician-technologist in quality of food and beverages”			

7. Please indicate the specific skills emerging that affect the quality of the work of people employed in manufacturing, quality assurance and safety of food and drink

SKILLS
Implementation of new technologies, new software or machines and equipment, including those for sustainable, ecological and energy efficient production
Changes in the market and consumer’s requirements (principles of healthy eating, impact of new ingredients / substances on the quality of food and beverages and on the human health)
Production of new products, including bio- and eco-products
Changes in work organization and organizational culture within the company
Implementation of new models and management systems

Implementation of new regulation, legal norms and quality standards, etc.

Others

....

Note: Regarding question 7, it is not necessary for each subsection to indicate the need of new skills. You can restrain yourself by specifying at least two new skills that you believe are necessary to be acquired by the trainees or the persons practicing the profession.

COMMENTS:

Please add any other comment, recommendation or suggestion, that you consider interesting in relation with the improvement of the qualification of employees in food&drink quality control and safety sector.

References

1. ESCO Stakeholder Survey - Final Analysis - ESCO (2011) SEC 009 FINAL, Document Date: 25/01/2011
2. “New skills for new professional in the European Food Industry” - eTNA Project: LLL-2010-1-ES1-LEO05-21244;
3. Presentation “European training needs assessment. New skills for new professional in the European Food Industry”;
4. Questionnaire for European companies, EVEN project

**On behalf of FooDrinks’ project team, we would like to thank you for your willingness to participate in the survey!
The information and data will be used for the purposes of the project only and will not be shared or distributed without your knowledge or used for other purposes.**