SP\_13

**Lesson 13 Occupations in the food industry (4th and 5th qualification level)**

***Aim: To understand occupations in the food industry at the 4th and 5th qualification level.***

***Guidelines:***

1. *During the lesson students learn more about occupations in the food industry at the 4th and 5th qualification level – food and beverage process engineer, food chemist, food quality specialist****.***
2. *During the lesson students use the worksheet.*
3. *The teacher distributes profession standards (food and beverage process engineer, food chemist, food quality specialist) to students’ groups.*
4. *Using information in the standard students fill in the worksheet. The rest information is told by the teacher based on the lesson plan.*

**Task 1**

Students read the Occupational Standard and fill in the table.

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| **Topic** | **Main information** |
| **Food and beverage process engineer*** What does he/she do:
* What are his/her competences:
* What skills are necessary:
* Tools/equipment used:
* Working conditions:
* Career opportunities:
* Required education:
* What can you do today:
 |  |

**Related occupations**

Food chemist, Food microbiologist

**What can you do today?**

Is it important for you how healthy your food is, what ingredients are used to produce it. Do you like cooking?

The ongoing changes in eating habits (it is not only about quenching hunger, but also being healthy, living longer, saving time when cooking) require changes in food industry. It allows for innovations, for example, new recipes, new ways of cooking. If you are a creative personality who is looking for solutions and improvements, try your skills in food industry.

Food and beverage process engineer should have good communication skills, be eager to grow professionally as well as be very responsible. Opportunity to create quality food can boost your determination to see if you have what it takes.

Special attention should be paid to such subjects as chemistry, biology, mathematics and physics.