DL\_15

**Lesson 15 Occupations in the food industry (3rd qualification level)**

***Aim: To learn about food industry occupations at 3rd qualification level and determine your own skills.***

**Task 1**

Fill in the questionnaire to see if career in the food industry is the right choice for you.

**Skill test**

Whether this occupation is suitable for you, you can find it out by assessing your interests, personality and skills according to each occupation. Tick the boxes that are relevant to you or might be relevant in the future.

**I’m interested in:**

|  |  |  |  |
| --- | --- | --- | --- |
|  | Manufacturing food products and beverages |  | Healthy eating habits |
|  | Food products preparation technology |  | Improving cooking skills |
|  | Technical equipment used in food manufacturing |  | Practical work and organizing |
|  | Catering |  | Chemistry, biology |

**My character traits are:**

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
|  | initiative |  | stable |  | disciplined |
|  | determined |  | practical |  | responsible |
|  | sociable |  | materialistic |  | able to adjust |
|  | extravert |  | cautious |  | systematic |
|  | decision-maker |  | perseverance |  | patient |
|  | friendly |  | energetic |  | Business-like |

**I have these skills or I would like to have them:**

|  |  |  |  |
| --- | --- | --- | --- |
|  | Work in a team |  | Ensure safety and sanitary norms |
|  | Solve conflicts effectively |  | Maintain equipment regularly |
|  | Coordinate and manage other people |  | Ensure food quality during manufacturing process |
|  | Maintain my workplace clean and neat |  | Do paperwork |

**Points: 0 out of 34**

**The more points, the more suitable you are for the career.**

**Task 2**

*Read the occupational standard in your group and make a presentation including the following information:*

1. Duties:
2. Tools/equipment:
3. Working conditions:
4. Career opportunities:
5. Required education:
6. What can you do today?