



## Minimal Elements of Occupational Standard

### 1. BASIC CHARACTERISTICS

#### 1.1 Name(s) of the occupation

Food Engineer (Federal Institute for Statistics)

#### 1.2 Code of the occupation

2145.005 (Federal Institute for Statistics)

#### 1.3 Link to international classification

International standard classification as recommended by the ILO (International Labour Organization) (Decision on the Classification of Occupations “Official Gazette of the Federation of Bosnia-Herzegovina” number 60, 2014)

#### 1.4 Level of necessary qualifications

6

### 2. DESCRIPTION OF THE OCCUPATION / KEY TASKS AND NECESSARY COMPETENCIES

#### 2.1 Description of the occupation

- Working in all food industry facilities (for the processing of crops, meat, fish, fruit, vegetables, oil, fat, milk, etc.),
- Working in food analysis labs and scientific research institutes
- Designing, leading, managing, and controlling the production process
- Controlling raw materials and finished products

#### 2.2 Key Tasks and Necessary Competencies

TASKS	COMPETENCIES (SKILLS AND KNOWLEDGE)
Controlling the input raw materials	Taking samples as per the work order; Determining physical (temperature, pH levels, density, etc.), chemical (relative acidity, ingredients) and microbiological (overall number of microorganisms, pathogenic microorganisms and somatic cells) characteristics
Managing the technological production process	Monitoring parameters during the process of pasteurisation, separation, homogenisation, sterilisation, and fermentation.
Standardisation of products	Applying stoichiometric calculation of the quantitative composition of a standardised product
Controlling the packaging process and finished products	Controlling the quality of packaging (to estimate the safety of welding joints and the asepticity of packaging) Internal quality control of the finished product (sample taking; analysis of physical, chemical, and microbiological parameters; assessment of organoleptic characteristics).
Controlling the storage conditions of finished products	Controlling hygiene and sanitation conditions in compliance with legal regulations and production standards

Quality assurance	Applying ISO and HACCP quality systems.
Protection of health and environment	Administering legal regulations on health and safety, as well as environmental protection

### **3. QUALITY ASSURANCE**

**3.1 Justifying the introduction of occupational standards**

**3.2 Developers of occupational standards and development date**

**3.3 Deadline for occupational standards used to develop qualifications**

**3.4 Competent institution; the link on the decision of entry into the Registry, as well as the sector council's expert opinion on such entry**

**3.5 Date of entry in the Registry**

**3.6 Working group members**

### **4. ADDITIONAL INFORMATION**

**2.1 Specific legal regulations directly related to the occupation**

**2.2 Health risks in the occupation and working conditions**

Working in food production entails spending time in the facilities with artificial lighting and increased levels of noise, temperature variations, as well as unpleasant odours.

**2.3 Specific employment requirements**