

# RETAIL TECHNOLOGIST

This is opposed to the graduate scheme entry point. It may evolve into a number of areas (technologist, nutrition, consumer, ICT, ethics, 3rd party, category, writing) but traditionally direct entry is via a technologist route. This also includes food service roles where the core business is not manufacturing; so the structure is similar.

## KEY FEATURES

### Typical Role Names

- Retail Technologist
- Retail Food Technologist
- Technologist Food Service
- Product Technologist

### So What is Desirable for a Retail Technologist?

There are standards for the technical content of Food Sciences degrees; but there are more aspects you can develop to support success in the workplace. **14 typical graduate roles types** have been identified & this is one of them. Industry have outlined what they think may be the most valuable skills, knowledge and behaviours for this role. They are outlined in **8 themes** then more detail is provided on specific **elements**. Below is the profile for this role.

### Desirable Themes for this Role

<b>D2</b>	<b>Appreciation of the Wider World</b>	Engaging and embracing values, processes and ways of working in the industry with a diverse perspective.	<b>D8</b>	<b>The Business World</b>	Appreciation of systems and drivers that produce successful operational performance and profit.
<b>D4</b>	<b>Getting the Job Done and Tackling Problems</b>	Identifying and overcoming challenges to find solutions and reach your goals.			

### Desirable Elements for this Role

Commercial Awareness  
Confidence  
Decision Making  
Emotional Intelligence  
Environment and Sustainability  
Initiative  
Innovation

Multicultural Workplace  
Professionalism  
Questioning Approach  
Resilience  
Self-Awareness  
The Mechanics of Business  
Values and Credibility

## Competencies for Food Graduate Careers

Find out about more technical graduate roles in the food industry and what may be best suited to you in developing your career on (web link to be added in near future)



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This material has been developed with full food and drink industry involvement to support new graduates, employers and degree educators.

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