

1 **Full Title**
2 Development of a **Professional** Competency Framework for UK Food Science Graduates
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24 **Word count of text, "7,204 words"**

25 [Include title page, Abstract, Practical Application, body text, and references. Do not include tables or figure captions. There is a 7,500-word limit for *Journal of Food Science* research papers; 10,000-word limit for Concise Reviews and Hypothesis papers. For reviews with more than 10,000 words, please submit to *Comprehensive Reviews in Food Science and Food Safety*.]
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28
29 **Short version of title** [Under 40 characters, followed by ellipsis (. . .)]
30 food graduates competency framework (.)
31

32 **Choice of journal/section**

33 *Journal of Food Science Education* section:

- 34 • Research in food science education.
35

36 **Previous address(es)**

37 (If research was conducted at a different affiliation than that listed above) N/A
38

39 **Author disclosures**

40 (If applicable or if required by the funding institution) N/A
41

42 [END PAGE 1]

43 **ABSTRACT:**

44 Food science-based graduates are a significant proportion of the UK food and drink industry's workforce. Aside from technical standards, there is no
45 cohesive competency framework to support key stakeholders; employers, students and degree providers. Clarity of desirable competencies for the range of
46 graduate opportunities available would enable students to undertake effective career planning and personal development, and educators to refine programs
47 to satisfy market needs.

48 Using a previously developed language tool, a Likert style, industry-wide online survey in UK and Republic of Ireland (ROI) was conducted involving 218
49 participants from a broad range of food science-related employment areas, evaluated by a combination of descriptive and multivariate data analysis. The
50 survey outcomes indicate types of desirable competencies in a food science graduate. The tailored competency framework, Competencies for Food Graduate
51 Careers (CFGC), is a set of 48 elements across 8 themes, outlining which are desirable for each of 14 typical initial graduate roles.

52 To enhance the quality of 'oven-ready' graduates entering the food industry, it is recommended CFGC be used for careers education and competency
53 development in higher education. The framework is aimed to have further applications for job specification development and also to improve awareness of
54 careers in the food industry.

55

56 **5 Keywords:** Principal component analysis (PCA), competencies, food science workforce readiness, curriculum, education.

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58 **Practical Application:** NOTE: Do not include a PA for JFS Concise Reviews, JFSE, and CRFSFS papers. **N/A**

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60 [END PAGE 2]

61 Introduction

62 Ensuring students of vocationally based courses have understanding of and the ability to develop the requirements of graduate employers is a duty of
63 contemporary degree educators. This includes the broader competencies associated with success in the workplace and may vary dependent on role
64 undertaken. Competency frameworks for graduate vocations can be used beyond curriculum development, having the potential to improve a student's
65 awareness of the desirable skills and behaviors for specific career pathways and thus inform choice and plans for personal development.

66 UK degree subject standards or 'QAA' benchmark statements such as the 'Agriculture, horticulture, forestry, food, nutrition and consumer science' (The
67 Quality Assurance Agency for Higher Education, 2016) provide specific technical skill requirements for course types under broad discipline groups. Food
68 science degrees in the UK demonstrate reference to content of this QAA statement. Aspects of broader competencies that may be required for graduates to
69 possess, are found in the 'generic skills' section, but are unspecific or broadly applicable to the many degree course types covered in the statement. This
70 limits understanding of the type of desirable competencies expected in a food science graduate **undertaking their first role**, particularly when in reality there
71 are a range of pathways to choose across research, development, manufacturing, retail and compliance. The relatively new UK-based IFST degree
72 accreditation (Institute of Food Science and Technology, n.d.) makes reference to this QAA statement as part of its compliance guidelines for technical and
73 broader competence.

74 The USA-based IFT standard (Institute of Food Technologists, 2016), appears to be broadly comparable to the QAA statement (2016), but more targeted to
75 food science degree requirements. A number of educators in the USA have published work on compliance of degree curricula to the IFT standard (**including**
76 **Bohlscheid & Clark**, 2012; Hollis & Eren, 2016; Joyner, 2016; Morgan, Ismail, & Hayes, 2006). 'Careers in Food Science: From Undergraduate to
77 Professional', published in 2008 (Hartel & Klawitter) targets US undergraduate students (or aspiring students) and includes examples of different career
78 pathways in small chapters provided by representatives from US industry. Whilst perhaps inspirational in style to a student audience, it does not provide a
79 clear scaffold of desirable competencies for each role to inform students and steer curriculum designers.

80 European work coordinated by the ISEKI Food Association (<https://www.iseki-food.net>) since 2010, has identified a selection of technical and "soft" skills that
81 may be required in food scientists and technologists at varying levels of qualification on entry to industry (Flynn, Bejarano, Wahnstrom, Echim, & Quintas,
82 2013; Ho, Lindbom, & Wahnström, 2011; Mayor et al., 2015). However, there is no defined tool, model or guideline available **from this work** outlining the
83 broader skills that make a workplace-ready food sciences graduate. UK-based careers information is limited; for example, 'Tasty Careers',
84 (<https://tastycareers.org.uk>) is not graduate or technical specific, nor grounded in formal research.

85 The overarching aim of the project was to construct a 'competency framework' outlining desirable qualities for typical roles undertaken by food science
86 graduates in the **UK and ROI food industry** to support student 'employability' and engender clarity in graduate career opportunities for wider stakeholders.

87 The framework can also underpin targeted curriculum development. To underpin the study, involvement of industry was critical.

88 In previous work **by the authors, a common language or tool** was developed, using an exploratory process of 'semi-structured' or 'focused' interviews,
89 thematic analysis and consolidation by an online modified Delphi group engagement activity (Weston, Crilly, Mossop, & Foster, 2017). Competencies for
90 Food Graduate Careers (CFGC) comprises 48 *elements* (and the associated definitions applied to them) that may be desirable in a UK food science
91 graduate, subsequently checked for comprehension by a series of group interviews with students at three UK Universities.

92 The purpose of this study was to discover which *elements* in the CFGC language tool are particularly desirable for initial **bachelors'** graduate roles typically
93 undertaken by food scientists in the **UK and ROI**. This paper commences by outlining the definition of these graduate roles in collaboration with a stakeholder
94 group. The development, dissemination and analysis of a wider industry survey is described, aiming to establish the importance of each CFGC *element* for
95 each graduate role. The present and future use of the finally ratified framework will be discussed.

96

97 Materials and Methods

98 The scope of this study does not center on the technical aspects of UK **and ROI** food science degrees as outlined in the QAA subject benchmark statement
99 (2016), but on the broader behaviors, knowledge and skills that support a graduate's scientific knowledge and capability.

100 Stakeholders and Participants

101 In order to deliver a valid tool, a systematic approach utilizing a range of industry stakeholders was utilized. This included voices and views from human
102 resource personnel, recruitment consultants, line managers/employers and recent graduates within the range of employment areas identified, such as
103 manufacturing and retail. Sampling of these participants was purposive and through a process of snowballing via prior contacts (Braun & Clarke, 2013).

104 **Aiming to gather an industry-wide perspective**, extensive efforts were made to gather representation from range of initial graduate pathways, mindful that as

105 some roles type are less frequently recruited to, associated participant numbers may be limited. A preferred mode of contact of direct email or using 'LinkedIn'
106 (Microsoft Corporation, California, USA) was established.

107 The survey was approved by the School of Sociology and Social Policy as aligned to University of Nottingham (UoN) Code of Research Conduct and
108 Research Ethics. Informed consent was obtained from participants before survey completion.

109 **Design**

110 Using the language tool previously developed (Weston et al., 2017) to frame a stakeholder survey (Flynn, Bejarano, et al., 2013; Su & Zhang, 2015), an
111 exploratory sequential mixed methods approach to competency framework development was taken (Creswell, 2014). The process employed for this study is
112 illustrated in Figure 1.

113 Preparatory work was progressed in 2016 and the survey was conducted in January 2017. Choice of data analysis reflected the nature of data gathered and
114 development of a useful final construct (Su & Zhang, 2015; Velasco, 2012). The proposed framework was ratified by the industry stakeholder group in
115 September 2017 as an expert forum (Joyner & Stevenson, 2017; Perera, Babatunde, Zhou, Pearson, & Ekundayo, 2016; Weston et al., 2017).

116 There are an assortment of terms and associated definitions used in graduate competency constructs (Suleman, 2018), so careful application of terminology
117 was required. Table 1 outlines the key terms and definitions used in the study.

118 **Establishing graduate roles**

119 A draft list was compiled of typical roles and associated titles that food science graduates may undertake as they enter the food industry, to instigate
120 discussion in a stakeholder **group meeting (comprising 11 attendees) in July** 2016. This discussion confirmed that whilst some roles listed were less
121 frequently advertised or recruited to, the range of identified career pathway options should be included in the study. A further desktop review was then
122 undertaken of relevant careers guidance, job advertisements, and specifications found on UK websites and recent employment destinations of UoN food
123 sciences alumni. A proposed list of 14 roles with associated titles and descriptors was electronically issued to the **stakeholder group for** consideration. Small
124 revisions were made and a final list confirmed for the development of the survey.

125 **Survey development**

126 An anonymous online survey developed using Online Surveys™ (Jisc, Bristol, UK) was considered appropriate for the large sample size and geographical
127 spread of target participants. Communications to accompany the single URL (uniform resource locator) weblink included carefully constructed introductory
128 messages, adapted to the participant's prior knowledge of the study (Lawless & Heymann, 1999). A draft survey was piloted with a small test group **of eight**
129 and minor modifications were required to some wording of questions. The survey was launched in mid-January 2017.

130 The survey was constructed around the research question of 'What competencies are desirable in food sciences students for the initial roles they undertake
131 after graduation?'

132 The survey presented the 48 *elements* of CFGC which participants had to rate according to their perception of the desirability of this component in the
133 workplace for a given graduate role. The rating scale required a 'forced choice' owing to the expertise of the respondents (Brace, 2013). Participants could
134 respond about as many roles as they were familiar with.

135 To aid completion, the 48 *elements* were listed within 11 zones, namely the original grouping of the *elements* (Weston et al., 2017) and appropriately sized
136 subpages constructed. **As illustrated in Figure 2**, definitions were provided for each *element* within the question, and further explanatory text was provided at
137 regular intervals by use of the 'more info' collapsible text box **option**, to guide and inform closed responses. To terminate each subpage, questions with free
138 text or open responses were included, to allow the participant to provide optional qualitative information.

139 Core questions were structured in a five-point, ascending, unipolar Likert style scale with resultant useable scoring in the survey of '1 – not specifically
140 desirable for the role' to '5 – essential for the role', as illustrated in Figure 2.

141 A series of initial, short anonymous demographic questions to facilitate data sorting, were included to establish the participant's relationship to graduates,
142 whether: a 'recruiter', 'recent graduate', or an 'employer / line manager'. The use of the survey 'routing' feature prevented unnecessary additional questions
143 being presented to a participant and use of the 'piping' feature allowed for their choice of role title to be cascaded into subsequent text and pages (Figure 2).

144 A progress bar was omitted appreciating the encouraging benefit was more suited to short surveys (Brace, 2013), however radio buttons were employed to
145 reduce the number of clicks for the user.

146 Data Analysis

147 As data was obtained from a sample of employers, inferential statistics were applied (Sapsford & Jupp, 2006). Analysis was performed using non-parametric
148 statistical methods, as appropriate for ordinal data from Likert style rating (Cohen, Manion, & Morrison, 2011; Dillman, Smyth, & Christian, 2014). Data were
149 downloaded into Excel for analysis and an initial cleaning and inspection removed any errors/incomplete data.

150 A Chi-square test was undertaken to look for associations between variables (Sapsford & Jupp, 2006) and support further investigation by multivariate
151 analysis. The Cronbach's alpha reliability test was also conducted, using 0.6 as an acceptable lower limit for exploratory research (Hair, Black, Babin, &
152 Anderson, 2014). Two approaches of data analysis were applied and combined to generate the final framework of CFGC to present to stakeholders,
153 comprising descriptive data analysis followed by principal component analysis (PCA).

154 *Detailed descriptive analysis*

155 This provided an opportunity to visualize data and establish relationships between variables. Desirability of each of the 48 specific *elements* of CFGC against
156 the 14 typical graduate roles was explored by sorting data either by role or by *element* and inspecting data presented graphically in the following ways:

- 157 • Stacked bar chart of responses, presented in descending order by role or by *element*.
- 158 • Frequency counts of the more desirable responses of '5' and '4 & 5' for an *element* by role type, presented in lists of descending order.
- 159 • The combined 'score' for each *element* by role type, converted and standardised to a common sample size for comparison purposes, using a 'score'
160 for the total survey data set.

161 Roles or *elements* identified as 'top' in the visual inspection for each graph or list were captured and compared. Care was taken in interpreting roles with
162 lower sample sizes (<10 survey responses). A final list of desirable *elements* by role were compiled and a matrix generated for use in future illustrations.

163 *Principal component analysis (PCA)*

164 PCA, a form of factor analysis, identifies patterns of correlations amongst the original variables and resolves them into a set of sensible groupings
165 ('components') which each have a meaningful interpretation and a basis for the desired competency framework (Lawless & Heymann, 1999). The process of
166 identifying and choosing the best solution is not necessarily straightforward but PCA, in combination with careful inspection and comparison of the face
167 validity of alternative solutions, offers a pragmatic and objective way forward.

168 Following initial pre-testing, based on a chosen number of retained components from the PCA, the configuration can be rotated so that, whilst retaining the
169 same overall percentage of information from the complete data set, the original components are replaced by new ones each with an easier interpretation,
170 namely components with higher positive or negative loadings on a reduced number of variables. The commonly-used Varimax procedure was used
171 throughout in this study (Hair et al., 2014).

172 The alternative solutions with varying numbers of rotated components were then analyzed to select the best **visualization of data**. This included analysis for
173 how many variables could be retained within each component (factor loading cut-off) assigning some meaning or identity to the construct and each
174 component (Stevens, 2009). The terms 'factors' and 'components' are used interchangeably, also 'variables' and *elements* are equivalent in this study.

175 PCA was performed on standardized data using XLSTAT™ Statistical Software (Addinsoft, NY, USA). Samples (participants) were entered in rows, and
176 'variables' (scored *elements*) in columns, plus 'supplementary variables' comprising codes for each participant, the participant type and typical graduate role
177 chosen to review.

178 Initial reliability of data were explored using the tables presented in the XLSTAT™ report. Bartlett's test of sphericity checks for correlations, having more
179 limited value with a large data set and number of variables but was included in initial analysis (Field, 2013; Tabachnick & Fidell, 2013).

180 A review of factor eigenvalues greater than 1.0, and inspection of cumulative variance supported choice of the range of components to inspect following
181 rotations (Hair et al., 2014; Stevens, 2009). **Cumulative variance, although typically required to meet thresholds such as 60%, can be acceptable when lower
182 in exploratory studies** (Tabachnick & Fidell, 2013). PCA software biplots, had limited use in the study due to a likely spread of useable components beyond
183 two.

184 A summary of chosen criteria to support interpretation of rotational models is summarized in Table 2.

185 Interpretation of each alternative rotated solution was approached in a sequential manner adapted from the steps described by Hair *et al.* (2014), enabling
186 choice of a final dimensional model and its most appropriate structure:

- 187 • Initial examination of each alternative rotated solution
- 188 • Factor communalities assessment

- 189 • Identification of significant loading(s) for each factor
- 190 • Reflection on models and provisional labelling of factors
- 191 • Factor scores analysis
- 192 • Choice of the final rotational model
- 193 • Refinement of factor scores and model construct

194 After the structure was finalized, material was prepared to illustrate the CFGC framework and also a profile for each graduate role identified. The stakeholder
195 group meeting (**comprising 12 attendees**) in September 2017 ratified the final construct (Perera et al., 2016) and possible visual representations of all aspects
196 of the final framework were agreed.

197

198 **Results**

199 Figure 3 illustrates the 14 roles identified as typical for food sciences graduates to initially undertake when entering the **UK and ROI** food industry.

200 In total, the survey was sent directly to 250 individuals, and 218 fully completed responses were collected. Some responses included reviews of multiple
201 roles. Following detailed inspection of data quality, the final data set comprised 226 reviews of the range of graduate roles. Focusing on the core questions,
202 there appears general alignment between responses by types of participants (Table 3).

203 When sorted by responses to 14 typical graduate roles (Table 4) the data sets range from 3 to 55 participants. Appraising the lower **sample sets (those with**
204 **<10 responses)**, results generally appear to mirror the prevalence of the number roles usually on offer in the UK and ROI. This is based largely on personal
205 knowledge of industry employment patterns and also the review of graduate role advertisements within this study, where for example the 'NPD, Development
206 and Process roles' are one of the most common initial graduate positions to undertake. However, it is appreciated the six roles with lower sample sets
207 (shaded in grey in illustrations) have limitations for robust statistical analysis. All data were retained reflecting stakeholder viewpoints that a full representation
208 of the job market be included. Grouping smaller data sets would not be possible by any natural affiliation to provide meaningful outcomes, however care and
209 sense was applied to analysis of these data sets and any judgments or comparison with other roles to prevent creation of bias.

210 Comparing the medians, there was little to differentiate between *elements* in the total data set, however visual inspection in graphical format provided some
211 initial observations, for example the spread of results for the *element, acceptance of ambiguity* (Figure 4a) indicated relatively high desirability in the 'PhD or
212 Other Postgraduate Research' role (Figure 4b).

213 Cronbach's alpha reliability test results provided scores of >0.8 with the exception of the role, 'Research or Materials Technologist', at 0.59 (a lower sample
214 set role). However with closeness of the recommended threshold of 0.6 for exploratory research (Hair et al., 2014), all results were accepted. Chi-square
215 test results confirmed that some correlations are significantly different, and thus the null hypothesis was rejected and testing progressed.

216 **Detailed descriptive analysis**

217 Figure 5 provides an example of data presentation by a single *element*. In general *elements* scored more highly were positioned at the top or left area of the
218 48 *elements* for each representation. Decisions were supported by use of printed copies, to compare results effectively.

219 Table 5 provides a matrix summary of the descriptive analysis, illustrating between 10 to 14 *elements* with high desirability to each specific graduate role.

220 **Principal component analysis**

221 Bartlett's test of sphericity results confirmed suitability for progression. Retaining factors with eigenvalues >1, up to 12 factors were considered for future
222 analysis with a total cumulative variance of 61.4%. Observing the contribution of variability of each eigenvalue, PCA analyses were run to create four
223 separate solutions by comprising six, seven, eight and nine dimensions and varimax rotations. After full analysis of these four dimensions based on the steps
224 presented earlier, the eight varimax solution was determined to present the data most appropriately; the rationale is now summarized.

225 The variance data each rotational set in ascending order produced cumulative variances of: 45%, 48%, 51% and 54% respectively. Analysis of the factor
226 matrix of four rotational sets commenced as described previously with the associated threshold and cut-offs summarized in Table 2. Initial inspection of the
227 content (*elements*) of components within each set were inspected allowing for practical reflection of each model with regard to the study context. For the nine
228 rotational solution, the groupings did not appear rational or simple in terms of where the *elements* were found, which reflected in the sensibility of a final
229 model, so this option was discarded.

230 Communalities were assessed for the remaining three rotational sets with a nominal threshold of 0.4. For the eight rotational set average communality was
231 0.51. Three variables (*elements*) had communalities of <0.4: *acceptance of ambiguity* (0.37), *personable* (0.36) and *self-development* (0.38). Reflecting on
232 literature guidance, a decision was made to include all variables. For sets with six and seven dimensions, average communalities were lower at 0.45 and 0.48
233 respectively, with a greater number of individual communalities at <0.4, at 12 and 7, respectively.

234 With data sorted in each component by descending order of variables' (*element*), factor loadings for each rotational set were compared using initial factor
235 loading cut-offs of 0.32 and 0.35, to view which *elements* remained in each component. Using both cut-offs the *work experience element* was excluded the
236 six rotational set, having a maximum factor loading of 0.207. Aligned to stakeholder agreement that all 48 *elements* should remain, this set was therefore
237 rejected. Using a 0.35 factor loading cut-off, all *elements* were included for eight rotations, but for seven rotations, two variables were excluded; namely *self-*
238 *development* (D6, 0.337) and *questioning approach* (D6, 0.328). However using a 0.32 factor loading cut-off for both dimensional models, all *elements* were
239 included. Further work proceeded with the seven and eight dimensional models.

240 Reviewing cross-loadings (an *element* found in two components) with a factor loading cut-off of 0.35, 9 cross-loadings were found with the seven dimensional
241 model, and 12 cross-loadings for the eight dimensional equivalent (presented later in Figure 8). Using a 0.32 cut-off, the number of cross-loadings increased
242 further (total of 17 for seven, 15 for eight rotated solutions). On this basis, factor loading cut-off was most appropriate at 0.35. Reviewing each cross-loaded
243 *element* against their provisional component labels, their double inclusion appeared justified. As such each *element* remained cross-loaded with affiliation to
244 two components. With varimax rotation, the components are independent, so any future framework illustrations for CFGC should not demonstrably associate
245 components or *themes* where an *element* is cross-loaded.

246 Draft names and definitions for each of the components in the two remaining rotated solutions were assigned, for stakeholder group agreement. Following
247 the project stakeholder meeting in September 2017, components or 'groups' became known as *themes*, so terminology henceforth reflects this and the
248 resulting model with eight *themes* and draft titles is illustrated later in Figure 8.

249 Factor score data for each rotated solution provided in the PCA test reports were grouped by role type, and the mean scores calculated for each *theme*.
250 Initial cut-off points were applied, whereby factor scores of ≥ 0.40 or ≤ -0.40 were considered significantly positive or negative. This provided for each
251 dimensional model, initial indication of relative affinity of a *theme* to each role assisting the final choice of construct.

252 PCA reduces variables to provide meaningful groupings, chosen by balancing empirical criteria with theoretical basis (Hair *et al.*, 2014), so a judgement of the
253 'meaning' of each model was made. Preserving a discrete component relating to business aspects was concluded as useful when characterizing graduate
254 roles, along with the inclusion of all *elements* in the final framework, so the final model of eight dimensions was chosen with an associated factor loading
255 threshold of 0.35. Although a small proportion of cross-loading and lower communalities were detected, contextual understanding of the subject under
256 scrutiny can be included in exploratory research interpretation and the framework was meaningful for the study context.

257 Data for the final model was transposed and split into the 14 role types with further refined factor score thresholds, providing details of the relative desirability
258 of a particular *theme* for a particular role (example in Figure 6). Identification of levels of desirability by (blue color) shading provides the ability for simple
259 visual, interpretation mechanism.

260 **Culmination of survey data analysis**

261 After completion of data analysis, information was assembled for each of the 14 role types with regard to desirable *elements* (descriptive analysis) and also
262 relative affinity to the new eight *themes* (PCA). A report was developed in advance for review and approval in a roundtable session with the stakeholder
263 group and representation from IFST.

264 The draft names and definitions for the eight *themes* derived from PCA were presented and reviewed to ensure appropriate definitions were developed with
265 the student as target audience. The final construct is presented in Table 6.

266 From the stakeholders' experience, the resulting desirability of *themes* to each role appeared appropriate. For example, a 'PhD' pathway may require a
267 particularly high level of some specific competencies, whereas for a 'Company Graduate Scheme', employers may require graduates to possess a more
268 balanced set of competencies. A new pictorial illustration was proposed and approved, indicating relative importance of a *theme* by the darkness of blue
269 shading (Figure 7).

270 Thus, a new grouping of eight *themes* to replace the original 11 *zones* (Weston *et al.*, 2017) was ratified by the project stakeholder group. Consideration was
271 made to appropriate treatment and display of the 12 cross-loaded *elements* using the diagram provided (Figure 8). The prevailing view was to provide
272 simplicity and ease of understanding of CFGC to priority audiences, namely undergraduate students and employers.

273 A new pinwheel design was constructed (Figure 9) to illustrate the eight *themes*. In summary CFGC, now comprised:

- 274 • A language tool of 48 *elements* grouped into eight *themes*.
- 275 • 14 typical graduate roles for food scientists.
- 276 • An industry informed framework of the desirable *elements* and *themes* for each of the 14 roles.

277 Discussion

278 CFGC is aimed to ensure program provision by educators meets the professional requirements of employers and in turn, students are able to understand
279 more about job opportunities, their suitability and how to prepare for application and selection processes. These aims will be discussed later. However it is
280 interesting to review the variation in *element*'s frequency of inclusion (Table 5) where *questioning approach* and *verbal communication* are considered
281 desirable in half of the 14 roles, and three *elements*, *digital capability*, *global supply chain* and *work experience* are only included once. It could be suggested
282 that some *elements* with lower occurrences may increase in desirability for the workplace in future. As noted earlier, Figure 7 highlights the differences in
283 relative desirability of *themes* to roles, such as where *D7 - dependability and experience* is highly prized for laboratory-based or regulatory roles. Overall the
284 role profiles generated (see Supporting Information as an example) are judged suitable as targeted descriptors for these graduate roles.

285 Review of methodology

286 The use of the ordinal survey scale was most applicable for the intended use, but limited data handling options. As target survey participants were 'untrained
287 participants' remotely spread across the UK and ROI, assurance was not possible that defined equidistant scale intervals would be used correctly. The
288 inclusion of more points on the scale e.g. seven, may have created more differentiation, but also participant burden (Dillman et al., 2014) and clutter on a text
289 labelled scale.

290 Suleman's (2018) recent comparison of past approaches to building competency frameworks suggests caution in providing a predefined list of skills to
291 employers or graduates; however this study utilized the viewpoints of employers themselves to build the lexicon and associated definitions (Weston et al.,
292 2017), also suggested by Suleman. This is hoped to provide the required validity.

293 The relatively low sample size (<10) for six of the typical graduate roles (sizes ranging from three to eight) is a limitation, however fewer survey participants
294 were captured for roles less commonly recruited to. As all data was retained, analysis and interpretation was undertaken with careful consideration, and roles
295 with low sample sizes identified in all outputs and published material to highlight possible limitations.

296 Selected approaches to data analysis have developed discrete role profiles and an exploratory PCA of survey data has enabled the generation of meaningful
297 *themes* from the CFGC language tool. Splitting the original data set, and retesting did not indicate the final framework has significant generalizability (Field,
298 2013; Hair et al., 2014). The study and criteria applied is suggested to be treated as a discrete experiment, and studies with **alternative context, such as**
299 **another employment sector** should be approached as new. However if the same survey was undertaken with the same population type of UK and ROI food
300 industry employers, there is a likelihood for repeatability. CFGC is a credible indicator to students and HEIs of which desirable *themes* are aligned to different
301 food science graduate roles. Exploration of responses during PCA has not indicated grouping of responses by the 14 subpages and thus influence on *theme*
302 construction, for example, *theme D2 - appreciation of the wider world* contains *elements* from two different subpages.

303 As for studies of this nature, CFGC captures a time-framed view of UK and ROI recruitment in 2017 and will not account for any significant future change.
304 However with no equivalent research-based framework of any age in the UK and ROI it is reasoned that having a tailored framework in place for food
305 sciences students to utilize, is more beneficial than none.

306 Current use of CFGC framework

307 Opportunities for use of CFGC following the study have been discussed with the stakeholder group and sessions with students and other wider industry
308 audiences. Material created from the study was compiled into role profiles, highlighting the key desirable *elements* and *themes* in a simple 'infographic'
309 poster. The widely recruited 'NPD, Development or Process' role as an example, is found in Supporting Information. In collaboration with the stakeholder
310 group, a report was created and published in October 2017 on the IFST website (Weston, 2018) . Freely accessible to other degree educators, students and
311 employers, it includes an outline of the framework and access to all 14 infographic posters. A simple interactive open access online tool, has also been
312 created (University of Nottingham, n.d.) aiming to provide careers guidance for students and new graduates and support personal development and job
313 application preparation.

314 CFGC has direct use in undergraduate career education and personal development. Feedback from surveys and group interviews, following integration into
315 student teaching at UoN has been encouraging. By accessing open access CFGC resources, other UK higher education institutes (HEIs) have introduced
316 the framework to support careers education and research.

317 Comparison of data to previous studies

318 Using the frequency of inclusion of a CFGC *element* into one of the 14 typical graduate roles (see Table 5) those with a higher count and thus most likely to
319 be desirable are illustrated in Table 7. For general employability frameworks some 'skills' appear in most studies and include technical (IT), analytical,
320 communication and teamworking as well as 'personal traits' (Suleman, 2018). These all (aside from the IT skills) appear to correlate well with Table 7.

321 There is limited cohesive previous work to define and describe typical roles for food sciences graduates. Hartel and Klawitter's book (2008) does provide
322 variable levels of detail on required competencies for some USA-based graduate roles. The 10 pathways (chapters) authored by specialists from the field are
323 largely similar to the 14 typical roles established in this project, which is encouraging. However the CFGC framework is built on extensive industry research
324 and material produced allows for ease of review or comparison of all graduate roles for food scientists. *With respect to generic graduate requirements, at the*
325 *time of the study, the IFT standard (2016) in the USA had a 'success skills' domain, less technical in focus, appearing to include five CFGC elements.*
326 *However a newly published IFT requirements (2019) includes 11 standards of which four encompass at least 13 CFGC elements, including explicitly written*
327 *and verbal communication, leadership, critical thinking and independence.* One US institute (Morgan et al., 2006) engaged their Industry Advisory Board in a
328 survey, to establish relative importance of constituents in the entire IFT standard. Whilst acknowledging the restricted number of participants, results
329 demonstrate 11 of the 13 'outcomes' of the success skills group in the standard are rated relatively highly.

330 No previous work has been undertaken in the UK *or ROI* to explore specific detail for food science degrees. The labels of the seven sections of 'generic
331 skills' in the UK's QAA benchmark standard (2016) for Agriculture, Horticulture, Forestry, Food, Nutrition and Consumer Sciences are not opposed to the
332 *elements* in CFGC but are essentially a general list. For both UK (QAA) and USA (IFT) contexts it is unlikely anyone would question the advantage of
333 possession of the 'skills' listed in both documents, but no *research-based* detail has been given *with weighting* of these specific competencies required
334 *against* different food science graduate roles.

335 The list of 'soft skills' for food scientists and technologists generated by ISEKI within Europe (including the UK) has no specific profiles for graduates (Flynn,
336 Wahnström, Popa, Ruiz-Bejarano, & Quintas, 2013; Mayor et al., 2015). Flynn *et al's.* study *established* 'communicating' as the number one sector or non-
337 sector (soft) skill which aligns well to high counts of *verbal* and *written communication* in CFGC (Table 7). Some regional variation was observed; with
338 'working with others' reaching the top three only in southern Europe (aligned to CFGC), whilst a technical skill, 'product development' is rated more highly in
339 the north (Flynn *et al.*, 2013b), however this possible variation has not been subsequently explored or verified.

340 **Recent and future work**

341 With regard to careers education, collaboration is planned from autumn 2019 with a selection of HEIs exploring the use of CFGC. Food science educators
342 Joyner and Stevenson (2017) observe the 'trend' is to teach to enable students to perform well in specific career pathways. The frequency of particular
343 *elements'* appearance in the 14 role profiles (Table 5) is of interest, and may provide some context to relative priority for development of *elements* in student
344 cohorts. Curriculum mapping of CFGC against UoN food science degree programs was conducted from 2017 to 2018 with subsequent reflection and
345 *program* development; this will be presented in a future paper.

346 The encouraging level of industry engagement in the process reflects employers' interest in ensuring degree providers develop 'oven-ready' graduates.
347 CFGC has been introduced to industry at a number of opportunities, to inform and test development of the framework. By employers using CFGC to improve
348 the accuracy of recruitment and selection processes there could be significant value in securing the right candidate, so initial exploration in developing
349 targeted content in job specifications and advertisements has commenced.

350 Ideally the industry survey should be repeated a few years hence, using the same approach, to test repeatability and gauge if employers' have altered
351 opinions of the desirable competencies for food science graduates *(as suggested earlier)*.

352 It is suggested CFGC could support compliance in IFST degree accreditation (n.d.) for aspects such as employability, competency development and careers
353 education. It is anticipated inclusion of CFGC into criteria will be approved in due course, resulting in consistency of competency development in UK degree
354 courses beyond compliance to the technical aspects already outlined in the appropriate QAA benchmark statement (2016). Finally CFGC could support
355 initiatives to inspire and inform pupils in compulsory education to choose food science based courses.

356

357 **Conclusion**

358 A framework, supported by an appropriate language tool was developed, to illustrate the relative importance of specific competencies to the types of jobs food
359 sciences students typically undertake after graduation in the UK and *ROI*. In shaping a suitable survey and ensuring wide industry participation, a unique
360 data set was acquired. Following suitable data analysis and stakeholder ratification, a framework of desirable competencies for 14 typical roles has been
361 produced highlighting there is no general blueprint for an ideal food science graduate. In *this region*, CFGC fills a novel gap in knowledge, superseding only
362 general profiles. CFGC has been disseminated in open access resources (<http://bit.ly/foodgrad> and <http://www.nottingham.ac.uk/go/foodcareers>) and
363 provides an objective and useful reference for educators, students, graduates and employers.

364

365 **Acknowledgments**

366 The authors would like to express appreciation to the project stakeholder group for their valuable support and wider industry participants for their time in
367 completing the survey. In addition, we sincerely thank Graham Cleaver for his advice on statistical analysis, and colleagues at University of Nottingham for
368 their support in the study.

369

370 **Author Contributions (required for JFS original research manuscripts)**

371 Emma Weston was responsible for the design, implementation and data analysis for the project and drafted the manuscript. Liz Mossop contributed to the
372 design of the survey and manuscript revision. Tim Foster and Jim Crilly engaged industry support for survey completion and contributed to the final construct
373 of the framework, and Tim also the manuscript revision.

374

375 **Nomenclature or Appendix**

376 N/A.

377

378 **Supplemental Information – 1 of**

379 Title

380 Example graduate role infographic – NPD, Development or Process role

381

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442

443

444 LIST of CAPTIONS FOR TABLES AND FIGURES

445 **Tables** All attached as excel files

446 Table 1 - Glossary of terms established for use in the competency framework developed during the study.

447 Table 2 - Summary of the chosen criteria for PCA initial data interpretation.

448
449 Table 3 - Analysis of survey by participant type, focusing on the rating questions^a presented, one for each element.

450 Table 4 - Summary of survey responses by typical initial graduate role reviewed and participant type

451 **Table 5**- Matrix of desirable elements by typical graduate role presented in alphabetical order

452
453 **Table 6** - Construct of eight themes of desirable competencies in CFGC

454 **Table 7** - Frequency count of inclusion of desirability of an element into one of the 14 role profiles in CFGC.

455

456

457 **Figures** All attached as TIFF or pdf files

458 Figure 1 - Approach undertaken for the study.

459 Figure 2 - Reproduction of the modified unipolar Likert style questions and the use of piping to provide context to text by adding role chosen by participant,
460 e.g. 'Factory Based Technologist'.

461

462 Figure 3 - Illustration of final 14 typical graduate roles for food science graduates. The roles on the right are classically situated within a point of the supply
463 chain from concept to consumer, and those on the left are tend to be broader or overarching within the UK food industry.

464 Figure 4 - An example of initial data inspection from the industry survey for the *element acceptance of ambiguity*, where (a) displays full data and (b)
465 responses specific to the role 'PhD or Other Postgraduate Research'.
466

467 Figure 5 - Inspection of data by *element* with *entrepreneurship* as an example where (a) presented a stacked bar chart of response data and (b) a
468 standardised total scoring for comparison to a 'mean' standardised score (red line).

469 **Figure 6** - Development of PCA factor scores (eight varimax dimensional model) illustrating refined desirability of *themes* to the 'Specifications / Quality
470 Systems Technologist' role. Draft labels for the *themes* are included.

471 **Figure 7** - Illustration of relative importance of each *theme* in CFGC against each typical graduate role.

472 **Figure 8** - New structure of CFGC presenting *elements* within each *theme* in order of **factor loading** (highest at top) and cross-loading of *elements*
473 highlighted with yellow shading.

474 **Figure 9** - Illustration of eight *themes* in CFGC.