
WHO WE ARE

THE PROFESSIONIST

After the publication of D.P.R. n ° 283 July 1999, containing the executing law indication for Italian Law n°59 January 1994 about the creation of the professional recognized as Food Technologist
(*in italian language Tecnologo Alimentare*), have been created the regional boards.

Nowadays have been created the following ones:

- Abruzzo - Molise
- Basilicata - Calabria
- Campania - Lazio
- Emilia Romagna - Toscana - Marche - Umbria
- Friuli Venezia Giulia
- Lombardia - Liguria
- Piemonte
- Puglia
- Sicilia - Sardegna
- Veneto - Trentino Alto Adige

Have been created also a National Board for Food Technologists (www.tecnologialimentari.it [<http://www.tecnologialimentari.it>]) .

WHO IS A FOOD TECHNOLOGIST

The professional and legal title of Food Technologist (Tecnologo Alimentare) is only for who has the degree in Food Science Technologies or equivalent
(included the specialistic degree italian reformed university classment 78/s), and has passed the state examination to be qualified for this profession and that is regularly admitted to a regional board.

Food technologist has got the most suitable technical-scientific university-prep, to work in the food sector that nowadays is permanently in evolution especially in the aspects of technology.

The university-prep of this professional is based on more areas as:

- Nutrition
- Food chemistry and shelf life study
- Food Marketing
- Microbiology and hygiene applied to food industrial production processes
- Food industrial production process technology
and related

LEGAL SKILLS

Food technologist legal skills are numerous and listed in **art. 2**

of Italian Law n° 59 January 1994 and reported below:

- Management, administration and direction in companies operating in food production, transformation, preservation and marketing
- Study, planning, direction, surveillance and food production line conduction and in preparation processes of food and related organic food
- Hiring of responsibilities for chemical-physical-microbiologic analysis and reports on food for quality controls, for standard definitions and production specifications
- Research activities and processes or product development in food sector
- Participate to food scheduling, with attention to existing resource evaluation, to use and food requirements and nutritional consumer needs and other related activities for production scheduling in national area
- Collaboration with other professionals for activities in catering in companies canteen or public or for hospitals
- Collaboration with international agencies and of European Union to food development scheduling
- Surveyor activities and arbitration in Justice Court needs;

A really wide open area of legal skills allow to a food technologist to cope with all the related aspects of food sector, starting from the moment when it is picked (for vegetables e.g.) or slaughtered (for animal meat e.g.) until the consumption moment.

The food technologist with its plurality knowledges in food sector, become the reference essential model to manage, to develop and to act in food sector, with the main purpose in reaching food quality and safety.

PROFESSIONAL APPLICATIONS

- Educational activities
- Marketing activities
- Corporate advising, controls and applied research
- Quality controls
- Management and food production process controls
- Scientific report and food education
- Management and GDO or catering controls
- Planning and production plant realization
- Research and development