

## BTSA Sciences et technologies des aliments (STA)

### FOOD SCIENCE AND TECHNOLOGY

The holder of the diploma works in industrial food manufacturing companies. It is able to organize production, from manufacturing to packaging. More rarely, it intervenes in the laboratory, in a quality department, research and development or supply and commercialization of products. He may hold positions such as team leader or manufacturing manager, processing and pasteurization manager, shop foreman. As part of the production, he manages a workshop, plans, allocates work within his team, controls the equipment and the quality of the products at the various stages of manufacture. He leads and coordinates the activity of the staff always in connection with his supervision, ensures the relations with the other departments, the suppliers and the customers.

Whatever the option from which the technician comes, he is able to ensure the conduct of a food production chain by ensuring the maintenance of optimal conditions. He mastered the nature and properties of foods, as well as their evolution during industrial processing (chemistry, biology, microbial metabolisms).

- Duration of training: 2 years
- 28 weeks of school education with a student schedule of 30 hours per week
- European Qualifications Framework : level 5
- The training includes 16 weeks of internship

#### Jobs prepared by the training / Sector of activity

Senior Production Technician, Senior Manufacturing Technician, Automated Installation Pilot, Process Pilot, Manufacturing Manager, Production Manager, Quality Control Technician, Research Technician-development, agri-food marketing, logistics and industrial maintenance



#### Skills acquired during training

- C1. Expressing, Communicating and Understanding the World
- C2. Communicating in a foreign language
- C3. Optimize your motor skills, manage your health and socialize
- C4. Implement a mathematical model and computer solution suitable for data processing
- C5. Analyze Enterprise in the Food System
- C6. Analyze and manage a technical production workshop
- C7. Rationalize a food processing process by following regulations and procedures
- C8. Design a product that meets internal and external expectations
- C9. Monitor the physico-chemical, microbiological and organoleptic quality of the product
- C10. Mobilizing the expected achievements of the senior food science and technology technician to cope with a situation professional