



## Questionnaire: Results

### Intercoop Foundation, Spain

**Paris, September 10th, 2012**

*4th mobility – Leonardo da Vinci Partnerships project*

## Short analysis:

- 30 surveys
- Region of Valencia, Region of La Rioja and Basque Country
- Provinces of Castellón, Alicante, La Rioja and Guipúzcoa
- Sectors:
  - Catering (Restaurants/Food Industry)
  - Commerce
  - Agro food industry
  - Food industry





## Methodology:

30 surveys:

- 13 by email
- 10 by phone
- 7 personal interview

We have used a very simple mean and standard deviation, as statistical methodology

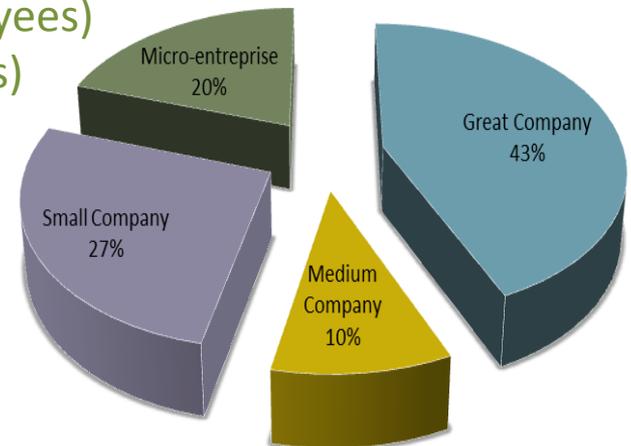
## Number of surveys and companies size

Number of companies surveyed: 30

Size of companies surveyed:

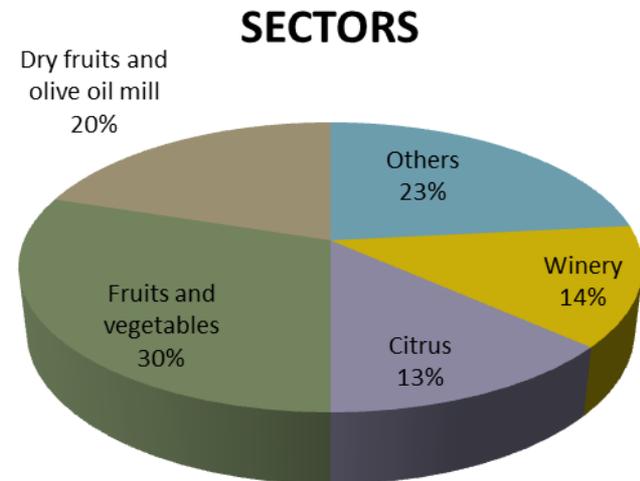
- Great company: 13 (more than 250 employees)
- Medium company: 3 (up to 250 employees)
- Small company: 8 (up to 50 employees)
- Micro-enterprises: 6 (up to 10 employees)

### SIZE COMPANIES



## Professional sectors

- 43% of samples is formed by companies which the product is not transformed directly (manipulation without transformation)
- 34% of samples belongs to agro food companies related to the winery, olive oil mill or dry fruit process
- 23% of samples appertaining to a so important group formed by many different type of companies: supermarkets, retail, catering and elaborated products, as nougat; products with a high health risk (pre-cooked and meat); sectors with a high level of rules related to security and food safety (animal feed)



## General Conclusions

- **Size and risks:** There is a direct relation between the company's size and the employees related to the food security. Depending on the sector, if there is a much more risk, companies are more aware to have employees working on the quality and security food team.

- **Training levels:** There is a very heterogeneous level of training amongst quality and safety food professionals depending on the size and company's risk. On the great companies the professionals training cover from basis studies until University degrees. SMEs have them, from Secondary level of studies until University degrees also. On micro-enterprises depends on the company's risk and there is basic, secondary and University studies.

- **Legal training:** On SMEs and micro-enterprises the employees receive the basic legal training, except for the companies with some quality standards implemented where they offer special training on quality standards and rules. On the great companies, apart of the basic training, the employees receive the specific HACCP, general quality standards and specific according to the professional sector

SIZE	Media of Employers Quality & Security Food Team	Standard deviationb	Comments
Micro-enterprises	2	1,09	The standard deviation is so high according to the sample size due to the heterogeneous of micro-enterprises' risk. (nougat, restoration, meat)
Small Company	2,37	0,74	
Medium Company	2,33	0,57	
Great Company	8,97	3,9	The standard deviation is high but it's possible to observe a growing relationship between the quality and security team workers and the total numbers of company's employees

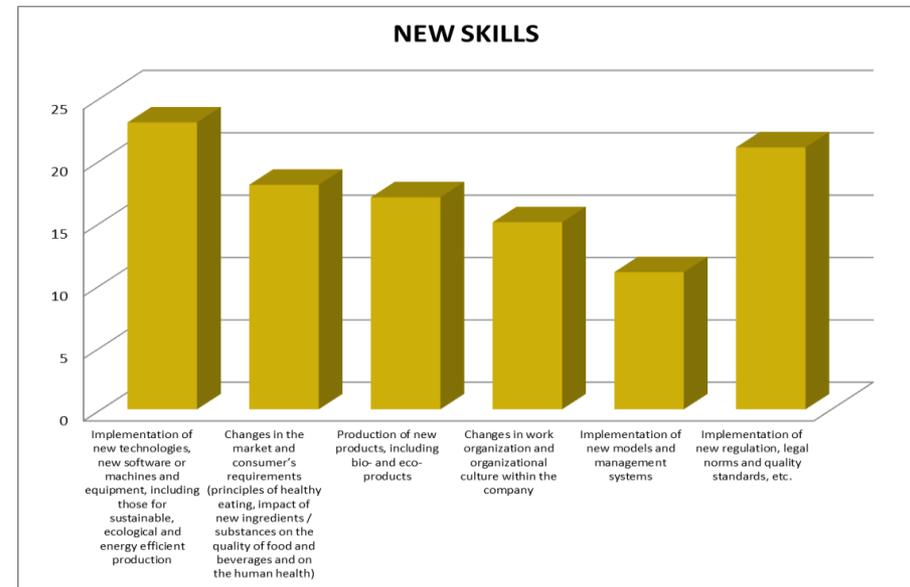
# New professional profiles

## 1. New skills

- New technologies: energy efficiency
- Quality rules and legal standards

## 2. Others (*suggestion of companies surveyed*)

- Microbiology
- Innovation
- Computing
- Waste management and minimization
- Emotional management
- Costs
- Production processes organization
- Optimization and control of the processes
- Team management
- Conservation and Cold work for Catering (restaurant/food industry)
- Improvement of utilization on 4th and 5th range (restoration)
- Organoleptic skills
- Plan and development of new products



## Lessons learned: problems, recommendations...

1. In Spain, the workers are receiving the basic training on quality and security food.
2. There is a very heterogeneous level of knowledge and training amongst workers. It will be necessary to train on Quality and Security for Food and Drink sector to people with a very different level of professional training and, also those with very different level or professional health risks.
- 3- The greater part of new skills that the companies request are more close to the production processes and entrepreneurial management than the quality and security for food and drinks sector.

### Difficulties and recommendations

It has been difficult to elaborate and manage the surveys. They has been many to prepare, organize and do in a very short time. The survey has been so long, the people interviewed required more time than we have thought and it has not been possible to do many of them by e-mail due to the people needed more explanations and clarifications.



**Thank you for your attention**