



LAB-MOVIE
LABOUR MARKET OBSERVATORY
IN VIETNAM UNIVERSITIES

VIETNAM NATIONAL UNIVERSITY OF AGRICULTURE

Labour Market Survey in the Agri-food Sector

SURVEY RESULTS

LABOUR MARKET SURVEY IN THE AGRI-FOOD SECTOR

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Thai Nguyen, 06/2022

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Survey objectives

- **Objective:** To survey officially wide-ranging companies operating in the agri-food sector
- **Key information to collect data during surveying:**
 - General information: organizational structure, activities, main products, and main/specific professional figure;
 - Information on personnel structure: number of employees based on responsibilities, qualifications, gender, type of recruitment contract;
 - Recruitment information: number of employees (undergraduate degree) recruited based on main/specific professional figures and training sectors in 2020 and 2021, recruitment planning in the year 2022 based on main/specific professional figure.
 - Prediction: Agri-food industry development trends in the coming years, promising main/specific professional figures in the agri-food sector;
 - Description of main/specific professional figures: main tasks in charge, necessary professional knowledge and skills, requirements for computer skills, foreign language proficiency, soft skills, personal qualities, willingness to work out of hours;

Survey methodology

Number of companies have participated: **58 companies**

- Direct survey: 11 companies



Face to face interview (6 companies)



Zoom interview (5 companies)

- Indirect survey: 47 companies

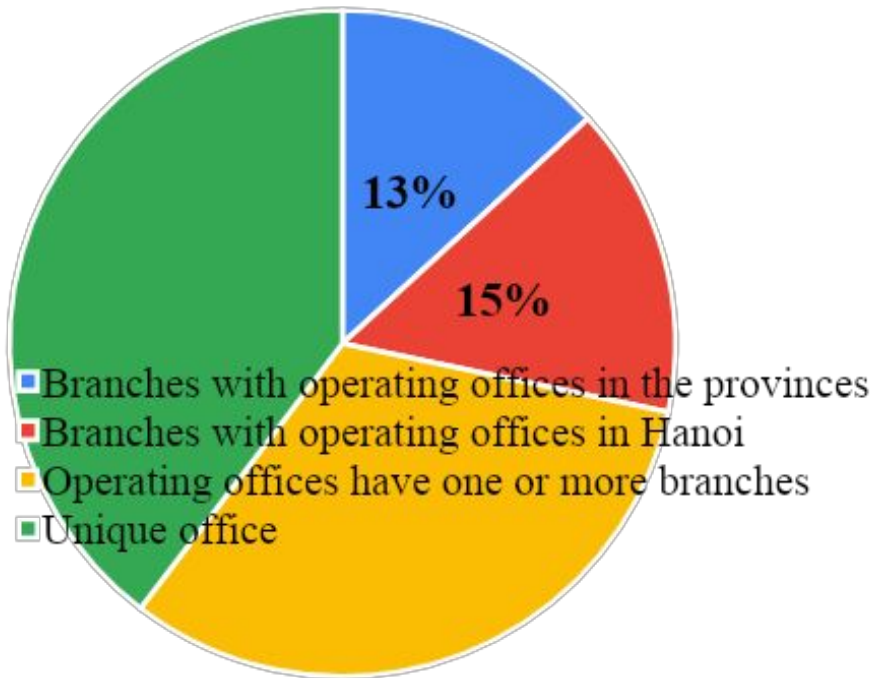


Web questionnaires

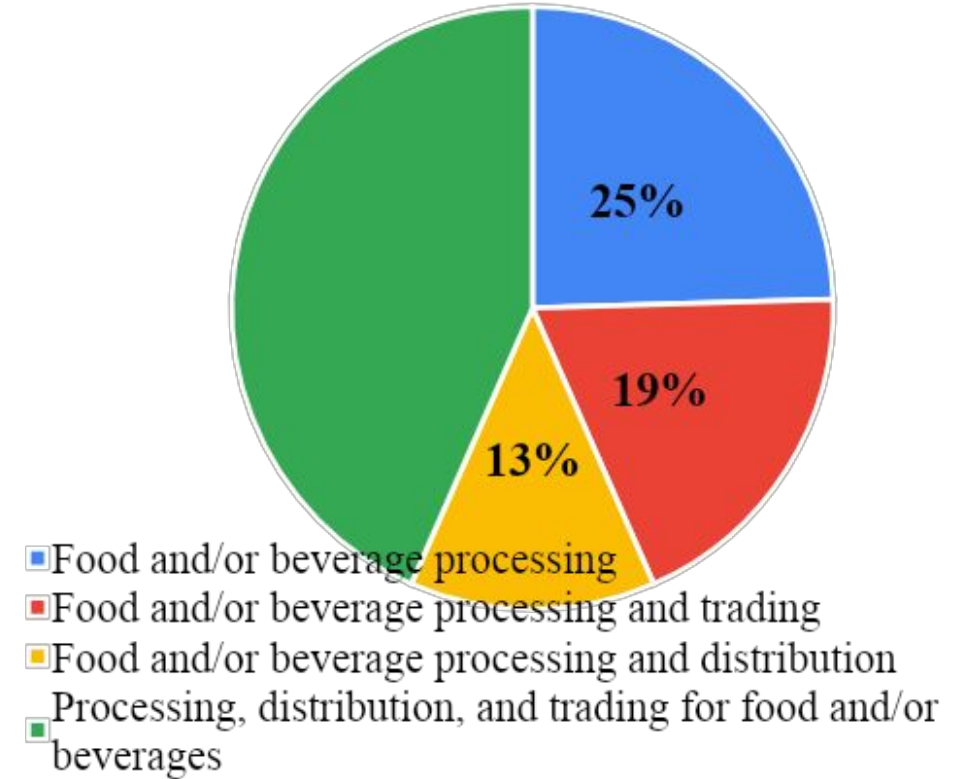
PART 1: RESULTS ON GENERAL INFORMATION

Headquarter of the companies

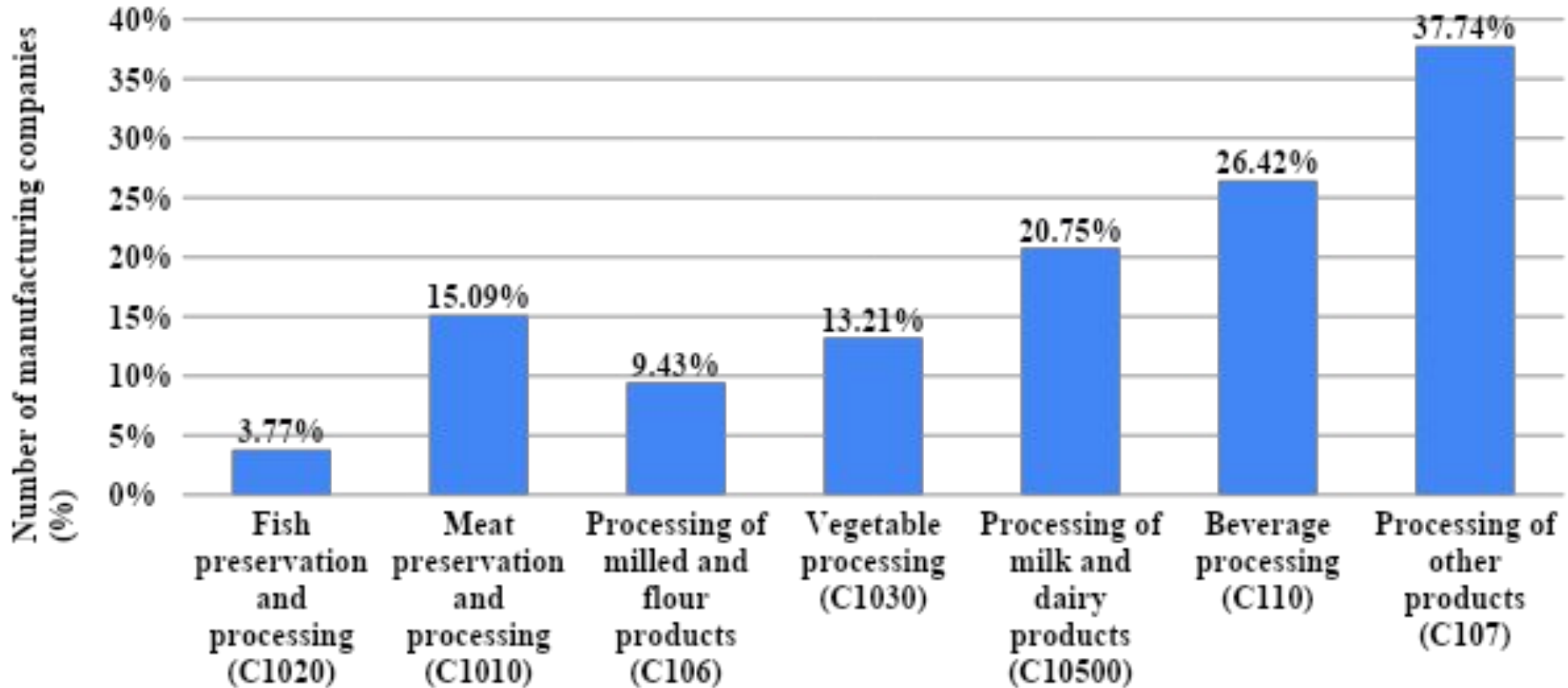
Headquarters of the companies participating in the survey



Main activities of the companies



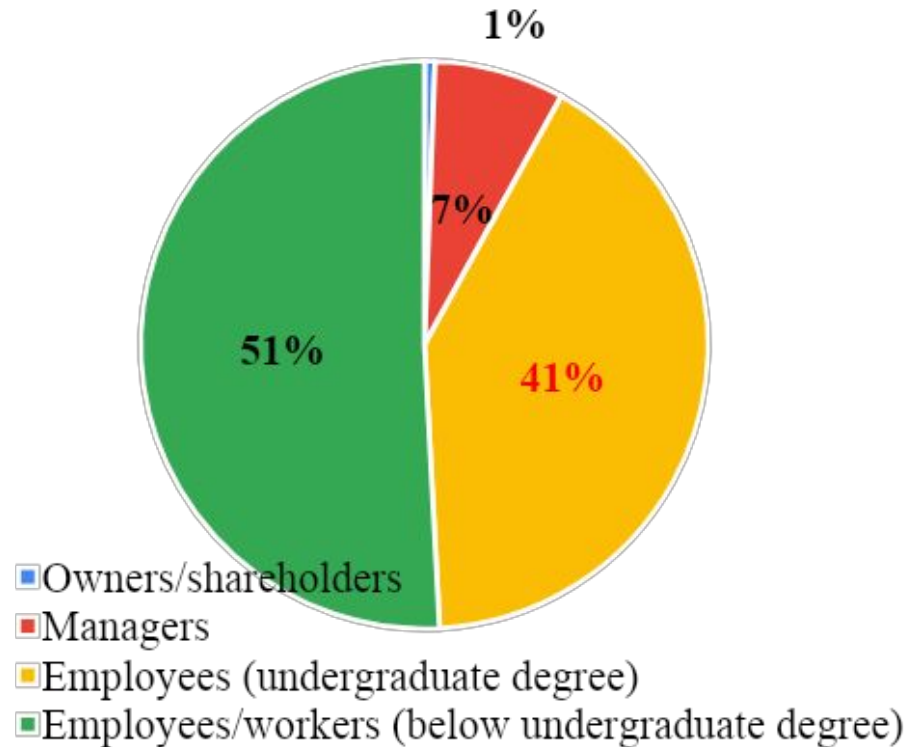
Main food products of the companies



Other products include: instant and rice noodle, candy, sugar, jelly, bread, sweet cake, dried fruit, fish sauce, etc.

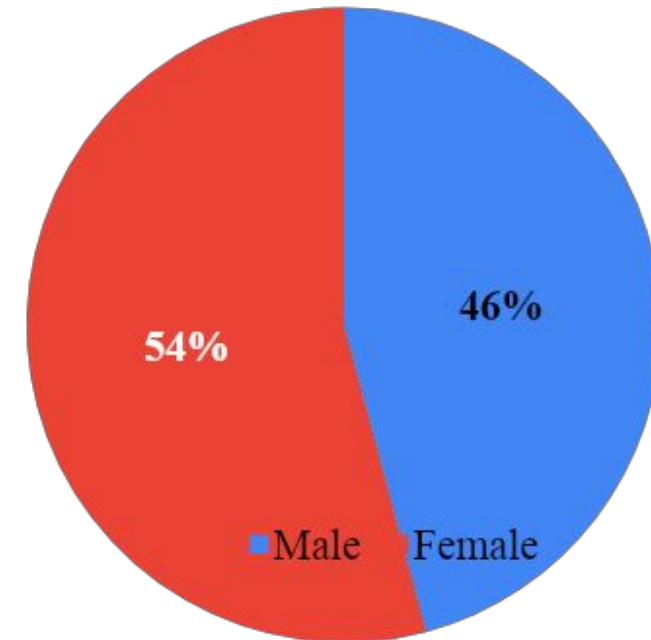
Structure of employees

Structure of employees according to responsibility



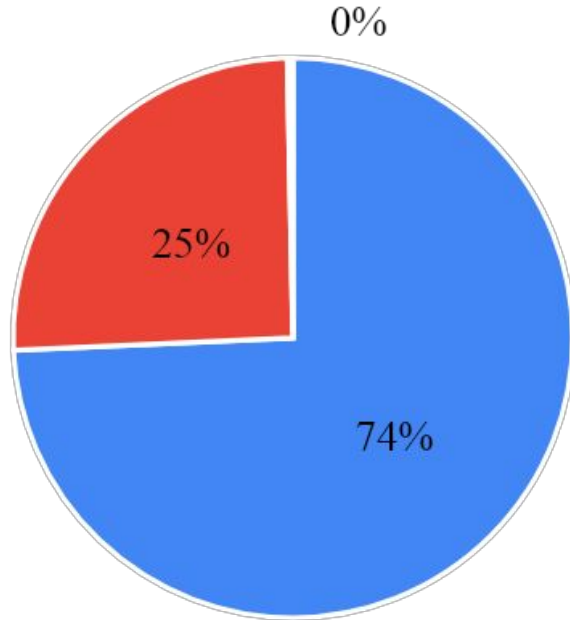
In there

Structure of employees with undergraduate degrees according to sex



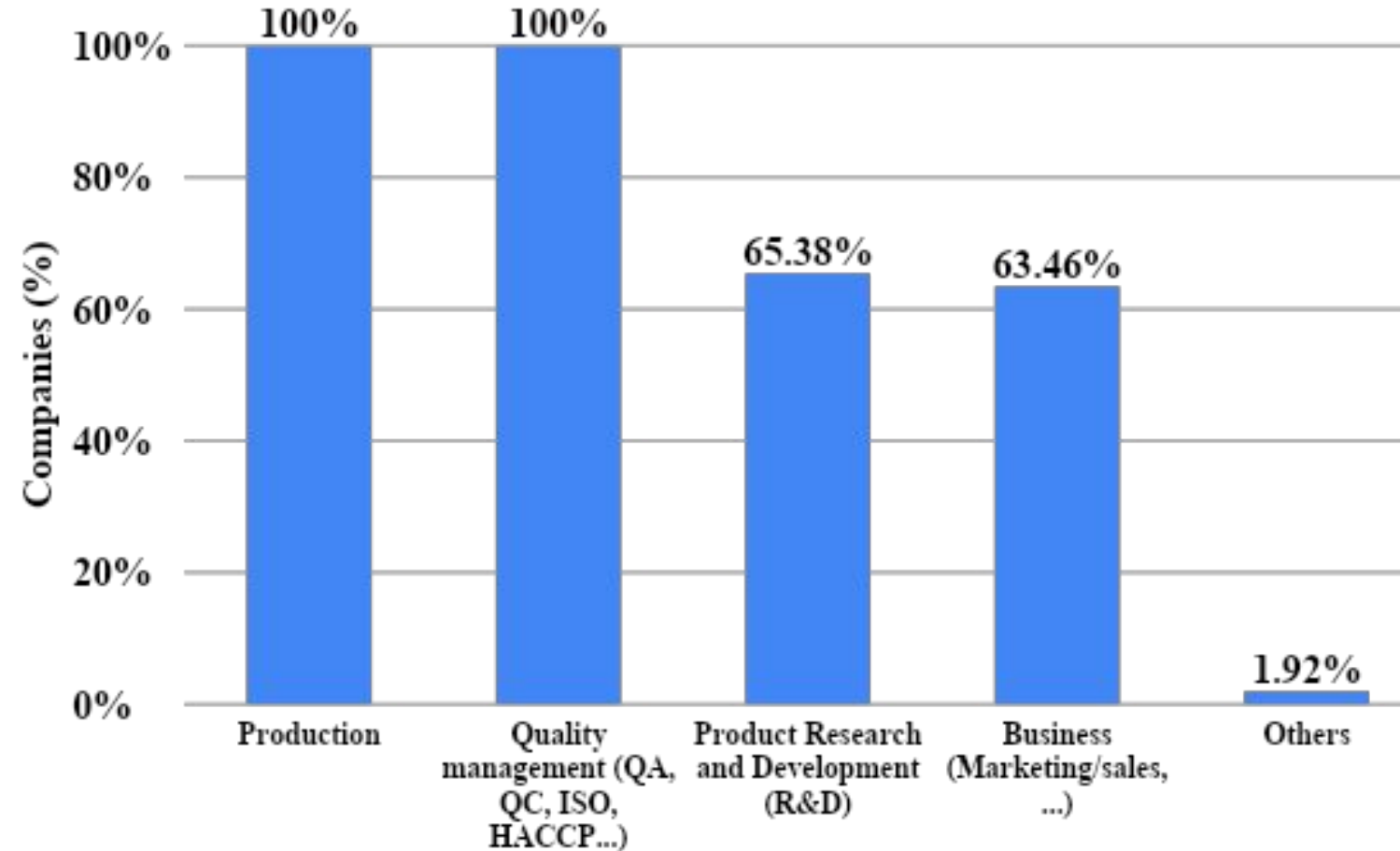
Types of recruitment and main/specific professional figures

Types of recruitment



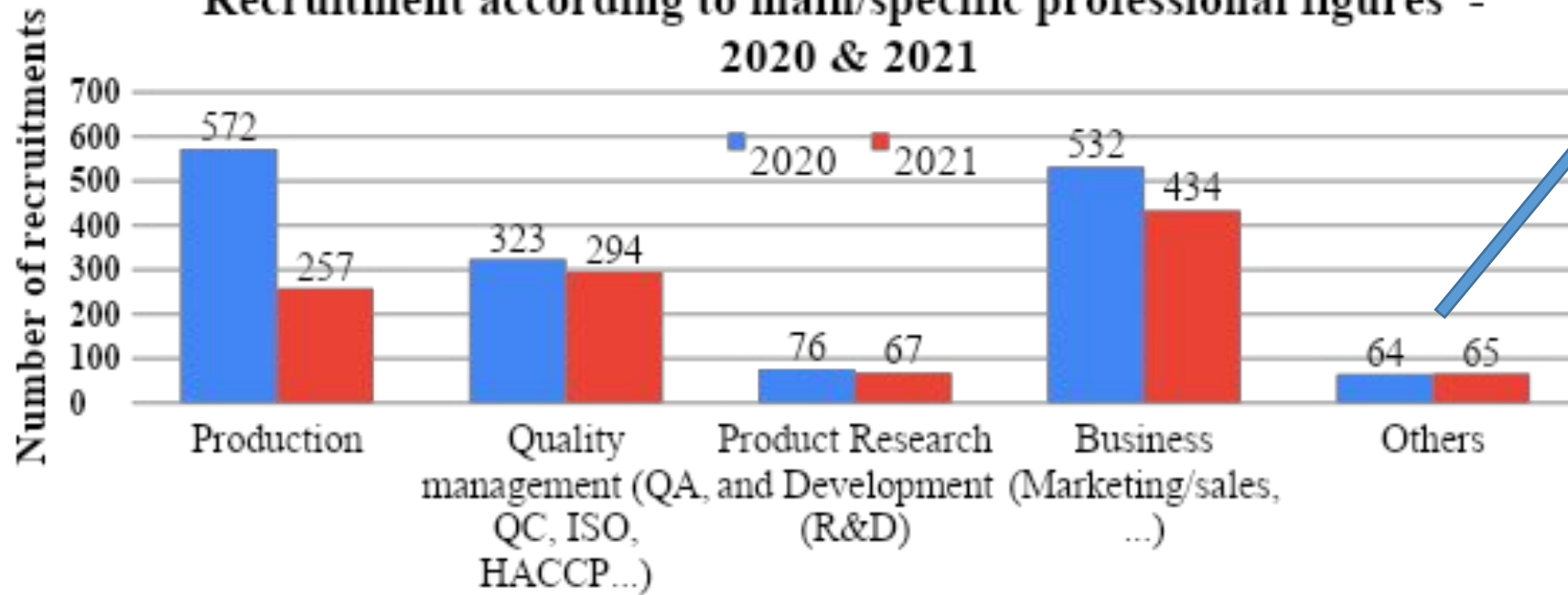
For

Main/specific professional figures at the companies



Recruitment by main/specific professional figures and training sectors (2020-2021)

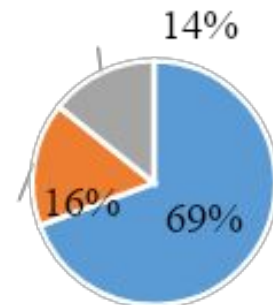
Recruitment according to main/specific professional figures - 2020 & 2021



Other professional figures include:

- PR staffs
- Animal husbandry engineer
- Technical /Machine operator/Electrical maintenance staffs
- Purchasing/Delivery and Warehousing staff
- Accountant
- HR Administration/In charge of internal culture

Recruitment according to training sectors 2020 & 2021



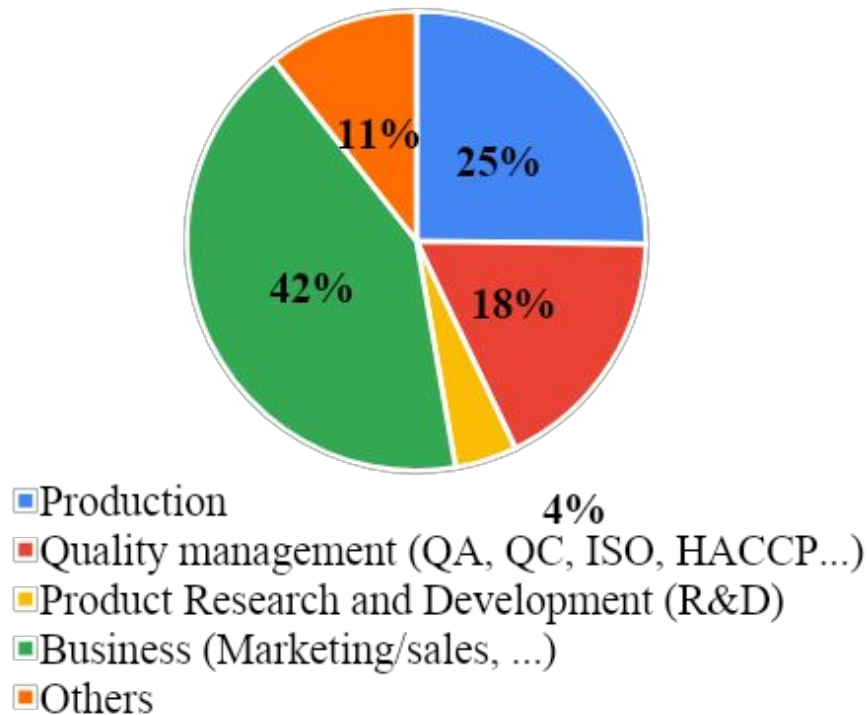
■ Food Technology ■ Post-Harvest Technology ■ Others

Other sectors include:

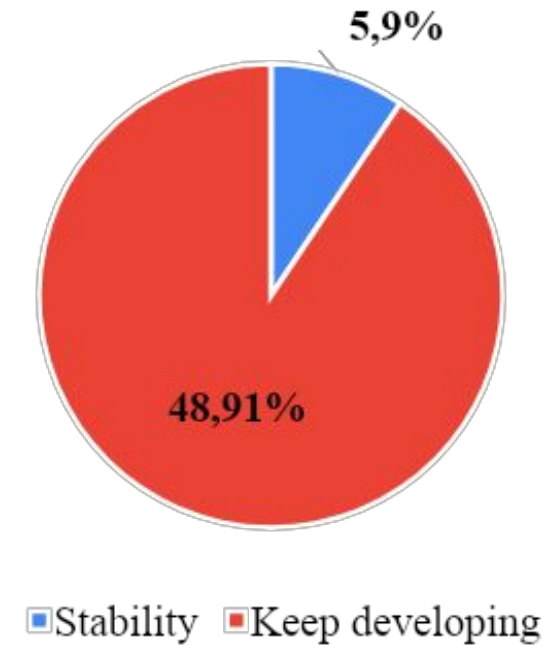
- Veterinary and/or Animal Husbandry
- Horticulture science
- Biotechnology
- Mechanic/Electric/Automation
- Economics/Accounting/Finance/Business Administration
- Marketing/Business/Commerce

Expected recruitment target in 2022 and predicting the development trend of food industry in the future

Expected recruitment target - 2022



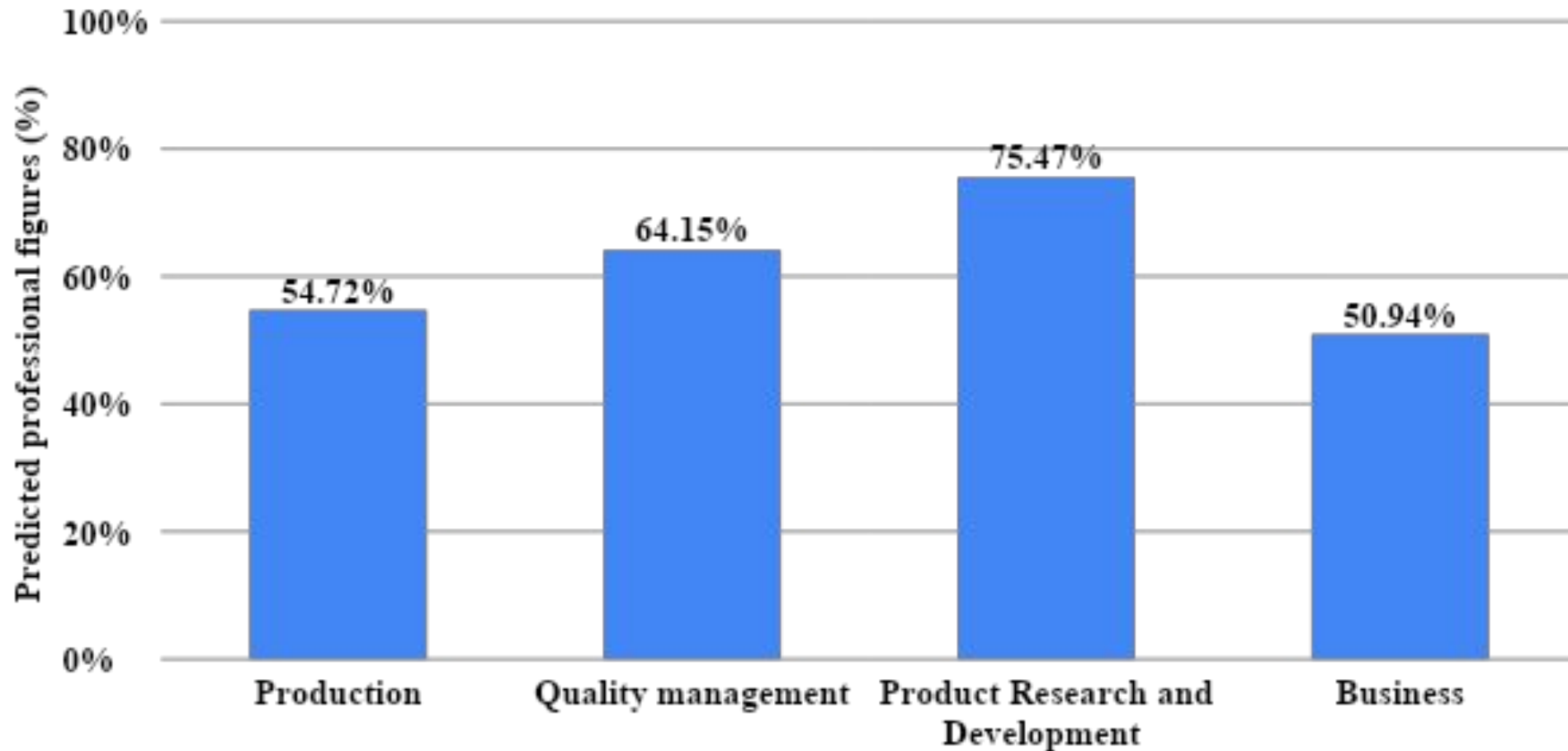
Predicting the development trend of the food industry in the coming time



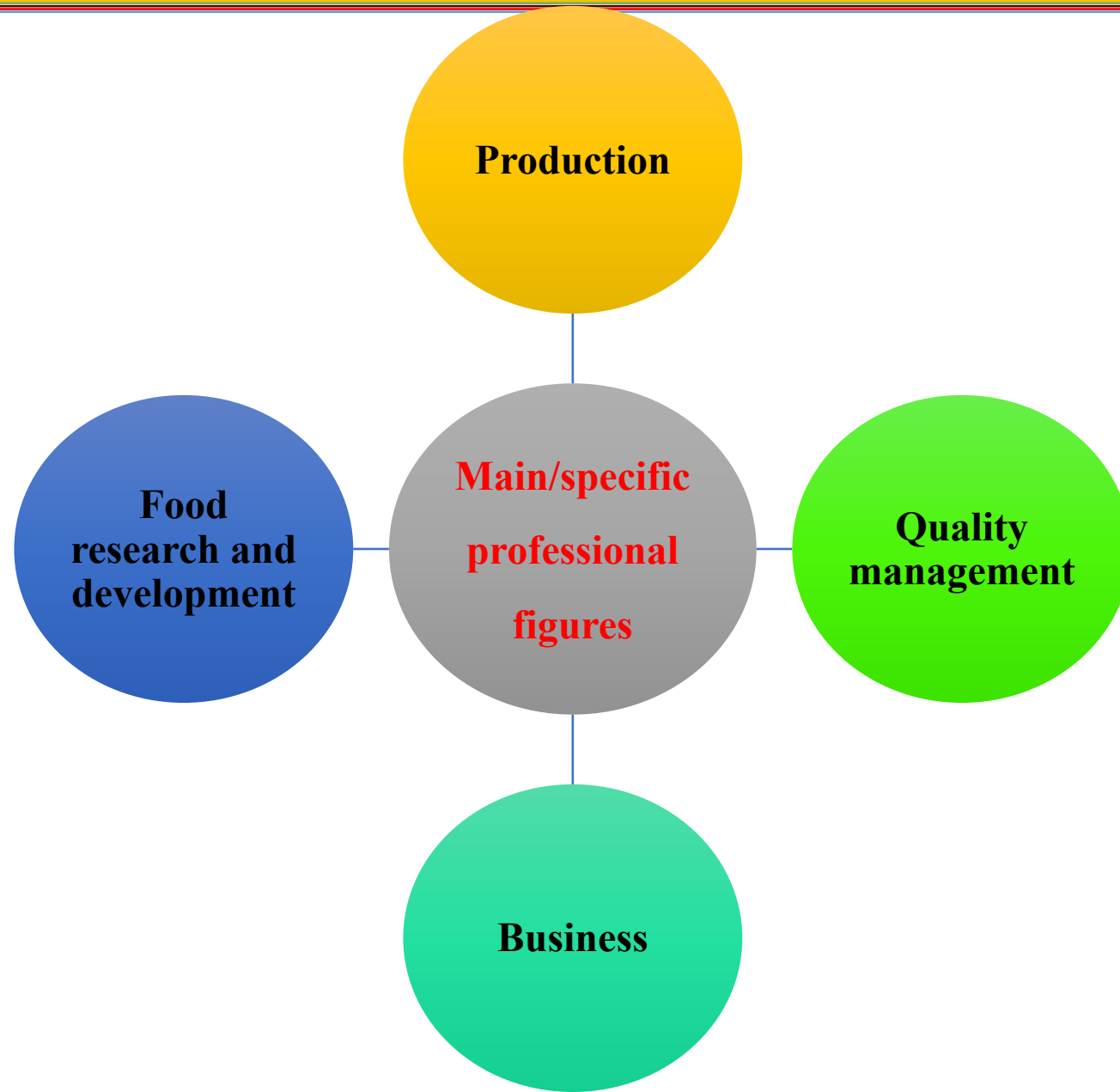
Other professional figures include:

- Technical/Operation/Supervisor/Electrical/machinery maintenance staffs
- Procurement staff
- Human Resource Management

Predicting main/specific professional figures prospects



PART 2: RESULTS ON MAIN/SPECIFIC PROFESSIONAL FIGURES

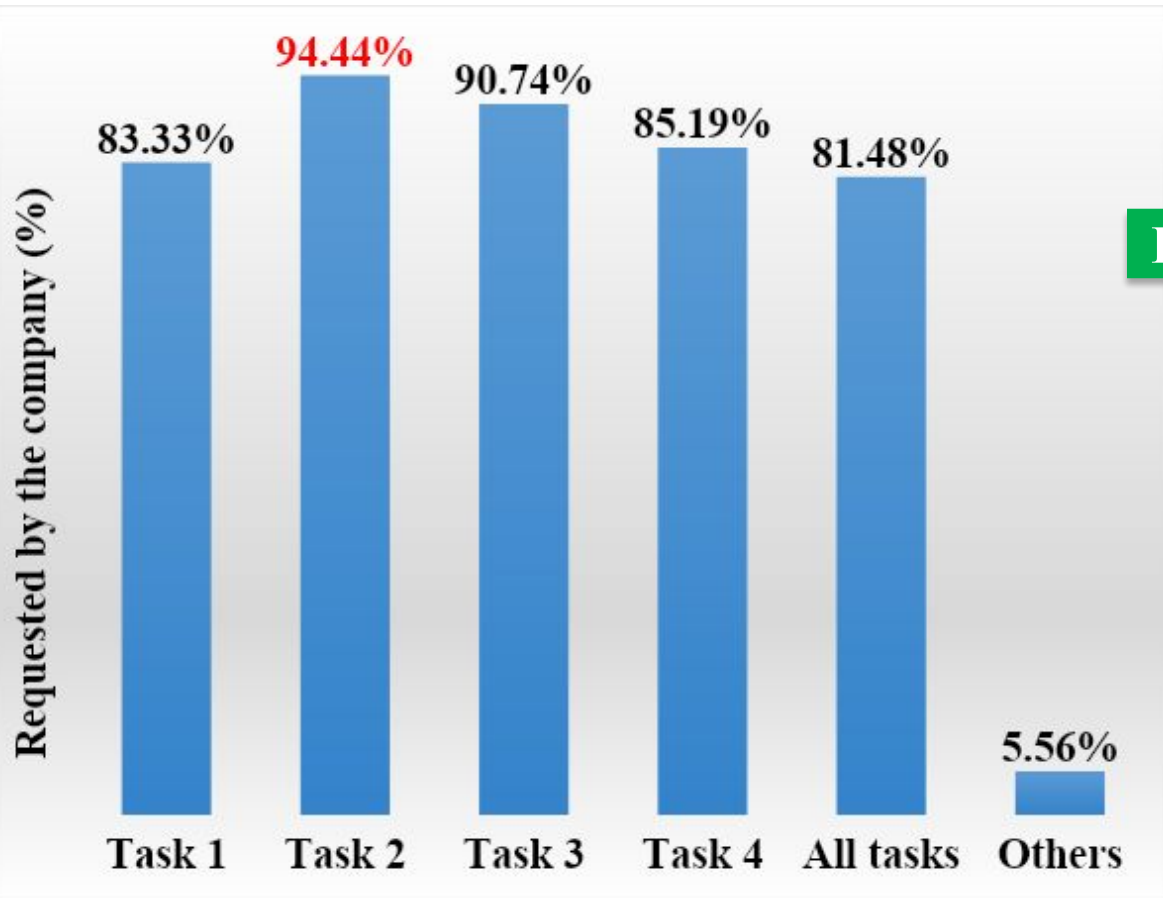


PART 2: RESULTS ON MAIN/SPECIFIC PROFESSIONAL FIGURES

(Main tasks, knowledge, and skills)

Production position

Main tasks for production position



In there

Task 1: Planning and arranging suitable personnel for each position in the production shift to ensure sufficient staffing for the production line.

Task 2: Implement production plans including preparation of input and auxiliary materials production/processing of products, to ensure punctuality and quality

Task 3: Implement shift production control, monitor compliance for production processes, and correct problems occurring during the production

Task 4: Manage and supervise the factory, equipment, and machinery in production

Others:

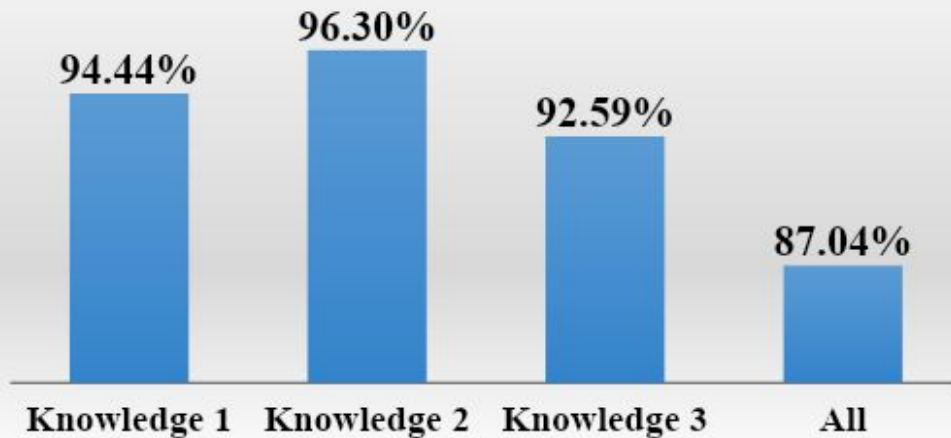
- Organize and manage occupational safety;
- Manage hygiene in the production process
- Operate machinery and equipment
- Prepare dossier of product quality announcement

Production position

Specialized knowledge and skills

Specialized knowledge for the production position

Requested by the company (%)



Knowledge 1: processes and equipment in food technology

Knowledge 2: food-production technology

Knowledge 3: food law and food quality management systems

Specialized skills for the production position

Requested by the company (%)



Skill 1: Apply general, basic and specialized knowledge to the field of production

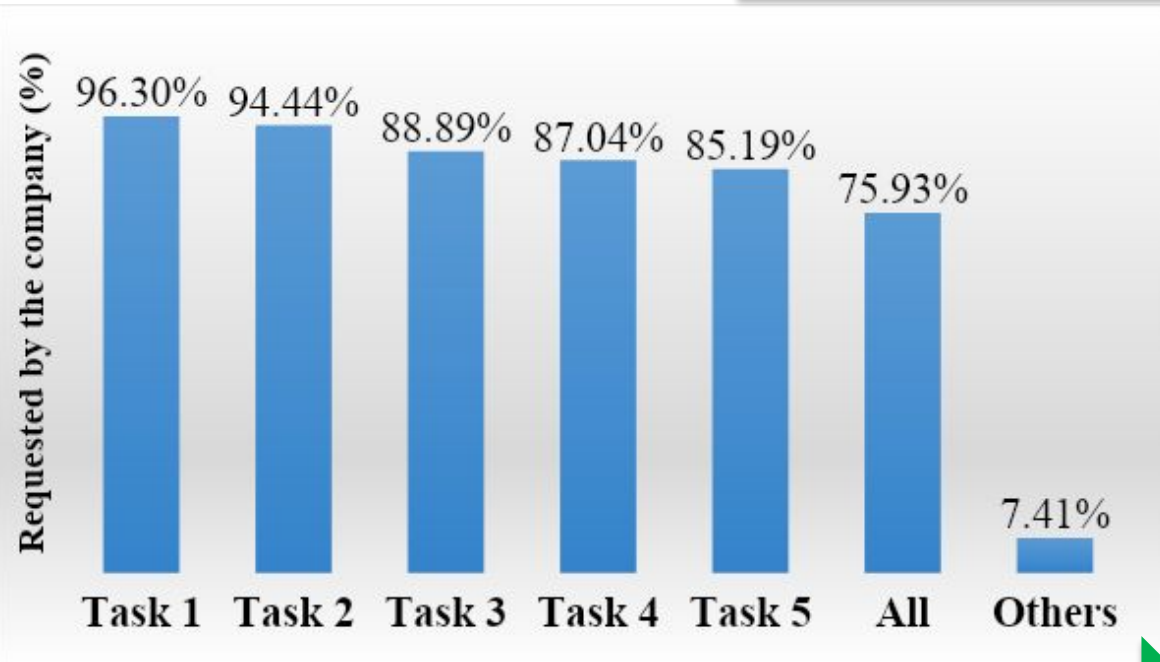
Skill 2: Calculate production balance and efficiency

Skill 3: Apply technical standards, technological processes, equipment, hygiene and occupational safety requirements... in the field of production

Skill 4: Predict and analyze possible problems in production, and provide solutions or preventive measures

Quality management position

Main tasks for quality management



In there

Task 1: Monitor input materials (main materials, additives, chemicals, stamps, labels...), storage conditions of raw materials and food, status of machines, tools and cleaning of the factory before, during and after producing process

Task 2: Inspect, collect samples and analyze the physicochemical, chemical and microbiological criteria of raw materials, finished products, semi-finished products...

Task 3: Coordinate with related parties to overcome and handle problems occurring in production

Task 4: Establish basic standards of materials, finished products, and semi-finished products; set up work instructions, build and operate quality management systems

Task 5: Urging the implementation of the occupational health and quality management system, remedial measures

Others:

- Inspect, monitor, record all stages in the production process from defrosting, preparing ingredients, mixing, shaping, cooking, cooling, packing, warehousing, storage and export.
- Inspect the cleaning process of machines, tools, workshops, take notes and keep records
- Analysis of hazards affecting product quality and remedial measures

Quality management position

Specialized knowledge and skills



Knowledge 1: Processes, equipment and technology in food production

Knowledge 2: Quality management systems

Knowledge 3: Food standards, regulations and laws

Others: In-depth knowledge of biochemistry, analytical chemistry, packaging, sensory evaluation



Skill 1: The ability to observe, analyze and evaluate problems occurring in production, and coordinate with related parties to promptly handle incidents.

Skill 2: Manipulate knowledge well about food quality management systems in production

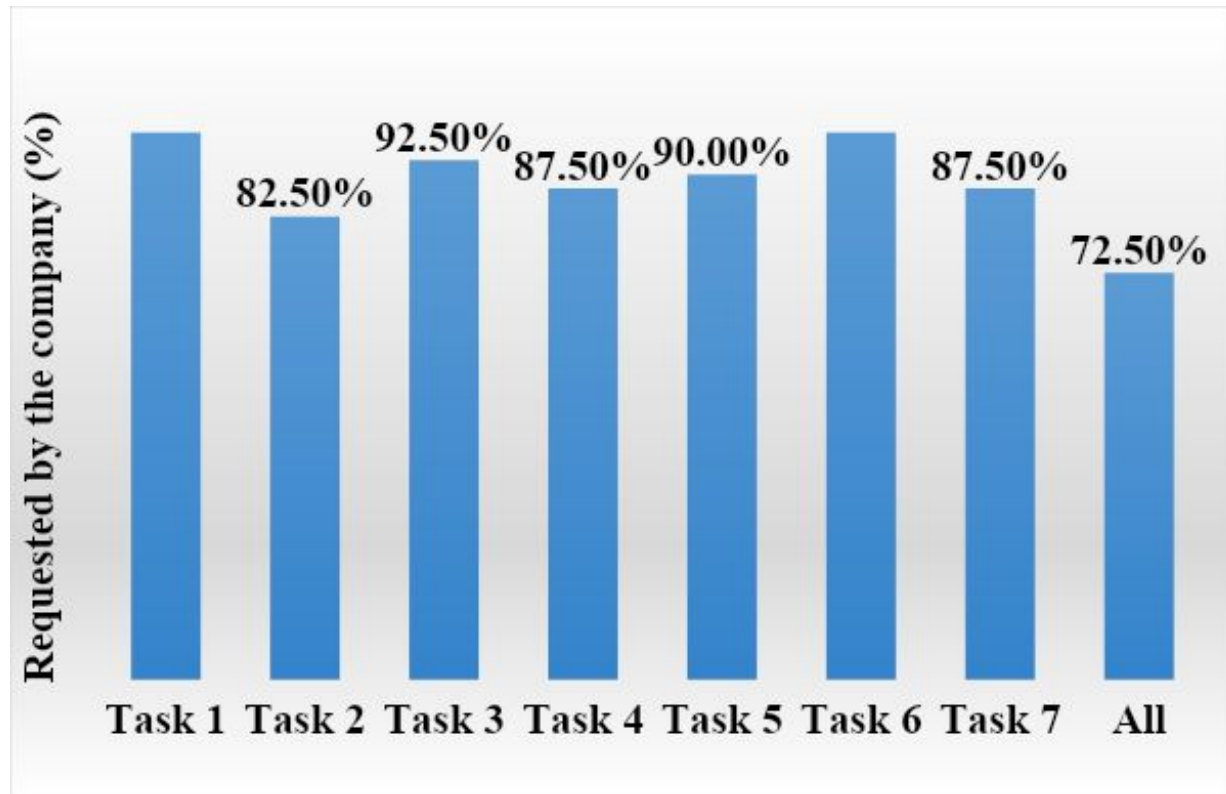
Skill 3: Operate and perform food analysis equipment and instruments competently

Skill 4: Apply knowledge of traceability, standards and food law in production

Others: Proficient in using statistical tools: learn six sigma.

Product research and development (R&D)

Main tasks for R&D



In there

Task 1: Planning, organizing and implementing product research and development

Task 2: Establishing and developing processes; technology training and transferring

Task 3: Organize testing of new products on the production line

Task 4: Organize testing on production lines and improve technology

Task 5: Conduct surveys and evaluate new products on the market

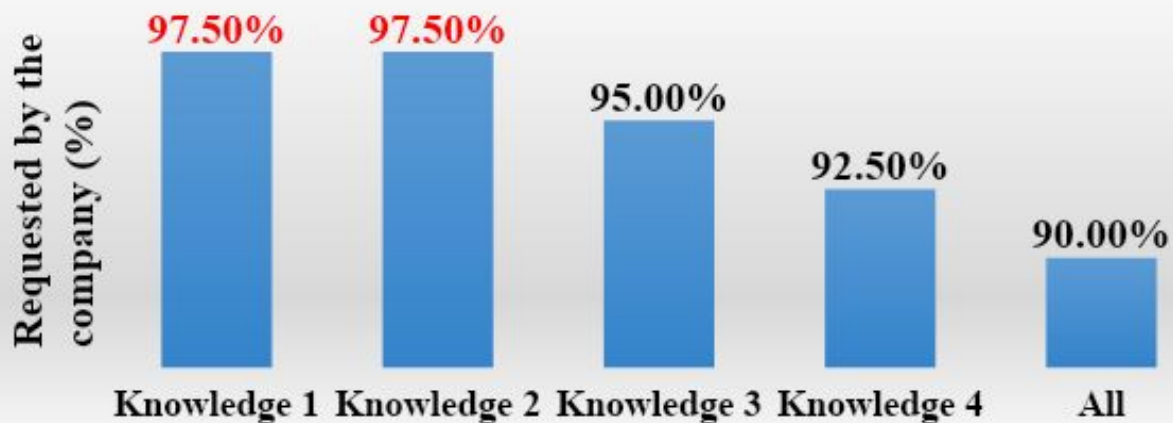
Task 6: Research and adjust new products according to the Company's product development orientation

Task 7: Establish conformity and standardization procedures for products

Product research and development (R&D)

Specialized knowledge and skills

Specialized knowledge for R&D



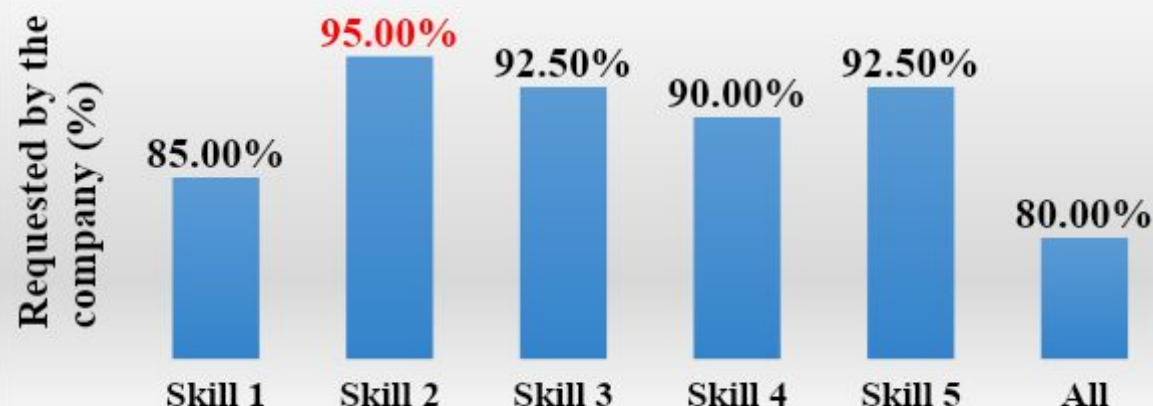
Knowledge 1: Specialized knowledge of food technology and related knowledge

Knowledge 2: Firmly grasp the market situation and new product developing trends

Knowledge 3: Strong understanding of food law and new product formulation standards

Knowledge 4: Ability to evaluate and forecast new products

Specialized skills for R&D



Skill 1: Proficient in calculations to establish new product manufacturing processes

Skill 2: Manipulate knowledge well about process equipment, physical, chemical and biological changes of products in processing

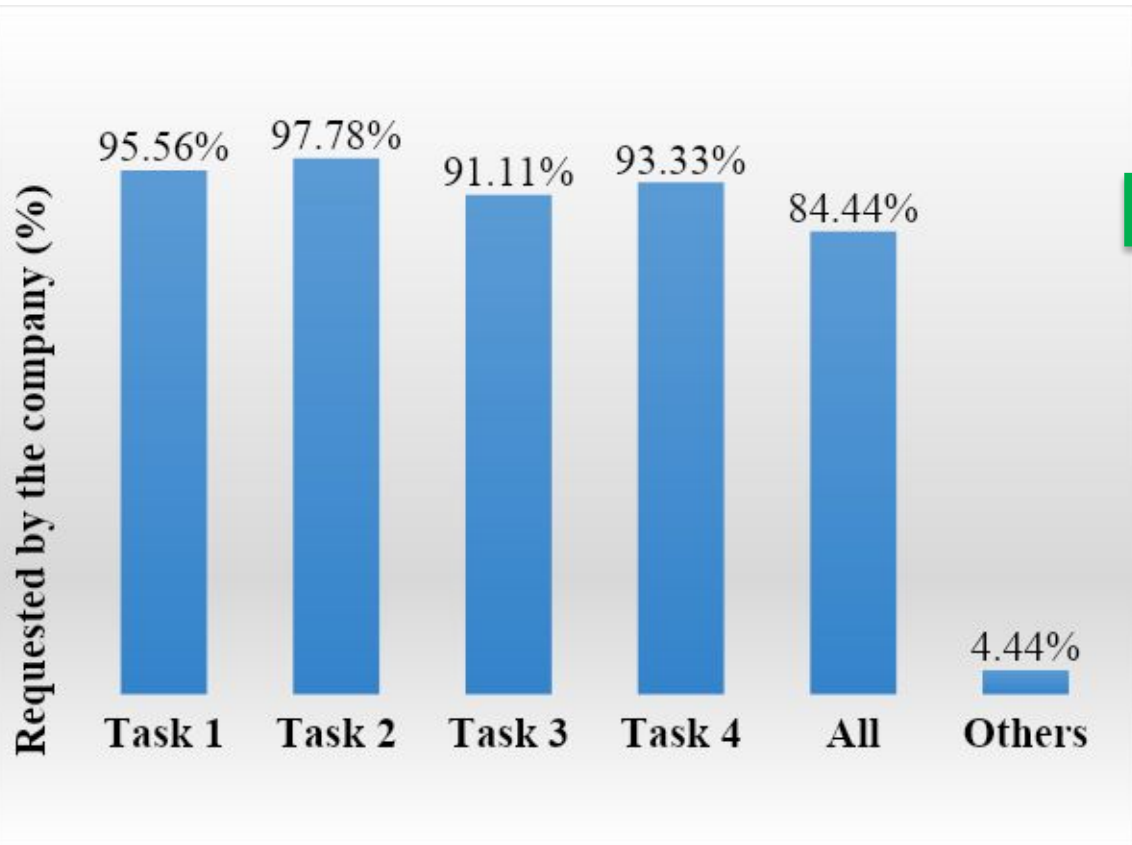
Skill 3: Apply food law in new product development

Skill 4: Ability to predict and analyze the market for new products

Skill 5: Ability to practice, make samples to deploy test production

Business position

Main tasks for business



In there

Task 1: Marketing and promoting products to customers

Task 2: Receiving, managing orders and tracking debts of customers

Task 3: Working with the transportation staff to arrange the delivery vehicle on time, with the correct vehicle weight so that the transportation cost is the lowest

Task 4: Combining with the planning department, the warehouse department to control the goods in the warehouse without shortage of goods and not leaving the goods near the date

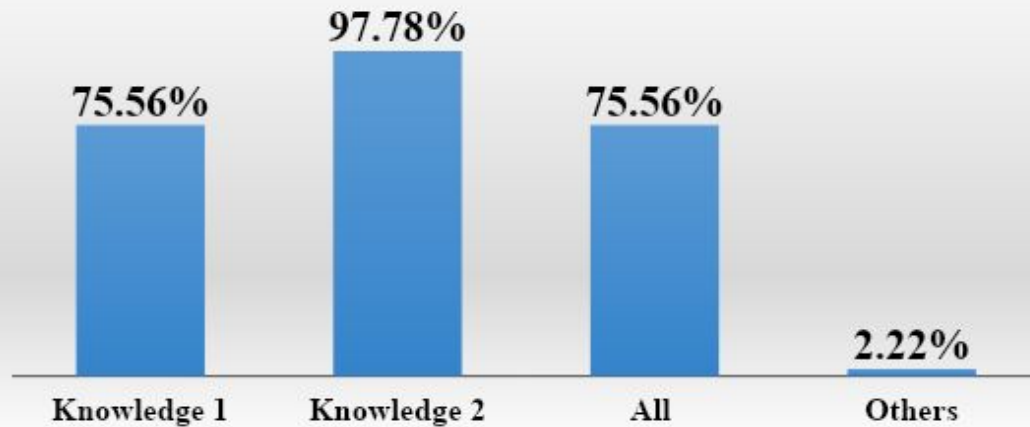
Others:

- Find customers, building business and sales plans
- Manage company assets in the market, and support customer complaint settlement

Business position

Specialized knowledge and skills

Specialized knowledge for business position



Knowledge 1: Basic knowledge of food science

Knowledge 2: Knowledge of principles of business administration, accounting, finance, and marketing

Others: Dairy food expertise

Specialized skills for business



Skill 1: Establish plans to solve practical situations in the food business

Skill 2: The ability to predict and analyze the company's product market

Skill 3: Proficient in statistics and using application software in business

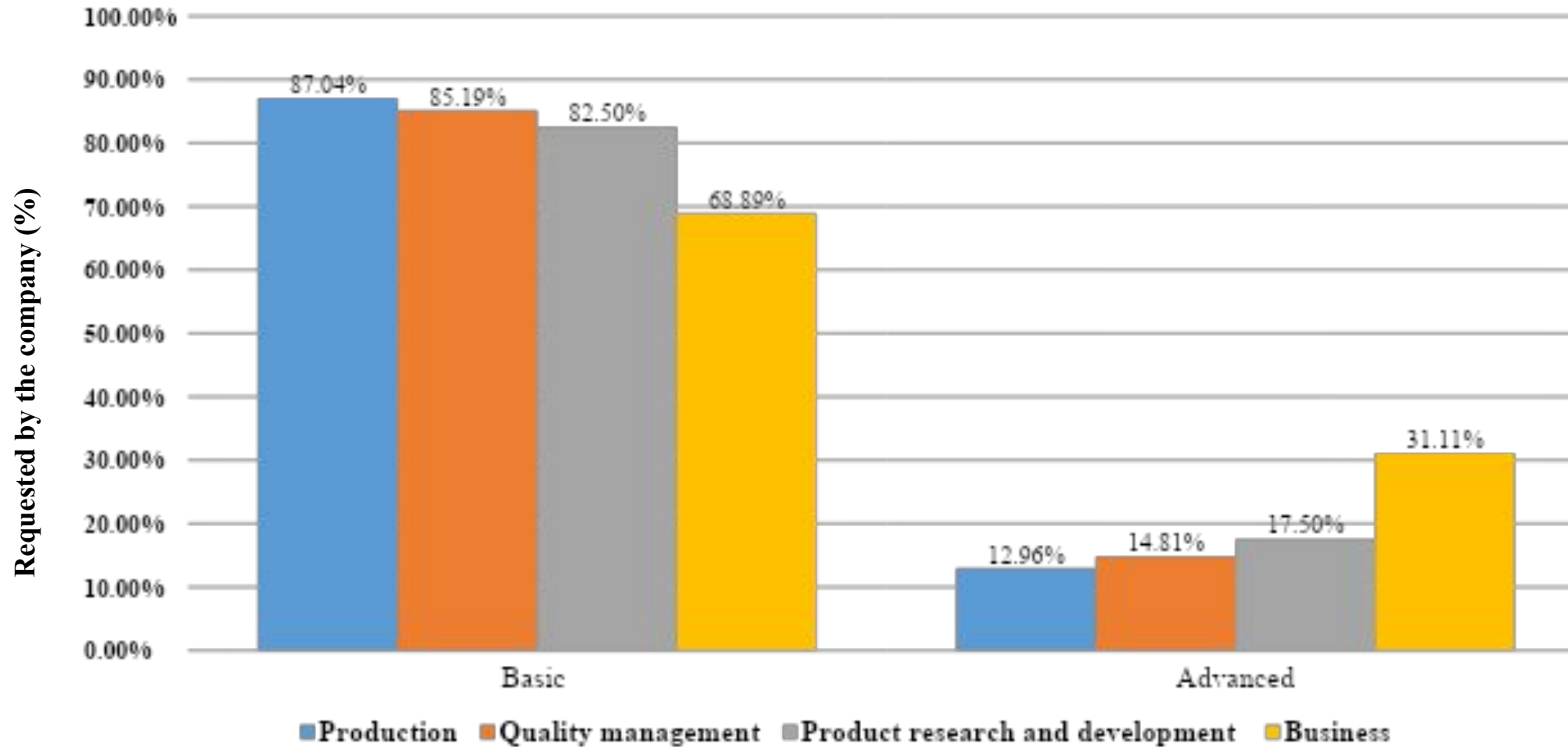
Skill 4: Make reports fast, easy to understand

PART 2: RESULTS ON (cont.)

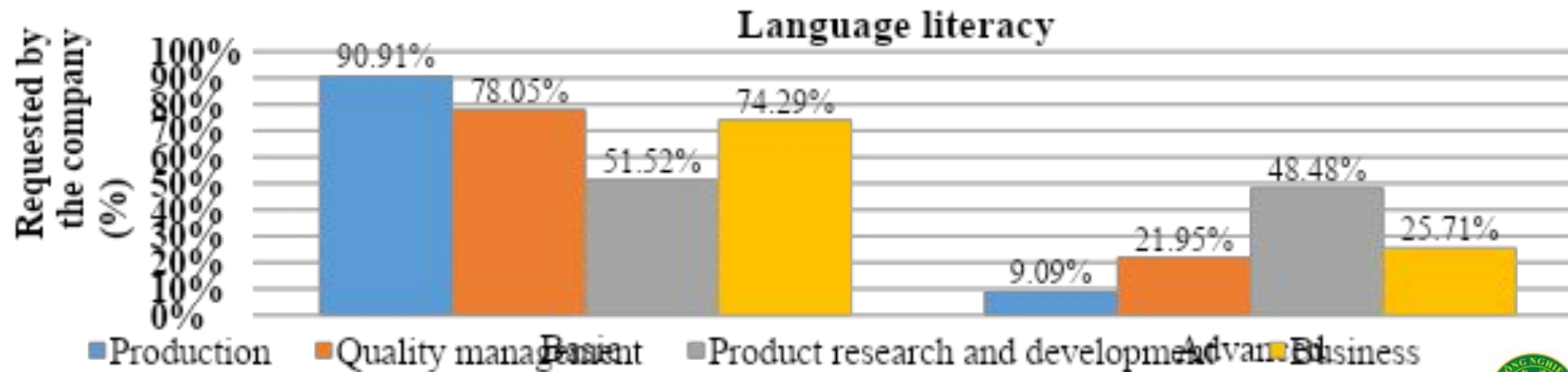
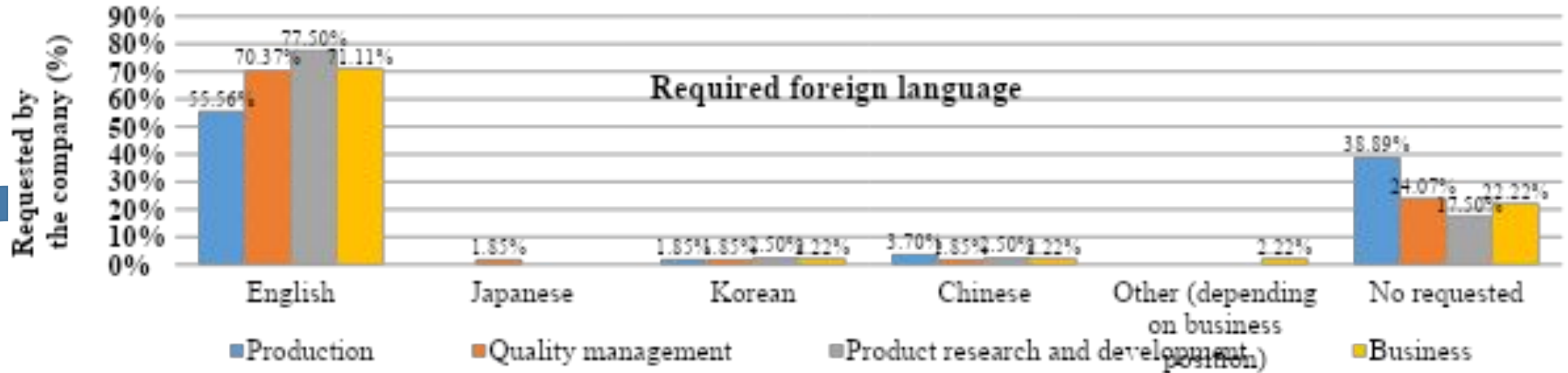
MAIN/SPECIFIC PROFESSIONAL FIGURES

(Computer, language, soft skills, personal quality,
and required availabilities for the activity)

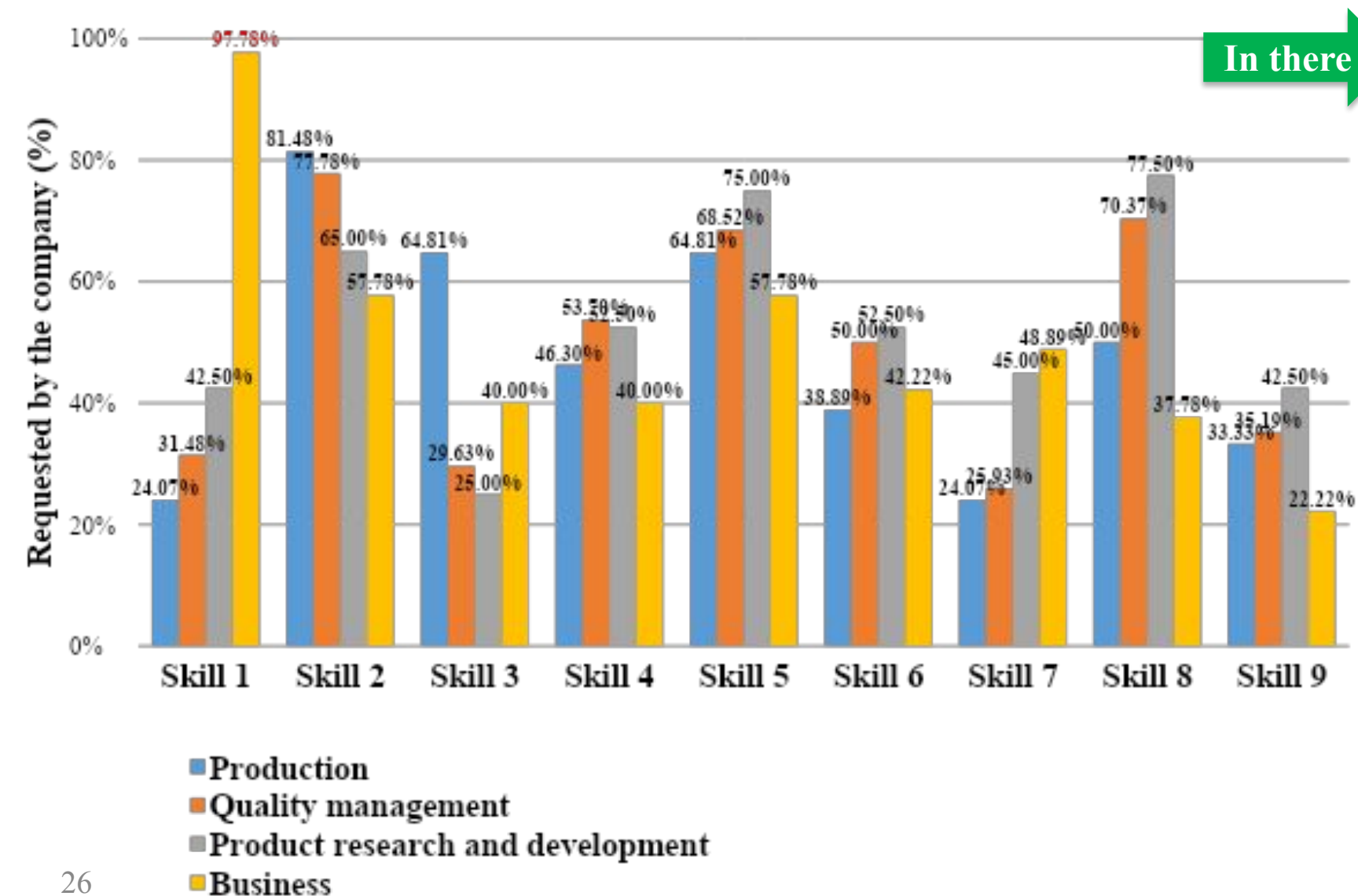
Computer literacy requirements



Language literacy



Required soft skills



In there

Skill 1: Communication skills with customers and suppliers

Skill 2: Problem solving skills (decision making, handling complex situations)

Skill 3: Skills to organize work for others

Skill 4: Personal work organization skills

Skill 5: Teamwork skills

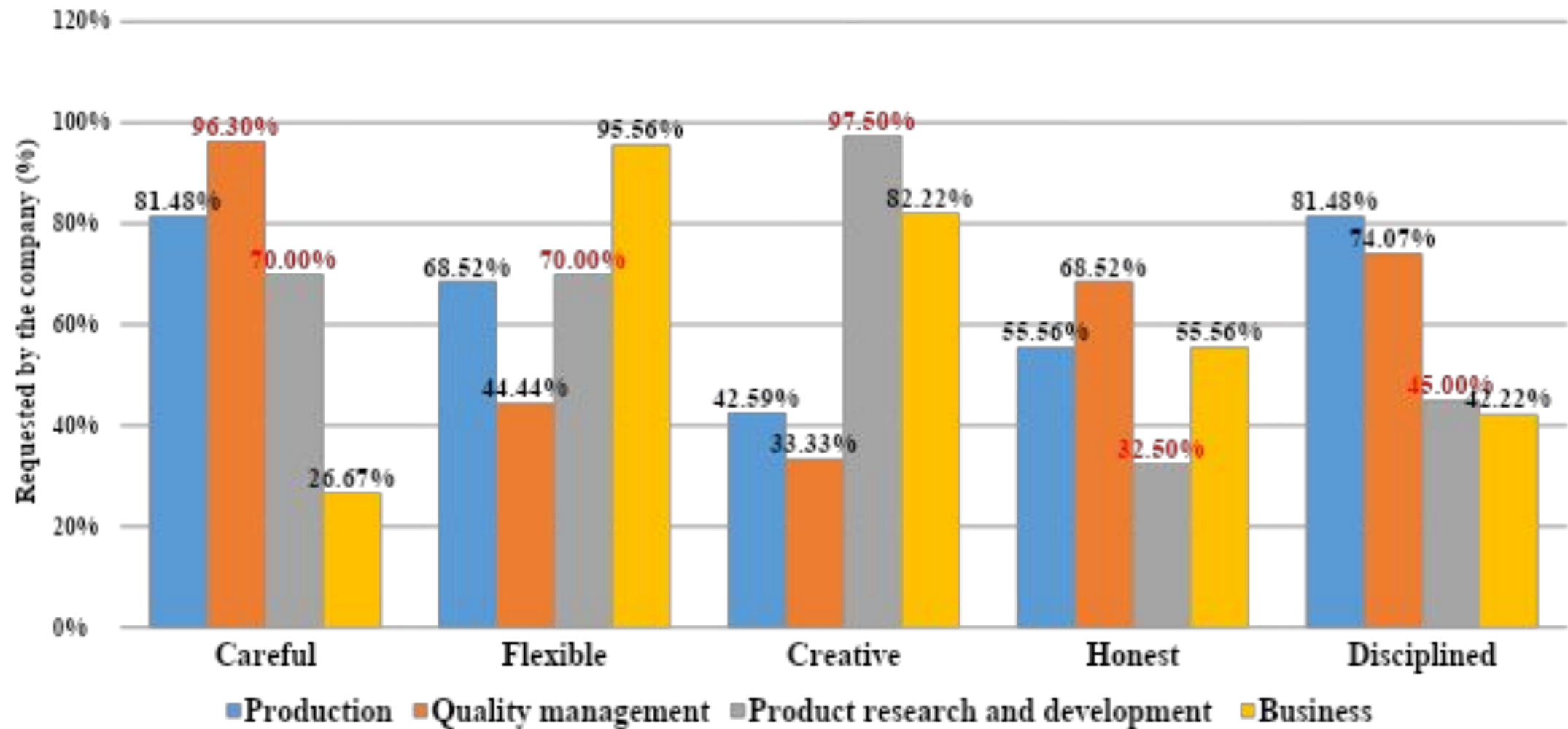
Skill 6: Report writing skills

Skill 7: Presentation skills

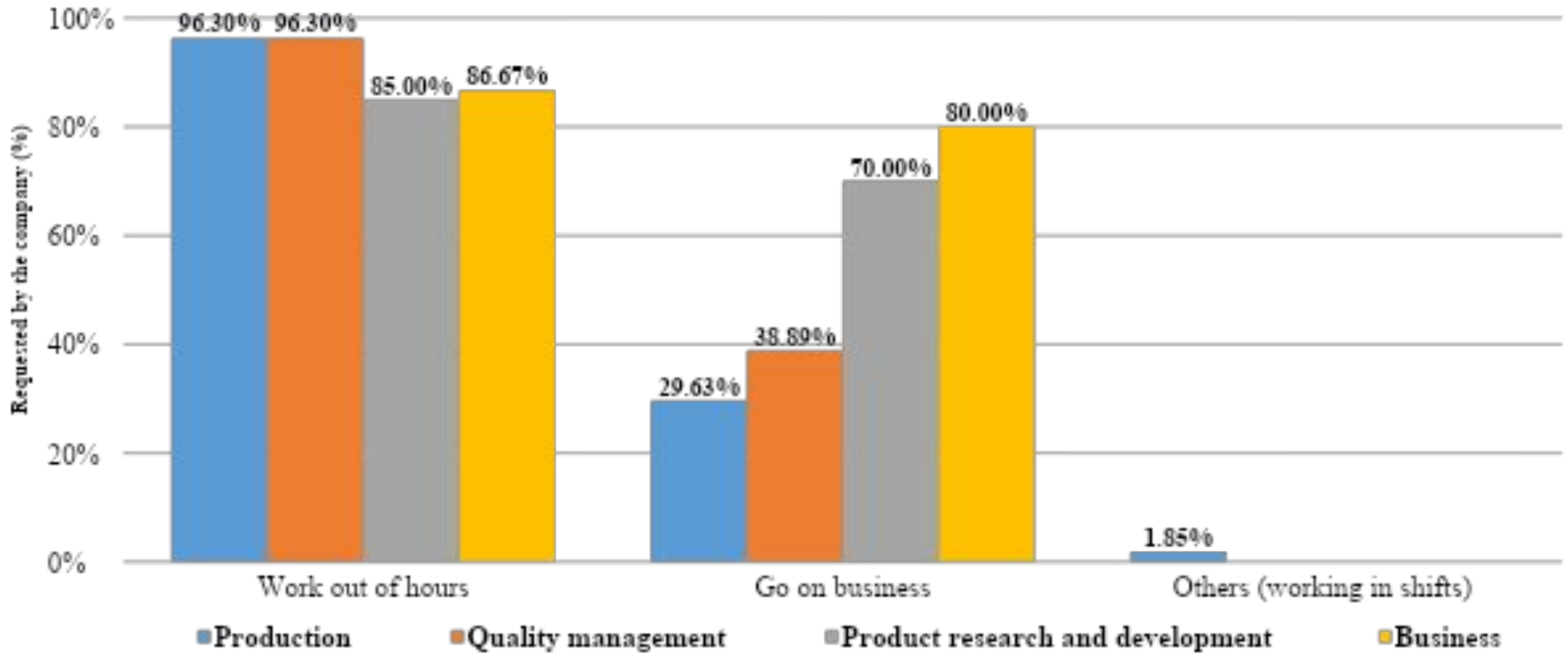
Skill 8: Analytical skills

Skill 9: Problem summarization skills

Personal qualities



Required availabilities for the activity



Conclusion

- ✓ Most companies have a need to recruit employees with undergraduate degrees;
- ✓ Demand for main/specific professional figures is quite high in production, quality management, business;
- ✓ Most companies assess the food technology industry will have the prospect of continuing to develop in the future. So, the demand for human resources in the food sectors is high in the future;
- ✓ The main tasks for specific professional figures, professional knowledge, and skills, Informatics skills, foreign languages, soft skills, and personal qualities suggested in the specific professional figure are very essential for undergraduate students;



**Thank you for
listening!**