

PRO AGRI-FOOD SKILLS ®

“Skills Pro Agric-Agro ®” measures key performance criteria in agriculture, aquaculture, livestock farming and green space.



THE STRONG POINTS OF THIS TEST

- ✓ Reliable agricultural recruitment without costly mistakes
- ✂ Recruitment time cut in half
- 🔍 Detection of truly suitable agricultural talents
- 📊 Early success thanks to a validated assessment
- ☀ Objective and unbiased HR decisions
- ⚡ Agricultural HR challenges transformed into performance levers



BENEFITS

Pro Agri-Food Skills ® is the benchmark tool for **recruiters, HR managers and HR directors** in the agricultural, agri-food, wine-growing or landscaping sectors who want to **secure their recruitment , identify true potential and gain efficiency** . This comprehensive psychometric assessment, built on scientifically validated criteria, allows you to **anticipate professional success while reducing costly errors** .

Designed to respond to field realities, this test assesses **agricultural technical skills , essential soft skills** , as well as **technological adaptation skills** , in a 100% operational approach. You thus improve your recruitment while strengthening your **field teams** , your **employer image** and your **HR agility** .

Adopting **Pro Agri-Food Skills ®** means choosing a high-performance **predictive diagnostic HR tool** , designed for the specific challenges of **agricultural and agro-industrial professions** . It helps you **save time , target better , reduce costs related to poor recruitment** and **promote loyalty** from the moment you hire.



PSYCHOMETRY

Test construction:

Pack: Recruitment

Questionnaire type: Ipsative

Number of questions: 120

Completion time 20 minutes

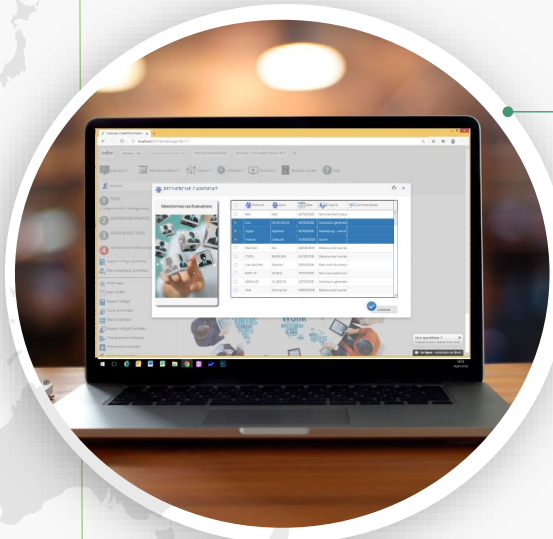
Test validation:

Double external validation

Internal validation, consistency

Loyalty

Reliability



Test available in



31 job descriptions
included





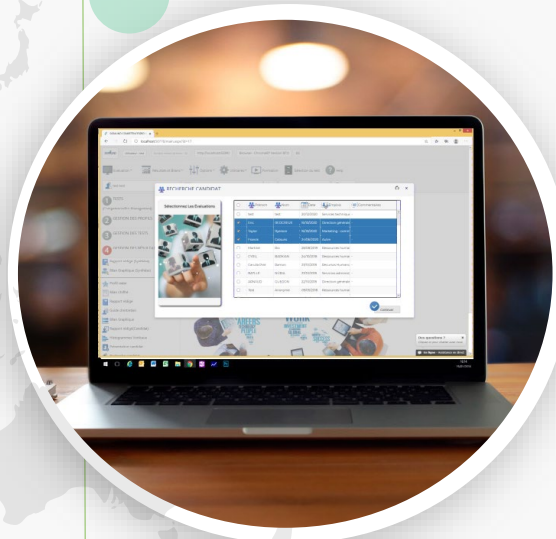
DIMENSIONS AND CRITERIA EVALUATED

PROFESSIONAL DIMENSION

- **Rigor** , method and organization in daily tasks
- **Compliance with instructions** and safety standards
- **Control, verification** and careful observation
- **Quality** and hygiene in practices
- **Ability to report** and follow procedures
- **Adaptation** to new technologies and methods
- **Situation analysis and problem solving**

RELATIONAL DIMENSION

- **Teamwork** and cooperation
- **Availability** and commitment to missions



TECHNICAL DIMENSION

500 multiple-choice questions on professional knowledge and know-how

PERSONAL DIMENSION

- **Physical resistance** and endurance
- and practical **activities**
- **Autonomy** , responsiveness and initiative
- **Anticipation** and management of unforeseen events

