

**SKILLS FRAMEWORK FOR FOOD SERVICES
TECHNICAL SKILLS AND COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	Food Standards and Workplace Safety Management					
TSC	Food Waste Disposal and Reduction					
TSC Description	Manage activities for the disposal of food waste and reduction of waste production					
TSC Proficiency Description	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	<Insert TSC Code>	FSS-WMO-2007-1.1	FSS-WMO-3007-1.1	FSS-WMO-4007-1.1	FSS-WMO-5007-1.1	<Insert TSC Code>
		Dispose food waste according to Standard Operating Procedures (SOPs)	Administer food waste disposal to ensure adherence to established standards and procedures	Evaluate optimal levels of food production and stocking to reduce food waste	Develop strategies to dispose and reduce food waste	
Knowledge		<ul style="list-style-type: none"> Standard Operating Procedures (SOPs) to dispose food waste Usage of equipment to process food waste Categories of preparation state for food items Types of preventive measures against cross-contamination Common reasons for food spoilage resulting in disposal and how to prevent them Importance of following correct disposal procedures Importance of recycling and eco-friendly features Signs of equipment faults leading to sub-quality food that requires disposal 	<ul style="list-style-type: none"> Standard Operating Procedures (SOPs) to dispose food waste Usage of equipment to process food waste Risks of excessive food wastage to environment and food production premises Risks and impact of improper food waste management 	<ul style="list-style-type: none"> Data collection methods and procedures for food waste audits Procedures to conduct audits for food waste management Food waste audit forms and documentation Different methods of food waste analysis Interpretation of production kitchen wastage records 	<ul style="list-style-type: none"> New technologies to recycle or divert food waste generated by unconsumed food New processes and technologies to prevent wastage and spoilage Cost impact analysis Statistical analysis techniques Impact of daily food wastage on operational costs and efficiency Impact of waste reduction plans and strategies on operations and costs 	
Abilities		<ul style="list-style-type: none"> Dispose food waste according to SOPs Operate equipment to process food waste Discharge effluents according to SOPs in 	<ul style="list-style-type: none"> Monitor food waste disposal activities to ensure adherence to SOPs Conduct audits to evaluate food wastage 	<ul style="list-style-type: none"> Determine preventable food wastage based on audits Propose recommended amounts of food to stock based on food waste trends and audit results 	<ul style="list-style-type: none"> Drive recycling and waste management strategies to reduce food wastage Analyse cost impact of food wastage 	

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		<p>order to prevent food contamination</p> <ul style="list-style-type: none"> Examine possible causes for food spoilage or wastage 	<ul style="list-style-type: none"> Recommend strategies for food waste management and reduction 	<ul style="list-style-type: none"> Evaluate the outcomes and success of food waste management strategies 	<ul style="list-style-type: none"> Develop strategic plans to recycle or divert food waste based on new technologies and international best practices Endorse changes to menus to minimise food waste 	
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