

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

<b>TSC Category</b>	Food Standards and Workplace Safety Management					
<b>TSC</b>	Halal Certification Compliance for Food and Beverages Operations					
<b>TSC Description</b>	Apply the Halal certification requirements to food service operations					
<b>TSC Proficiency</b>	<b>Level 1</b>	<b>Level 2</b>	<b>Level 3</b>	<b>Level 4</b>	<b>Level 5</b>	<b>Level 6</b>
	<Insert TSC Code>	<b>FSS-FRC-2005-1.1</b>	<b>FSS-FRC-3005-1.1</b>	<b>FSS-FRC-4005-1.1</b>	<Insert TSC Code>	<Insert TSC Code>
		Follow organisation's policies and procedures to achieve Halal compliance	Manage organisation's compliance to Halal standards and requirements	Establish business decision and operational processes according to Halal standards and requirements		
<b>Knowledge</b>		<ul style="list-style-type: none"> <li>• Concepts and definition of Islamic Food Law</li> <li>• Singapore Halal Quality Management System (HaIMQ)</li> <li>• Process of Halal food verification and traceability</li> <li>• Halal food production and preparation guidelines</li> <li>• Halal certification conditions</li> <li>• Sources of raw materials that meet Halal certification requirements</li> <li>• Definition of najis, the identification of najis, substances and purification from najis</li> </ul>	<ul style="list-style-type: none"> <li>• Halal record-keeping system</li> <li>• Halal certification process</li> <li>• Organisation's Halal-related Standard Operating Procedures (SOPs)</li> <li>• Types of Halal threats</li> </ul>	<ul style="list-style-type: none"> <li>• Best practices of Halal food production and preparation</li> <li>• Knowledge of recognised halal certification bodies of the ingredients and food producing countries</li> </ul>		
<b>Abilities</b>		<ul style="list-style-type: none"> <li>• Follow HaIMQ</li> <li>• Assist in Halal food verification and traceability</li> <li>• Purchase raw materials that meet Halal certification requirements</li> <li>• Store raw materials that meet Halal certification requirements</li> </ul>	<ul style="list-style-type: none"> <li>• Manage Halal Quality Management System (HaIMQ)</li> <li>• Manage Halal food verification and traceability</li> <li>• Evaluate the suitability of raw materials based on Halal certification requirements</li> </ul>	<ul style="list-style-type: none"> <li>• Establish a Halal quality management system (HaIMQ)</li> <li>• Develop an internal Halal audit system</li> <li>• Establish relationships with Halal certified ingredients and food suppliers</li> </ul>		

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		<ul style="list-style-type: none"> <li>• Handle raw materials and products according to Halal certification requirements</li> <li>• Suggest ways to improve organisation's Halal system</li> </ul>	<ul style="list-style-type: none"> <li>• Evaluate the effectiveness of receiving, storing and production system based on Halal certification requirements</li> <li>• Prepare documentation for Halal certification application</li> <li>• Monitor organisation's SOPs based on Halal quality management system and internal Halal audit system</li> <li>• Inspect possibilities of Halal threats</li> </ul>			
<b>Range of Application</b>		<p>Halal threats may include but are not limited to:</p> <ul style="list-style-type: none"> <li>• Purchasing of non-approved ingredients</li> <li>• Purchasing of ingredients without supporting documents</li> <li>• Receiving of non-approved ingredients</li> </ul> <p>Halal Quality Management System (HaIMQ) is taking reference from MUIS Halal certification conditions.</p>				