

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

TSC Category	Innovation					
TSC	Food and Beverage Recipe Formulation					
TSC Description	Innovate new food products through the creation and refinement of recipes					
TSC Proficiency Description	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
			FSS-PIN-3022-1.1	FSS-PIN-4022-1.1	FSS-PIN-5022-1.1	
			Provide suggestions and recommendations to support the process of recipe formulation for new food products	Create new food product prototypes and refine recipes to suit market trends	Modify food product prototypes and establish production processes to ensure new food products meet food quality standards and profitability levels	
Knowledge			<ul style="list-style-type: none"> Principles of conducting studies on customers' demographic, needs and wants Types and uses of food additives commonly used Implications of using food additives on consumer's taste preferences Common techniques, processes and substitute ingredients used to enhance food flavour profiles Methods to measure consumer appreciation of new dish and menu 	<ul style="list-style-type: none"> Prototype development processes for experimenting and improving prototypes Emerging trends in food selection and ingredients Quality characteristics of different cuisines, food presentations and menu pairing Characteristics and sensory profiles of new ingredients, possible ingredient interactions and substitutions Understand flavour profiles and food trends to blend with local clientele. Importance and process of documenting steps taken during prototyping Common food science knowledge, techniques, processes and substitute ingredients used Use of sustainably sourced food supplies to 	<ul style="list-style-type: none"> Impact of brand image, organisation guidelines and standards on product development processes Implications of recipes, ingredients, cooking techniques and parameters of new food products Impact of yield calculations and portion control of new food products on organisation profitability and food quality Significance of recipe specifications on cooking times, equipment settings and storage requirements Manpower requirements and equipment processing parameters for new food products Methods of communicating new standard operating procedures (SOPs) and 	

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				<p>substitute ingredients without drastically impacting flavour or quality</p> <ul style="list-style-type: none"> • Staff training on processes and parameters to prepare new products 	<p>quality standards to kitchen staff</p> <ul style="list-style-type: none"> • Food hygiene, safety license requirements and organisational requirements for new recipes 	
Abilities			<ul style="list-style-type: none"> • Conduct external assessment on the needs of developing new menus which may include, assessing customers, their demographics, time and seasonal considerations • Conduct internal assessment which may include analysing opportunities to cross utilise ingredients to maximise menu possibilities without sourcing for new, additional ingredients • Conduct research on industry trends for menu items and design, needs of target markets and competition • Monitor compliance on food additives usage in the organisation which may affect taste profiles by conducting audit, identifying excess usage of food additives and rectifying issues with food additives where applicable • Measure consumer acceptance of new dish 	<ul style="list-style-type: none"> • Experiment with different ingredients and cooking techniques to create prototypes and modify recipes to suit market trends • Source for sustainable food supplies and ingredients to incorporate into new dishes • Adjust required preparation and cooking techniques for new dishes • Document key information in the prototype creation process to highlight required equipment, sourcing requirements and costing information • Select matching beverage for different food • Train production staff on new standard operating procedures (SOPs) and quality standards for new food products • Check new food products against food hygiene and safety requirements 	<ul style="list-style-type: none"> • Refine product prototypes using results from benchmarking, blind taste tests and trial results • Establish key internal food quality standards for new products • Develop production guidelines for new products, including automation, by analysing prototype recipes and available equipment • Identify appropriate staff and equipment parameters for new food products • Modify workflows in production for new food products • Monitor production processes and final products for process efficiency and product • Forecast to assess the potential of new dishes • Monitor properties of product prototypes to ensure that all regulatory requirements and organisation quality standards are met 	

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			<p>or ingredients used in new recipes</p>	<ul style="list-style-type: none"> • Evaluate current techniques to apply new ones while maintaining taste profiles • Create new product rollout plans for the production, in consultation with relevant production staff 		
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