

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

TSC Category	Food and Beverage Operations					
TSC	Food and Beverage Equipment Maintenance					
TSC Description	Maintain tools and equipment to meet operation requirements and propose strategies for tools and equipment performance improvement					
TSC Proficiency Description	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
		FSS-FBS-2007-1.1	FSS-FBS-3007-1.1	FSS-FBS-4007-1.1	FSS-FBS-5007-1.1	
		Interpret possible equipment failures based on fault indicators to recover tools and equipment	Implement tools and equipment maintenance operations to maintain the performance of the tools and equipment	Manage tools and major equipment maintenance, troubleshooting and tool recovery	Formulate strategies for tools and equipment performance improvement by analysing the performance metrics	
Knowledge		<ul style="list-style-type: none"> Types of electrical controls and warning devices Equipment functions and operating principles Fault diagnostic procedures Testing procedures Importance of identifying equipment deviations from normal operating parameters 	<ul style="list-style-type: none"> Tools and equipment operation and safety requirements Functionality of tools and equipment Concept and application of maintenance procedures on tools and equipment Methods to develop maintenance schedules and records 	<ul style="list-style-type: none"> Concept and application of major maintenance on tools and equipment Troubleshooting of tools and equipment Common troubleshooting techniques performed in accordance to standard operating procedures (SOPs) 	<ul style="list-style-type: none"> Problem solving techniques Tools and equipment performance metrics Training requirements for maintenance staff 	
Abilities		<ul style="list-style-type: none"> Conduct pre-operational checks and inspections to verify working conditions of tools and equipment Apply appropriate techniques to determine the faults Determine fault codes from test equipment Rectify faults using correct techniques, procedures, tools and equipment Set up the tools and equipment for operational readiness 	<ul style="list-style-type: none"> Identify tools and equipment functions in the food services process Prepare tools and equipment for basic maintenance Perform tools and equipment maintenance Verify performance of tools and equipment Maintain maintenance schedules and records 	<ul style="list-style-type: none"> Prepare tools and equipment for major maintenance Perform tools and equipment major maintenance Troubleshoot any abnormalities detected Resume tools and equipment to operational readiness Conduct basic equipment troubleshooting in accordance to SOPs and operating procedures provided by Original Equipment Manufacturer (OEM) 	<ul style="list-style-type: none"> Analyse tools and equipment performance metrics in accordance with equipment specifications Determine appropriate projects that will improve tools and equipment performance Define project scope of work and the number of hours based on business requirements Execute projects in accordance with project plan Evaluate effectiveness of projects in accordance with project objectives 	

					<ul style="list-style-type: none">• Recommend follow up actions• Ensure staff are trained appropriately for using and maintaining the equipment	
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