

**SKILLS FRAMEWORK FOR AIR TRANSPORT
TECHNICAL SKILLS & COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	In-Flight Catering					
TSC	Food and Beverage Safety, Hygiene and Security					
TSC Description	Execute and develop food and beverage safety, hygiene and security policies and procedures to reduce safety risks and contamination					
TSC Proficiency Description	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
		ATP-IFC-2004-1.1	ATP-IFC-3004-1.1	ATP-IFC-4004-1.1		
		Adhere to food and beverage safety and hygiene regulatory requirements to prevent contamination when handling and packaging food	Implement food and beverage safety and hygiene plans to improve food safety practices	Develop policies and compliance procedures to manage food and beverage safety, health and security standards		
Knowledge		<ul style="list-style-type: none"> • Concepts and principles of Singapore Standard: Guidelines on Food Safety Management for Food Service Establishments • Impact of good personal hygiene on prevention of food-borne illnesses • Principles of Hazard Analysis and Critical Control Points (HAACP) • Food safety management frameworks such as International Organisation for Standardisation (ISO) 22000 • Transport Security Administration (TSA) measures for in-flight catering operations 	<ul style="list-style-type: none"> • Concepts and principles of Singapore Standard: Guidelines on Food Safety Management for Food Service Establishments • Potential food and beverage safety and hygiene hazards • Principles of Hazard Analysis and Critical Control Points (HAACP) • Corrective and preventive actions for non-conformance to food and beverage safety and health standards • Food safety management frameworks such as International Organisation for Standardisation (ISO) 22000 • Transport Security Administration (TSA) measures for in-flight catering operations 	<ul style="list-style-type: none"> • Concepts and principles of Singapore Standard: Guidelines on Food Safety Management for Food Service Establishments • Importance of security in in-flight catering operations • Roles and responsibilities of different stakeholders and/or departments in administering safety, health and security standards when handling and preparing food and beverages • New developments from Transport Security Administration (TSA) in the area of in-flight catering operations • Food safety management frameworks such as International Organisation for 		

				<p>Standardisation (ISO) 22000</p> <ul style="list-style-type: none"> • Civil Aviation Authority of Singapore (CAAS) security guidelines and regulations on in-flight meals • Relevant local and international guidelines such as International Civil Aviation Organisation (ICAO) Annex for Airworthiness of Aircraft 		
<p>Abilities</p>		<ul style="list-style-type: none"> • Execute food and beverage handling and preparation in line with established Standard Operating Procedures (SOPs) • Practise good personal hygiene when handling and preparing food and beverages • Maintain cleanliness of utensils, equipment and/or storage areas in accordance with organisational standards and food safety, hygiene and security requirements • Highlight breaches in food and beverage safety, hygiene and security standards to supervisors and/or authorities 	<ul style="list-style-type: none"> • Determine critical hazards impacting food and beverage safety and hygiene • Implement procedures to control critical hazards • Monitor the effectiveness of control measures for critical hazards • Rectify non-conformance to food and beverage safety, hygiene and security standards in accordance with local and international standards • Recommend enhancements to food and beverage safety and hygiene Standard Operating Procedures (SOPs) 	<ul style="list-style-type: none"> • Develop Standard Operating Procedures (SOPs) to meet food safety and hygiene requirements • Manage audits to determine adherence to established SOPs when handling and preparing food and beverages • Collaborate with other departments, regulators, authorities and airline customers to implement security clearance SOPs when delivering food carts to aircraft • Investigate breaches in food and beverage safety, hygiene and/or security standards • Work with regulators and authorities to embark on new developments in the areas of food and beverage safety, hygiene and security 		