

TSC Category	In-Flight Catering					
TSC	Food Waste Management					
TSC Description	Manage activities for the disposal of food waste in aircraft and central kitchens					
TSC Proficiency Description	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
		ATP-IFC-2005-1.1	ATP-IFC-3005-1.1	ATP-IFC-4005-1.1	ATP-IFC-5005-1.1	
		Clear food waste according to Standard Operating Procedures (SOPs)	Administer food waste disposal to ensure adherence to established standards and procedures	Propose and evaluate optimal levels of food production and stocking on aircraft to reduce food waste	Develop strategies to reduce and manage food waste	
Knowledge		<ul style="list-style-type: none"> SOPs to clear food waste on aircraft Usage of equipment to process food waste on aircraft Types of food items stocked on aircraft Categories of preparation state for food items Stock-taking of food items and meals after completion of flights Types of preventive measures against cross-contamination 	<ul style="list-style-type: none"> Standard Operating Procedures (SOPs) to clear food waste on aircraft Usage of equipment to process food waste on aircraft Types of food items stocked on aircraft Categories of preparation state for food items Stock-taking for food items and meals after completion of flights Types of preventive measures against cross-contamination 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 Inventory balancing for food on-board aircraft Interpretation of production kitchen wastage records 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"> Menu development for airline catering Airline meal forecasting Procedures to conduct audits for food waste management Concept of lean manufacturing principles in food production and packaging New technologies to recycle or divert food waste generated by unconsumed food on flights Cost impact analysis Statistical analysis techniques Risks and impact of improper food waste management 	
Abilities		<ul style="list-style-type: none"> Clear cabin and galley food waste according to SOPs 	<ul style="list-style-type: none"> Monitor food waste disposal activities to ensure adherence to SOPs 	<ul style="list-style-type: none"> Determine preventable food wastage based on audits 	<ul style="list-style-type: none"> Drive recycling and waste management strategies to reduce food wastage 	

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

		<ul style="list-style-type: none"> Operate equipment to process food waste Discharge effluents according to SOPs in order to prevent food contamination 	<ul style="list-style-type: none"> Conduct audits to evaluate food wastage in central kitchens and on flights Recommend solutions and encourage staff to adopt food waste management strategies 	<ul style="list-style-type: none"> Propose recommended amounts of food to stock on flights based on food waste trends and audit results Evaluate the outcomes and success of food waste management strategies 	<ul style="list-style-type: none"> Analyse cost impact of food wastage on airlines and ground handling operations Develop strategic plans to recycle or divert food waste based on new technologies and international best practices Endorse changes to airline menus to minimise food waste 	
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