

Skills Framework for Food Manufacturing

Programmes that broaden or deepen specific skills and knowledge for the various occupations in the sector

Research and Development

Job Role:
Assistant Food Technologist

Full Qualification Programme	Provider
Diploma in Applied Science (Food Technology)	Nanyang Polytechnic
Diploma in Applied Science (Nutrition and Food Science)	Republic Polytechnic
Diploma in Applied Science (Chemical Laboratory Technology)	Singapore Polytechnic

Technical Skills and Competencies (TSC)			Modular Programmes	Providers
Category	Title	Proficiency Level		
Food Regulatory Compliance	Food Safety Management	2	WSQ Implement Advanced Food Hygiene Practices	Singapore Polytechnic
	Good Manufacturing Practices Implementation	3	WSQ Implement Good Manufacturing Practices (GMP) for Food Manufacturing	Gourmet Food Safety Consultancy
			WSQ Implement Good Manufacturing Practices (GMP) for Food Manufacturing	Singapore Polytechnic
General Management	Innovation Management	3	Contribute to Innovation	Capella Academy Pte. Ltd.
			Innovation : Turning Ideas into Gold (Project)	Everest Innovation Pte. Ltd.
			Business Management and Diploma Core Unit (Bundled)	William Angliss Institute Pte. Ltd.
	Project Management	3	Implement Project Management Skills in Workplace	Institute of Technical Education
Quality Management	Packaging Testing	3	WSQ Apply Packaging Materials and Technology in Food Packages	Singapore Polytechnic
	Quality Assurance Management	3	WSQ Conduct Food Safety Internal Audit for HACCP and GMP Management Systems	Gourmet Food Safety Consultancy

For Generic Skills and Competencies (GSCs) programme listing, please refer to *Section (v) (c) - View the Training Programmes for GSCs*. Or click this [link](#) to view the GSCs Programme Listing.