

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:
Product Technologist/Innovation Manager

Full Qualification Programme	Provider
Masters of Science (By Coursework) in Food Science and Human Nutrition	National University of Singapore

Technical Skills and Competencies (TSC)			Modular Programmes	Providers
Category	Title	Proficiency Level		
Food Regulatory Compliance	Food Safety Management	3	WSQ Apply Food Safety Management Systems for Food Service Establishments	Singapore Polytechnic
			WSQ Implement Hazard Analysis Critical Control Point (HACCP) for Food Manufacturing	Ascendo Consulting Pte Ltd
			WSQ Implement Hazard Analysis Critical Control Point (HACCP) for Food Manufacturing	Gourmet Food Safety Consultancy
			WSQ Implement Hazard Analysis Critical Control Point (HACCP) for Food Manufacturing	Singapore Polytechnic

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.