

SKILLS FRAMEWORK FOR FOOD MANUFACTURING SKILLS MAP - PROCESS TECHNICIAN/ MAINTENANCE TECHNICIAN					
<b>Sector</b>	Food Manufacturing				
<b>Track</b>	Production				
<b>Occupation</b>	Process Technician				
<b>Job Role</b>	<b>Process Technician/Maintenance Technician</b>				
<b>Job Role Description</b>	<p>The Process Technician/Maintenance Technician supports operations within the food production plant by setting up machinery for each production shift and by performing routine maintenance work on the equipment and/or facilities. He/She follows instructions and schedules closely for conducting regular preventive maintenance work such as changing of lubrication oil, tuning machine speeds and other calibration on the food production equipment.</p> <p>He may work on shifts in food production environments, which may entail high temperatures for cooking, or cold temperatures for freezing and storage of food products. He has a keen interest in high-speed production machinery, and is able to interact effectively with others on the technical team to ensure that all food production equipment-related issues are resolved appropriately and efficiently, while complying with food safety and Workplace Safety and Health (WSH) requirements.</p>				
<b>Critical Work Functions and Key Tasks</b>	<b>Critical Work Functions</b>	Set up and maintain food manufacturing equipment	<b>Key Tasks</b>		<b>Performance Expectations (For legislated / regulated occupations)</b>
			Set up equipment and work stations for daily production operations	<ul style="list-style-type: none"> <li>• ISO 22000:2005 - Food safety management systems</li> <li>• Singapore Standard (SS) 590:2013</li> <li>• SS 444:2010</li> <li>• Food Safety System Certification (FSSC) 22000</li> <li>• Good laboratory practices (GLP)</li> <li>• Good manufacturing practices (GMP)</li> </ul>	
			Coordinate with production teams for machine maintenance downtime		
			Troubleshoot, repair and maintain food production equipment		
			Conduct routine equipment cleaning and inspection activities		
			Assist with facility improvements, utilities usage, power distribution and basic repairs of floors, walls, and ceilings		
	Assist with new production equipment installation and execute proper spare part replacement				
	Manage automated manufacturing operations	Operate computerised systems during production operations			
		Conduct in-process system monitoring and system troubleshooting during production operations			
		Perform routine preventive maintenance on production equipment and machines			
		Execute emergency breakdown protocols			
		Assist in resolving downtime issues			
		Record equipment performance in assigned production lines			
Maintain hygiene, safety and standards	Comply with cleanliness and safety regulations while setting up and maintaining food manufacturing equipment				
	Clean equipment and maintain equipment hygiene requirements for production use, after installation and/or repairs				
	Maintain compliance with cleanliness standards, safety regulations and organisation requirements during production cycles				
Contribute to continuous improvement	Seek opportunities for improvement and take corrective actions on own initiative				
	Suggest improvements in equipment maintenance processes				
<b>Skills &amp; Competencies</b>	<b>Technical Skills and Competencies</b>		<b>Generic Skills and Competencies (Top 5)</b>		
	Active and Smart Packaging	Level 3	Problem Solving	Intermediate	
	Advanced Processing Technology	Level 3	Teamwork	Basic	
	Automated Food Manufacturing System Maintenance	Level 2	Communication	Basic	
	Automated Operation Monitoring	Level 2	Interpersonal Skills	Basic	
	Automation Process Control	Level 3	Service Orientation	Basic	
	Continuous Process Improvement	Level 2			
	Document Control	Level 2			
	Emergency Response Management	Level 2			
	Equipment Maintenance	Level 2			
Food Manufacturing Facility Maintenance	Level 2				

	Food Safety Management	Level 2	
	Good Manufacturing Practices Implementation	Level 2	
	Green Manufacturing Design and Implementation	Level 3	
	Hazards and Risk Control, and Policy Management	Level 2	
	Internet of Things Management	Level 2	
	Manufacturing Process Management	Level 3	
	Process Validation	Level 2	
	Project Management	Level 3	
	Quality System Management	Level 2	
	Stakeholder Management	Level 3	
	Systems Thinking	Level 2	
	Technical Report Writing	Level 2	
	Utilities Management	Level 3	
	WSH Performance Management	Level 2	
<b>Programme Listing</b>	For a list of Training Programmes available for the Food Manufacturing sector, please visit: <a href="http://www.skillsfuture.sg/skills-framework/foodmfg">www.skillsfuture.sg/skills-framework/foodmfg</a>		

The information contained in this document serves as a guide.