

SKILLS FRAMEWORK FOR FOOD MANUFACTURING SKILLS MAP - PRODUCTION OPERATOR				
Sector	Food Manufacturing			
Track	Production			
Occupation	Food Production Staff			
Job Role	Production Operator			
Job Role Description	<p>The Production Operator contributes to food production operations by setting up his/her work stations, and handling the equipment within the plant to prepare ingredients, food products and packaging. He is expected to adhere to food production requirements, food safety parameters and standard operating procedures (SOPs) to ensure that the food products manufactured are free from contaminants and safe for consumption.</p> <p>He works in a food production environment and may be required to work shifts. He should be comfortable with repetitive work activities, working in accordance to schedules, operating machinery, as well as exposure to physically demanding work conditions such as long standing hours, hot and/or cold temperatures.</p>			
Critical Work Functions and Key Tasks	Critical Work Functions	Prepare food	Prepare workstations at the start of shift	Performance Expectations (For legislated / regulated occupations)
			Check production parameters, ingredient quantities and/or preparation methods for correct settings to meet process requirements	
			Operate equipment and machinery in food production lines	
			Monitor food processing equipment for escalation in cases of improper functions	
	Manage process workflow	Operate network interface to monitor machines		
		Check correctness of food quantities, container formats and materials against production instructions given		
		Fill critical control point (CCP) forms and records to document production processes		
	Maintain hygiene, safety and standards	Clean and reinstate work stations, operate cooking equipment and dispose of waste as per defined standard operating procedures (SOPs)		
		Apply food production standards and SOPs related to safety and hygiene policies and procedures		
Skills & Competencies	Technical Skills and Competencies		Generic Skills and Competencies (Top 5)	
	Active and Smart Packaging	Level 2	Teamwork	Basic
	Advanced Processing Technology	Level 2	Communication	Basic
	Automated Food Manufacturing System Maintenance	Level 1	Problem Solving	Basic
	Automated Operation Monitoring	Level 1	Service Orientation	Basic
	Continuous Process Improvement	Level 1	Interpersonal Skills	Basic
	Emergency Response Management	Level 2		
	Food Production Management	Level 1		
	Food Safety Management	Level 1		
	Good Manufacturing Practices Implementation	Level 2		
	Hazards and Risk Control, and Policy Management	Level 2		
	Internet of Things Management	Level 2		
	Quality System Management	Level 2		
WSH Performance Management	Level 2			
Programme Listing	For a list of Training Programmes available for the Food Manufacturing sector, please visit: www.skillsfuture.sg/skills-framework/foodmfg			

The information contained in this document serves as a guide.