

SKILLS FRAMEWORK FOR FOOD MANUFACTURING SKILLS MAP - RESEARCH AND DEVELOPMENT CHEF					
Sector	Food Manufacturing				
Track	Research and Development				
Occupation	Research and Development Chef				
Job Role	Research and Development Chef				
Job Role Description	<p>The Research and Development (R&D) Chef holds an important role in creating new recipes to expand the organisation's food product offerings. He/She formulates new recipes in response to ideas and market signalling for new product demands and further refines his recipes and preparation techniques to fulfil the requirements in mass production and regulatory needs while balancing concerns over the taste profiles. As the creator of recipes, he may also be consulted upon to help conceptualise marketing strategies, based on his approach and ideas in creating new products.</p> <p>The R&D Chef possesses both strong interest and skills in culinary arts, typically honed in the food and beverage sector. He works in a kitchen and/or laboratory and is expected to possess a measure of food science knowledge to complement his creativity with considerations for nutrition and mass production needs. He should have a deep understanding of cultural and culinary trends and a high level of creativity in product development and presentation.</p>				
Critical Work Functions and Key Tasks	Critical Work Functions	Innovate new food products	Key Tasks	Performance Expectations (For legislated / regulated occupations)	
					Create new recipes and refine taste profiles through experimentation
					Evaluate the abilities of current and alternative ingredients to meet customer needs and requirements
					Modify new product recipes and ingredient selection to balance flavour profiles with nutrition, shelf life and regulatory compliance needs
					Assist in data consolidation for new product specifications
					Establish product specifications and documentation
	Operationalise manufacturing of new products	Formulate product refinements based on sensory testing and consumer data			
		Plan, manage and run panel sessions and sensory tests on experimental and new food products			
		Propose alternative ingredients and food preparation processes to meet mass production and compliance needs			
		Suggest modifications to new food production processes			
		Refine recipe formulation for mass production purposes and compliance to regulatory and other requirements			
		Review methods to improve quality of new food products and compliance with food regulations during mass production			
Conceptualise marketing for new products	Troubleshoot new or modified production processes to resolve production, quality and regulatory compliance issues				
	Make recommendations in the design of new manufacturing processes or modify existing equipment or processes				
	Support sales team by preparing samples for local and overseas customers				
Skills & Competencies	Conceptualise 'product stories' from food preparation processes for marketing purposes	Verify product formulations and other information for constructing product profiles			
		Conceptualise 'product stories' from food preparation processes for marketing purposes			
	Technical Skills and Competencies		Generic Skills and Competencies (Top 5)		
	Change Management	Level 4	Creative Thinking	Intermediate	
	Conflict Resolution	Level 4	Interpersonal Skills	Intermediate	
	Continuous Process Improvement	Level 4	Teamwork	Intermediate	
	Document Control	Level 3	Communication	Intermediate	
	Emergency Response Management	Level 2	Global Mindset	Intermediate	
	Food Manufacturing Process Design	Level 4			
	Food Product Marketing	Level 3			
	Food Safety Management	Level 2			
	Good Manufacturing Practices Implementation	Level 3			
	Green Manufacturing Design and Implementation	Level 3			
	Hazards and Risk Control and Policy Management	Level 2			
Innovation Management	Level 4				
Process Validation	Level 3				

	Product Improvement	Level 4	
	Project Management	Level 4	
	Quality Assurance Management	Level 4	
	Quality System Management	Level 3	
	Recipe Formulation	Level 5	
	Stakeholder Management	Level 3	
	Technical Presentation	Level 4	
	WSH Performance Management	Level 3	
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.