

**SKILLS FRAMEWORK FOR FOOD MANUFACTURING
TECHNICAL SKILLS & COMPETENCIES (TSC) REFERENCE DOCUMENT**

TSC Category	Food Regulatory Compliance					
TSC	Food Safety Management					
TSC Description	Implement hygiene and food safety practices in food manufacturing					
TSC Proficiency Description	Level 1	Level 2	Level 3	Level 4	Level 5	Level 6
	FMF-FRC-1002-1.1	FMF-FRC-2002-1.1	FMF-FRC-3002-1.1	FMF-FRC-4002-1.1		
	Apply hygiene and safety practices in food manufacturing	Facilitate continual hygiene and safety practices in food manufacturing	Implement hygiene and safety practices and identify areas for improvement	Establish hygiene and safety practices and activities based on international guidelines and organisational requirements		
Knowledge	<ul style="list-style-type: none"> Hazard analysis critical control point (HACCP) systems Concepts of good manufacturing practices (GMPs) Requirements for a registered food handler Basic food manufacturing hygiene and the impact on food safety and quality Types of processing for different categories of food Definition of food contaminants Contamination and cross-contamination and the importance of prevention Types of raw materials and food products and their correct storage temperatures Importance of first-in, first-out (FIFO) and first expired, first out (FEFO) Methods to prevent infestation of pests 	<ul style="list-style-type: none"> Concepts of food microbiology, spoilage, pathogenic and beneficial microorganisms Key factors for prevention of food contamination Importance of conformance to proper design and construction of food premises Key factors in proper design and construction of food processing equipment Requirements for proper pest management systems according to industry standards Requirements for proper cleaning and sanitation programmes Principles of developing and implementing proper personal hygiene practices through staff induction programmes Concepts of management control programmes and systems for food safety and quality 	<ul style="list-style-type: none"> Concepts and principles of hazard analysis critical control point (HACCP) for food manufacturing Concepts of good manufacturing practices (GMPs) Key factors in identification of critical control points versus control points Essential requirements for determining critical limits and control measures of critical control points Appropriateness and effectiveness of control measure monitoring Important key points for identification and implementation of subsequent corrective and preventive actions for non-conformances 	<ul style="list-style-type: none"> Concepts and principles of hazard analysis critical control point (HACCP) for food manufacturing Specifications within the <i>Codex Alimentarius</i> for food categories, types of codes of practice and guidelines, and CAC/RCP-1 Codex standards, guidelines and code of hygiene practices for food establishments and related activities Concepts of good manufacturing practices (GMPs) Relevant codes of hygiene and guidelines for on-site food production and storage Importance of implementation of each specific codex standard and implement a more robust food safety system 		

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<p>Abilities</p>	<ul style="list-style-type: none"> • Apply hygiene and safety practices in handling, cleaning and sanitation of equipment and accessories • Handle and prepare raw materials and food products according to hygiene and safety practices in food manufacturing • Maintain premises of ingredient preparation, food processing and storage • Identify lapses and take corrective actions to conform to hygiene and safety practices in food manufacturing 	<ul style="list-style-type: none"> • Develop personal hygiene training programmes for workers in food manufacturing facilities • Advise food manufacturing facility designs and layouts according to principles of proper process flow • Determine design considerations for different food processing equipment • Determine potential flaws in food processing equipment affecting food safety and quality • Develop strategies to prevent potential sources of contamination that could arise in food manufacturing plants • Apply different types of cleaning and sanitation processes for food manufacturing 	<ul style="list-style-type: none"> • Identify potential food safety hazards according to HACCP principles • Design HACCP systems for manufactured food products • Establish and implement control procedures to control critical hazards according to HACCP principles • Monitor measures to control critical hazards according to HACCP principles • Analyse effectiveness of monitoring measures • Take appropriate corrective and preventive actions for non-conformances 	<ul style="list-style-type: none"> • Identify applicable food safety guidelines and requirements • Develop food manufacturing safety system plans according to guidelines and requirements • Integrate relevant codes of hygiene practice and guidelines with the specific foods produced from existing operations • Apply procedures to implement relevant codex, codes of hygiene practice and guidelines • Implement corrective actions for critical limits outside of acceptable range • Verify corrective and preventive actions implemented • Develop hygiene and safety plans according to organisation's objectives • Articulate indicators of successful hygiene and safety processes • Develop standard operating procedures (SOPs) and documentation to achieve the organisation's hygiene and safety objectives • Recommend changes to procedures and analyses to achieve objectives • Facilitate training on new processes and activities 		
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