

Key Thrusts of SkillsFuture

SkillsFuture is supported by four key thrusts:



Help individuals to make well-informed choices in education, training and careers



Foster a culture that supports and celebrates lifelong learning



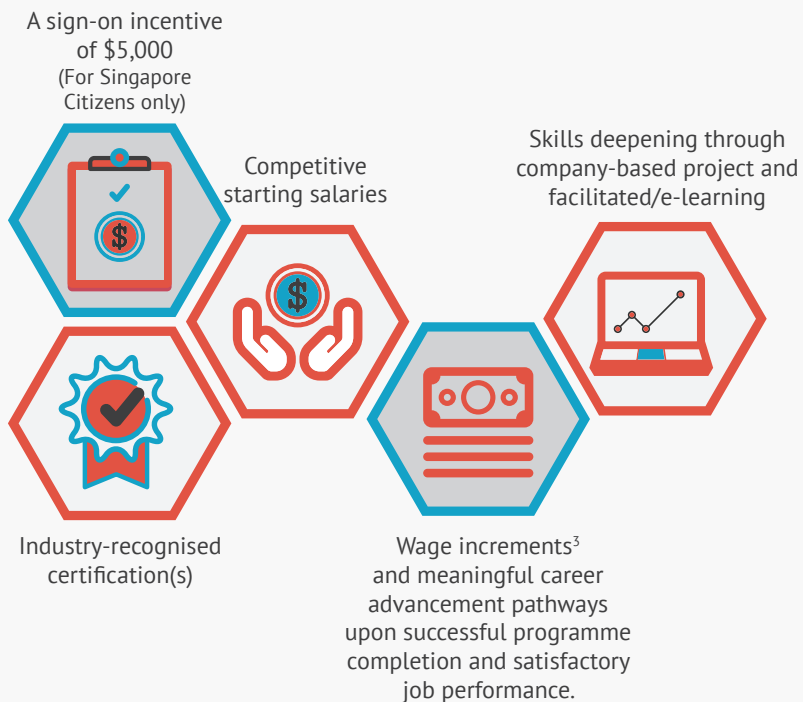
Promote employer recognition & career development based on skills and mastery



Develop an integrated, high-quality system of education and training that responds to constantly evolving industry needs

How Can I Benefit?

Fresh Polytechnic graduates of the programme can benefit from the following:



Note: ³ Participants can potentially receive a wage increase upon completion of programme if they perform well and take on enlarged job scopes.

For more information:

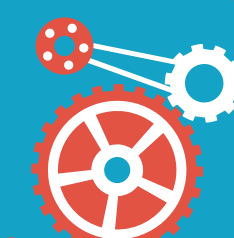
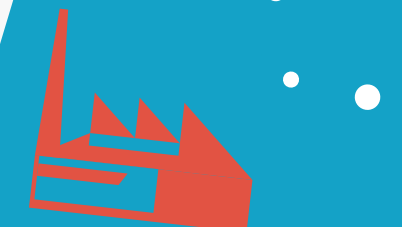
Contact Singapore Polytechnic (SP)
Call Matthew Koh at 6879 0499 or send an email to:
matthew_koh@sp.edu.sg
Alternately, call 6775 1133 or email contactus@sp.edu.sg

SINGAPORE
POLYTECHNIC | **SP**

SKILLSFUTURE EARN AND LEARN PROGRAMME

FOOD MANUFACTURING

A real career advantage is within easy reach for fresh **Polytechnic graduates.**



WDA singapore
workforce
development
agency

A SkillsFuture Initiative
For more information, please visit
www.skillsfuture.sg

Sector Overview

Food manufacturing is a fast growing segment of Singapore's economy, contributing \$8.5 billion of manufacturing output and employing 24,000 people in 2012. There are over 858 companies engaged in an exciting range of food products including flavourings, sauces, ready meals, noodles, sausages, confectionery, chocolates and beverages.

Manufacturing Output
\$8.5 billion
2012

Employed
24,000 workers
2012

Leveraging on our strong global reputation for maintaining good standards in quality and food safety, Singapore is well positioned to become the next food hub, playing host to numerous international enterprises.

Local food manufacturers are investing in R&D for more first-in-the-market products whilst enhancing processes and packaging for better quality products with longer shelf-life. Companies which have benefited from the use of greater innovation in food production to adapt to changing consumer demands include:

- Saybons Soup at Plaza Singapore: Convenient takeaways
- Leong Guan Food Manufacturer: Tasty wholegrain noodles for the health conscious
- Columbus Bakeries: Use of technology

Plan Ahead

Job Positions Available

The food manufacturing industry offers exciting career and development opportunities. Under SkillsFuture Earn and Learn Programme, polytechnic graduates can look forward to accelerated career progression in job roles such as Food Technologist, Quality Assurance Officer and Food Process Engineer.



Starting salary:

\$1,900

Upon completion

\$2,100

\$2,300

Quoted salaries are only indicative.

Career Progression

Participants will join established Food Manufacturing companies as a Food Technologist, Quality Assurance Officer or Food Process Engineer and progress through the Programme to become a Senior Food Technologist, Senior QA Officer, or Senior Food Process Engineer¹.



Programme Duration

Participants under the programme will undergo a 18-month² structured training programme.

Note: ¹ Job titles may vary from companies
² Indicative

Salary

Successful participants will receive a starting salary of \$1,900 per month. Upon completion of the programme, they will receive possible commensurate wage increment which will range from \$2,100–\$2,300.



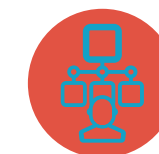
Participating Organisations

Food Manufacturing companies participating in the programme include Chinatown Food Corporation, CP Kelco, Faesol Pte Ltd, Fragrance Foodstuff, Gan Hup Lee, Inflo Health Sciences Pte Ltd, Ingredient, KH Roberts, Matrix Ingredients, Nestle R&D Singapore, Pure Rich BioGem Pte Ltd, Seo Eng Joo Frozen Food, Tai Hua Food Industries Pte Ltd, The Soup Spoon and Thong Siew Food Industry Pte Ltd.



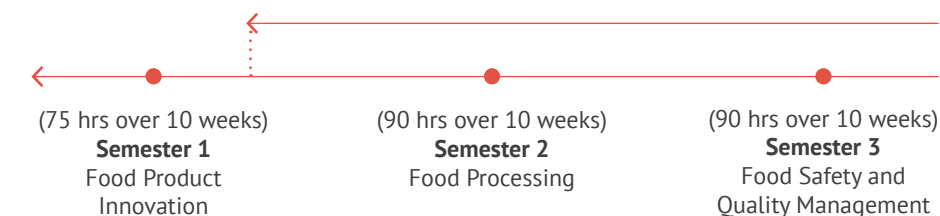
Programme Structure & Certification(s)

Advanced Diploma in Applied Food Science awarded by Singapore Polytechnic



On-the-job training (225 hrs spread over 18 months)

From Week 6 Capstone Project (120 hrs)



Participants will undergo a 18-month² structured training programme including on-the-job training, a company-based project, and facilitated/e-Learning. This will lead to an **Advanced Diploma in Applied Food Science** awarded by Singapore Polytechnic, and also 2 Statements of Attainment under the Singapore Workforce Skills Qualifications (WSQ) system. The programme is managed by Singapore Polytechnic.



Eligibility Criteria

Polytechnic graduates from the following courses are eligible for the programme:

Course	Polytechnic
Diploma in Applied Food Science & Nutrition	Temasek
Diploma in Food Science & Nutrition	Nanyang
Diploma in Food Science & Technology	Singapore