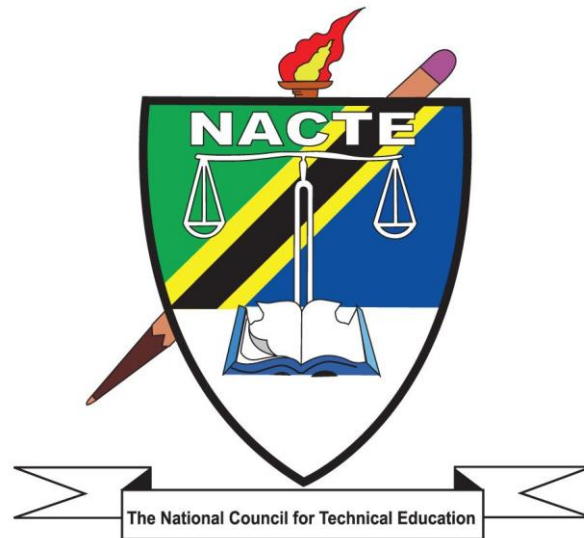


# **NATIONAL COUNCIL FOR TECHNICAL EDUCATION**



**NOVEMBER 2022**

**PROPOSED OCCUPATIONAL STANDARDS**

**OCCUPATION: FOOD TECHNICIAN**

**LEVEL: NTA 6**

## TABLE OF CONTENT

### Contents

TABLE OF CONTENT .....	i
FOREWORD .....	ii
ACKNOWLEDGEMENT .....	iv
ABBREVIATIONS .....	vii
GLOSSARY OF TERMS .....	viii
1.0. INTRODUCTION .....	10
2.0. OCCUPATIONAL STANDARD DEVELOPMENT PROCESS .....	2
3.0. THE SCOPE AND OVERVIEW OF THE OCCUPATION STANDARDS FOR FOOD TECHNICIAN.....	12
4.0. VALIDITY PERIOD .....	13
5.0. OCCUPATIONAL STANDARDS.....	14
5.1. OCCUPATIONAL STANDARDS FOR FOOD TECHNICIAN – NTA 6 .....	14
TABLE 1: DACUM CHATS FOR FOOD TECHNICIAN – LEVEL 6.....	46

## **FOREWORD**

The National Council for Technical Education (NACTE) is a corporate body established by the National Council for Technical Education Act, Cap.129. The Act provides a legal framework for the Council to coordinate the provision of technical education and training in Tanzania. The mandate of NACTE is three-fold, namely: Regulatory, Quality Assurance and Policy Advisory. In discharging its mandate, the Council has been charged with the responsibilities, among others, to:

- (a) assist technical institutions in the transmission of knowledge, principles and training in the field of technical education and training for the benefit of the people of Tanzania;
- (b) assist technical institutions in the overall development of the quality of education they provide and to promote and to maintain approved academic standards;
- (c) establish and make awards in technical education which are consistent in standard and comparable to related awards in Tanzania and internationally; and
- (d) ensure that the quality of education required for the awards is met and maintained throughout the duration of the delivery of the course.

In the course of execution of these responsibilities, the Council has been instituting various measures aiming at advancing the quality of training provided in technical institutions in respect of the changing demands of the labour market, both local and international.

To achieve the above obligation, NACTE, under the Ministry of Education, Science and Technology implemented the East Africa skills for Transformation and Regional Integration Project (EASTRIP), a project aiming at promoting regional integration through supporting the regional corridors and sector markets, developing common standards and qualifications, and promoting mobility of students, faculty, and graduates. The project supports the Government of Tanzania to address shortage of skills in five sectors namely:

- (a) Energy;
- (b) Construction;
- (c) Information and Communication Technology (ICT);
- (d) Transportation; and
- (e) Agribusiness.

To address the skills, miss-match and shortage in the five (5) sectors in the country, the project funded, among others, a component of Development of Occupational Standards for Technical and Vocational Education and Training (TVET). In this regard, NACTE endeavoured to identify qualified and highly experienced experts in the five sectors from both the industry and training institutions to carry out the development of Occupational Standards. The exercise was carried out at Morogoro Teachers College – Morogoro from 27<sup>th</sup> August to 24<sup>th</sup> September, 2021. The output of the exercise is Occupational Standards for 14 occupations. Occupational standards for Renewable Energy are among the occupational standards for 14 occupations which have been developed.

Since Occupational Standards are statements of work performance reflecting the ability to successfully complete the functions required in an occupation, as well as the application of knowledge, skills, attitudes and understanding in an occupation, it is the Council’s expectations that the developed standards will form a robust base for decision making and provide explicit guidance to policy makers, curriculum developers, educators, employers and other stakeholders in matters related to manpower planning as well as execution of Technical and Vocational Education and Training undertakings.

Prof. J. W. Kondoro  
**Chairman**

Dar es Salaam  
**NOVEMBER, 2022**

## **ACKNOWLEDGEMENT**

The National Council for Technical Education (NACTE) is charged with the mandate to be the Quality Assurance organ of the Government in matters related to Technical and Vocational Education and Training (TVET) and production of qualified manpower for both local and international labour markets. In order to realize this obligation, NACTE endeavours to institute policies, guidelines and standards and to set the quality benchmarks for training institutions.

However, this is only possible if there is a strong base, linking the training institutions on one hand and the demands of the industry/labour market for relevant manpower on the other hand. Therefore, the Council undertook a step to develop Occupational Standards in sectors considered to be the engine to steer the country's desire to achieve an industrial economy. This exercise would not be a success without the input and support from our stakeholders. I am indebted to acknowledge some of them here.

I wish to acknowledge and appreciate the support from the Ministry of Education, Science and Technology through the East Africa skills for Transformation and Regional Integration Project (EASTRIP) for the financial support which facilitated the preparation of this document. I wish also to appreciate Mrs Leah Lukindo and Eng. Dr. Simon Baregu for the tireless efforts and commitment in facilitating and guiding the standards development process, Ms. Eileen Tzamburakis and Ms. Chausiku Yakweli Ibrahim for compiling and type setting the final document; and the NACTE Secretariat for coordinating the whole activity.

In a very special way I wish further to extend my sincere gratitude to this team of wonderful experts who tirelessly dedicated their time and availed their invaluable intellect in the preparation of this document. I would like to recognise the colossal inputs of the following experts:

<b>S/N</b>	<b>Name</b>	<b>Designation</b>	<b>Occupation</b>	<b>Organization</b>
1	Ms. Sophia Daud Magau	System Coordinator	Food Processing Technologists	Nyanza Bottling Company Limited
2	Mr. Iddy Rashid Mkolamasa	Plant Manager	Food Processing Technologists	CPB

In addition, NACTE hopes to further enhance the internationalization of occupational standards and promote the modernization and internationalization of industries, facilitating Tanzania's integration into the international market and exploiting its development potential. Therefore, NACTE has invited China-Africa Vocational Education Alliance and China-Africa (Chongqing) Vocational Education Alliance to participate in the development, revision and review of occupational standards documents in collaboration with Chinese vocational institutions, so as to make use of their rich experience in vocational education efforts and rely on China's advanced and complete industrial chain and its position in the international market to contribute to the development of vocational education and related industries in Tanzania.

Therefore, I would like to express my sincere gratitude to this specialized team of Chinese institutions and experts. I thank them for their hard work and dedication, and for contributing their wisdom and experience to the preparation of this document. I would like to thank the following institutions and experts for their support:

<b>S/N</b>	<b>Organization</b>	<b>Name</b>	<b>Title/Professional Field</b>
1	Shanghai Information Technology College	Zhou Jian	Senior Lecturer/ Fine Chemical Engineering
2		Sui Xin	Associate Professor/Applied Chemistry
3		Hou Yawei	Senior Lecturer/Analytical Chemistry
4		Chen Xingli	Senior Lecturer/Analytical Chemistry
5		Wang Wenhua	Lecturer/Food Safety
6		Zhang Yongjie	Lecturer/ partition test
7		Xu Honglei	Assistant Lecturer/ Food Quality and Safety

8		Ye Sumei	Associate Professor/ Biochemistry and Molecular Biology
9		Tan Shuhui	Human Resource
10		Han Xueqin	Human Resource
11		Xu Wenjuan	Intermediate Quality Engineer / Food Science

Last, but not least, I would like to acknowledge the enormous inputs from all stakeholders who were consulted during the validation process to provide their expert views and opinions on the validity of the contents and preparation of this document for customers' consumption.

Dr. A. B. Rutayuga  
**Executive Secretary**

Dar es Salaam  
**NOVEMBER 2022**

## **ABBREVIATIONS**

<b>CCPs</b>	Critical Controlling Points
<b>FEFO</b>	First Expiry First Out
<b>FIFO</b>	First in First Out
<b>GHP</b>	Good Hygiene Practices
<b>GLP</b>	Good Laboratory Practices
<b>GMP</b>	Good Manufacturing Practices
<b>HACCP</b>	Hazard Analysis and Critical Control Points
<b>ISO</b>	International Standardization Organization
<b>NACTE</b>	National Accreditation Council of Technical Education
<b>NOS</b>	National Occupational Standards
<b>OPRPs</b>	Operational Prerequisite Programs
<b>OS</b>	Occupational Standards
<b>PRPs</b>	Prerequisite Programs
<b>TACCP</b>	Threat Assessment and Critical Control Point
<b>TET</b>	Technical Education and Training
<b>TVET</b>	Technical and Vocational Education and Training
<b>VACCP</b>	Venerability Assessment and Critical Control Point

## GLOSSARY OF TERMS

<b>Circumstantial Knowledge:</b>	Detailed knowledge, which allows the decision-making in regard to different circumstances and cross cutting issues.
<b>Competence:</b>	The ability to use knowledge, understanding, practical and thinking skills to perform effectively to the workplace standards required in employment.
<b>Competency:</b>	A description of the ability one possesses when able to perform a given occupational task effectively and efficiently.
<b>Competency-Based Education:</b>	An instructional program that derives its content from validated tasks and bases assessment on the learner's performance.
<b>Curriculum:</b>	A description or composite of statements about “what is to be learned” by the trainee/student in a particular instructional programme; a product that states the “intended learning outcomes”.
<b>Educational/Training Programme:</b>	The complete curriculum and instruction (what and how) that is designed to prepare a person for employment in a job or other particular performance situation.
<b>Occupation:</b>	A specific position requiring the performance of specific tasks – essentially the same tasks are performed by all employees having the same title. (Example: baker)
<b>Occupational Analysis:</b>	A process used to identify the tasks that are important to employees in any given occupation.
<b>Occupational Area:</b>	This is a broad grouping of related jobs. Example: food service.
<b>Occupational Competence:</b>	The application of knowledge and skills to perform consistently to the standards required in the work context.

<b>Occupational Standards:</b>	Specific requirements of competences people are expected to demonstrate in a particular occupational area, including knowledge and relevant attitudes. They also act as performance tool of assessment of the pre – scribed outcomes.
<b>PERFORMANCE CRITERIA:</b>	Indicate the expected end results or outcome in form of evaluative statements.
<b>Skills:</b>	The ability to perform occupational tasks with a high degree of proficiency within a given occupation. Skill is conceived of as a composite of three completely interdependent components: cognitive, affective, and psychomotor.
<b>Standards:</b>	It is a set of statement, which if proved true under working conditions, means that an individual is meeting an expected level and type of performance.
<b>Task Analysis:</b>	The process of analysing each task to determine the steps, related knowledge, attitudes, performance standards, tools and materials needed, and safety concerns required of employees performing it.
<b>Tasks:</b>	A work activity that has a definite beginning and ending, is observable or measurable, consists of two or more definite steps, and leads to a product, service, or decision.
<b>Underpinning Knowledge:</b>	This is crucial knowledge that an individual must acquire in order to demonstrate competences that are associated in performing a given task.
<b>Verification Process:</b>	The process of having experts review and conform the importance of the task (competency) statements identified through occupational analysis. Other questions, such as the degree of task learning difficulty are also frequently asked. This process is also sometimes referred to as validation.

## **1.0. INTRODUCTION**

Technical Education and Training (TET) is one of the most important education sub-sectors in Tanzania, responsible for developing a skilled workforce to support the country's industrialization economic agenda. Tanzania's Development Vision 2025 intends to raise the country's economy to a middle-income status. This requires a skilled workforce that is aligned with the needs of the public and private sectors of the economy. The National Council for Technical Education has begun the job of drafting Occupational Standards that will eventually be adopted as National Occupational Standards for TET in order to ensure that it meets the needs of the labour market and the country's economic agenda.

National Occupational Standards (NOS) are performance criteria that are matched with labour market demands. Each National Occupation Standard describes functions, performance standards, and knowledge/understanding for one important function or task. They combine skills, knowledge, and attitudes to describe best practice. They are useful tools for establishing job roles, personnel recruiting, supervision, and appraisal, as well as TET standards. They're also helpful for benchmarking and harmonizing qualifications on a national and international level. Standards, in general, provide a solid framework for high-quality TET that is labour market-relevant, current and consistent in delivery across all public and private institutions.

However, it must be noted that, Occupational Standards and Training standards/qualifications standards are different. Occupational standards are defined in terms of activities performed by a person in a selected occupation (e.g., an electrical engineer designs electrical wiring circuits, performs trouble shooting in electrical wiring, etc.) and they are usually defined by employers following procedures agreed upon by all stakeholders. Education and training standards are developed from the activities defined in occupational standards, and they include learning objectives to ensure that the necessary skills and knowledge are developed by a person to enable him or her to function at an agreed level in an occupation. Education and Training standards are used to define curricula in training institutions. It is however critical that there must be a direct link between the occupational standards and the training standards to respond to demands of the labour market.

In TET delivery, Tanzania adopted the Competency-based Education and Training (CBET) approach. The CBET approach focuses on providing learners with the skills and knowledge required to meet the occupational standards. Occupational standards are thus the starting point for developing Competency-based Education and Training (CBET) programs. TET institutions will be required to benchmark their curricula with relevant occupational standards.

Occupational Standards are developed based on a given occupation's current and future demands. As a result, they serve as a means of bridging the gap between the worlds of employment and technical education and training (TET).

The Food Technician Occupation has its own set of occupational standards. The document explains how the occupational standards were developed, as well as the scope, the occupational profile in the form of DACUM chats, and the Occupational Standards.

## **2.0. OCCUPATIONAL STANDARD DEVELOPMENT PROCESS**

The Occupational standards development process began with an examination of major documents that guide Tanzanian skill development. The 10-year National Skills Development Strategy (2016-2026) was one of the documents reviewed, and it outlined six (6) economic sectors that should be prioritized when developing skills development programmes. These sectors include: Transport and logistics, Tourism and Hospitality, Agribusiness, Construction, Energy and ICT. NACTE labour market reports were also used in the literature review to determine the skills demand in the Tanzanian labour market as a whole.

After the literature review, a workshop comprised of expert workers and educators with substantial knowledge and experience in the occupation conducted an occupational analysis utilizing the DACUM approach to produce the occupational profile. The analysis resulted in DACUM Chats, which are attached as **Appendix 1** to this document.

The workshop thereafter continued with the development of occupational standards. Experts in Occupational Analysis and Occupational Standards Development facilitated the workshop. Interviews, online surveys, and a stakeholder forum were used to validate the occupational

standards. Engineers, supervisory technicians on the job, and experienced Civil Engineering technicians were key informants in the survey to discover occupational trends. This information was used to gain insight from the workplaces regarding trends and changes in the profession, including how well graduates are prepared for working in the occupation. A total of ..... online surveys were completed by experts from the labour market across the country. Apart from the survey aiding in defining the scope for the occupational analysis, they served to engage a wide cross-section of experts in the occupation. The stakeholders' forum was attended by ..... participants from different parts of the country representing various companies.

### **3.0. THE SCOPE AND OVERVIEW OF THE OCCUPATION STANDARDS FOR FOOD TECHNICIAN**

The Food Technician plays an important role in areas like food industries, food laboratories in ensuring quality and safety of the food product as per governing standards and procedures to attain compliance. Food technicians assist food scientists/technologists in testing the safety and quality of food products and conducting research that can lead to improvements in the food industry. Depending on the kind of lab they work in, they may conduct analytical experiments that detect harmful food products before they are released to the general public, aid in food formulations development or increase food manufacturing efficiency. The standard covers the following main duties of Food Technician:

- a) Inspect the incoming raw materials for food manufacturing
- b) Conduct quality test in food facility
- c) Maintain food laboratory inventory and layout
- d) Monitor routine maintenance for food contact equipment
- e) Conduct cleaning and sanitation programs
- f) Monitor pest control program in food facility
- g) Monitor personal hygiene practices in food facility
- h) Monitor housekeeping program in food facility
- i) Monitor corrective action program of the non-conformities
- j) Monitor food product stability
- k) Coordinate the establishment and implementation of food safety program in food premises

- l) Monitor health and safety program (H&S) in food facility
- m) Participate in research to improve food processing methods and food composition
- n) Monitor food raw materials and finished product in food premises

#### **4.0. VALIDITY PERIOD**

The occupational standards will be valid for 3-5 years due to the fast-changing nature of technology. The review will proceed in the same manner as the previous one, with new occupational standards being developed based on current labour market information.

## **5.0. OCCUPATIONAL STANDARDS**

### **5.1 OCCUPATIONAL STANDARDS FOR FOOD TECHNICIAN – NTA 6**

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	CONDUCT QUALITY TEST IN FOOD MANUFACTURING PROCESS	<b>DUTY NO.</b>	601
<b>TASK TITLE</b>	PERFORM FOOD QUALITY LABORATORY TESTS	<b>TASK NO.</b>	6011
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to perform food quality laboratory tests to approved food manufacturing standards as per approved food laboratory test procedures.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, personal protective equipment (PPE), and such tools, equipment and reagents as are needed for food sample collection & handling and food quality analysis.		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Determine the sample collection and handling procedure;</li> <li>2. Prepare tools for sample collection and handling;</li> <li>3. Collect and handle samples;</li> <li>4. Identify test parameters and methods for food analysis;</li> <li>5. Prepare required tools, equipment, and reagents for food quality analysis;</li> <li>6. Manage laboratory instruments and equipment;</li> <li>7. Establish ledgers for reagents, culture media and chemicals;</li> <li>8. Perform instrumental and food physical, chemical and microbial analyses;</li> <li>9. Sensory test analysis;</li> <li>10. Record and process data;</li> <li>11. Document quality laboratory test results;</li> <li>12. Communicate quality laboratory test results;</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Determine the sample collection and handling procedure;</li> <li>1.2. Identify methods of food quality laboratory test;</li> <li>1.3. Identify tools, equipment and reagents required to perform food quality laboratory test;</li> <li>1.4. Document and communicate food laboratory quality test report.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Good Laboratory practices (GLP);</li> <li>2.2. Good hygiene practices (GHP);</li> <li>2.3. FEFO and FIFO;</li> <li>2.4. Good manufacturing Practices (GMP);</li> <li>2.5. Relevant standards and laws &amp; regulations, especially the requirements for limit values of food composition specified in them.</li> </ol> <p><b>3.0. Theories</b> The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1 Food chemistry;</li> </ol>	

<p>13. Observe health and safety when performing the task;  14. Clean work area, tools and equipment;  15. Store tools and equipment;  16. Dispose of waste correctly according to local environmental protection requirements;  17. Manage hazardous chemical reagents in laboratory.</p>	<p>3.2 Food microorganisms;  3.3 Food processing technology;  3.4 Food analysis and instrumentation &amp; equipment;  3.5 Food safety laws and regulations;  3.6 Sensory evaluation program;  3.7 Document management.</p> <p><b>4.0. Essential skills</b>  4.1. Computer skills;  4.2. Communication skills;  4.3. Teamwork ability;  4.4. Problem solving skills;  4.5. Reading, literature retrieval and data collection ability;  4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;  4.7. Time management;  4.8. Quick to learn;  4.9. Flexibility;  4.10. Critical thinking.</p>
<p><b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b></p>	<p>Food quality laboratory tests are performed as per standard governing food manufacturing and processing.</p>
<p><b>CIRCUMSTANTIAL KNOWLEDGE</b></p>	<p><b>Detailed knowledge about:</b>  1. Documents handlings;  2. Occupational safety and health.</p>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	CONDUCT QUALITY TEST IN FOOD MANUFACTURING PROCESS	<b>DUTY NO.</b>	601
<b>TASK TITLE</b>	SUPERVISE FOOD PACKAGING ACTIVITIES	<b>TASK NO.</b>	6012
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to supervise food packaging activities to approved food manufacturing standards as per approved standards		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under the supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE), and such tools, equipment and reagents as are needed for food packaging and laboratory packaging tests.		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Obtain right tools and equipment for the task;</li> <li>2. Identify food packages to be used in food packaging process;</li> <li>3. Identify the specifications of food packages to be used;</li> <li>4. Prepare the food packaging materials to be used during packaging process;</li> <li>5. Conduct food package laboratory test for food packaging materials and sundry items;</li> <li>6. Observe health and safety precautions when performing the task;</li> <li>7. Document and communicate the packaging test activities;</li> <li>8. Clean work area, tools and equipment;</li> <li>9. Store tools and equipment;</li> <li>10. Dispose of wastes correctly according to local environmental protection requirements.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b></p> <p>The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Identify types and specifications of food packages used for food packaging;</li> <li>1.2. Identify methods used to perform food package laboratory test;</li> <li>1.3. Identify Tools, equipment and reagents required to perform food package laboratory test;</li> <li>1.4. Document and communicate food laboratory quality test report.</li> </ol> <p><b>2.0. Principles</b></p> <p>The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Good Laboratory practices (GLP);</li> <li>2.2. Good hygiene practices (GHP);</li> <li>2.3. FEFO and FIFO;</li> <li>2.4. Good manufacturing Practices (GMP);</li> <li>2.5. Relevant standards and laws &amp; regulations, especially the requirements for limit values of food packaging material components specified in them.</li> </ol> <p><b>3.0. Theories</b></p> <p>The person must be able to explain:</p>	

	<p>3.1. Food packaging;  3.2. Food chemistry;  3.3. Food microorganisms;  3.4. Food analysis and instrumentation &amp; equipment;  3.5. Food safety laws and regulations;  3.6. Document management.</p> <p><b>4.0. Essential skills</b>  4.1. Computer skills;  4.2. Communication skills;  4.3. Teamwork ability;  4.4. Problem solving skills;  4.5. Reading, literature retrieval and data collection ability;  4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;  4.7. Time management;  4.8. Quick to learn;  4.9. Flexibility;  4.10. Critical thinking skills.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Supervision of Food packaging activities is performed as per packaging procedures and standards governing food manufacturing and processing.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ol style="list-style-type: none"> <li>1. Documents handling;</li> <li>2. Occupational safety and health.</li> </ol>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	CONDUCT QUALITY TEST IN FOOD MANUFACTURING PROCESS	<b>DUTY NO.</b>	601
<b>TASK TITLE</b>	RETAIN THE FINISHED FOOD PRODUCT SAMPLES	<b>TASK NO.</b>	6013
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to retain finished food product samples for production reference to approved food manufacturing standards as per retention procedures		
<b>RANGE STATEMENT</b>	<p>The task will be performed in food premises under the supervision of a food technology engineer.</p> <p>The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE), and such tools, equipment and reagents as are needed for retaining finished food product samples and performing quality analysis of retained samples.</p>		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>	<b>UNDERPINNING KNOWLEDGE</b>		
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Obtain tools, equipment and reagents required to perform quality laboratory test of retained food samples;</li> <li>2. Prepare the retention sample room;</li> <li>3. Prepare the retention sample register;</li> <li>4. Retain finished food product samples as per specified procedures;</li> <li>5. Implement the storage conditions for retained food samples;</li> <li>6. Document the retained samples register;</li> <li>7. Identify test parameters and methods of the retained samples;</li> <li>8. Conduct quality laboratory test of the food samples retained;</li> <li>9. Record and process data;</li> <li>10. Review the trend results of the retained samples;</li> <li>11. Document and communicate the</li> </ol>	<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b></p> <p>The person performing this task must be able to explain how to;</p> <ol style="list-style-type: none"> <li>1.1. Procedures for retaining and storing food samples;</li> <li>1.2. Methods to conduct the quality laboratory test for retained food samples;</li> <li>1.3. Tools, equipment and reagents required to perform quality laboratory test of retained food samples;</li> <li>1.4. Document and communicate food laboratory quality test report.</li> </ol> <p><b>2.0. Principles</b></p> <p>The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Quality management principles;</li> <li>2.2. Good Laboratory practices (GLP);</li> <li>2.3. Good hygiene practices (GHP);</li> <li>2.4. FEFO and FIFO;</li> <li>2.5. Good manufacturing Practices (GMP);</li> <li>2.6. Relevant standards and laws &amp; regulations, especially the requirements for limit values of food components specified in them.</li> </ol>		

<p>retained food samples test results;</p> <p>12. Observe health and safety when performing the task;</p> <p>13. Clean work area, tools and equipment;</p> <p>14. Store tools and equipment;</p> <p>15. Dispose of wastes correctly according to local environmental protection requirements.</p>	<p><b>3.0. Theories</b></p> <p>The person must be able to explain:</p> <p>3.1. Food packaging;</p> <p>3.2. Food chemistry;</p> <p>3.3. Food microorganisms;</p> <p>3.4. Food processing technology;</p> <p>3.5. Food analysis and Instrumentation &amp; equipment;</p> <p>3.6. Traceability study;</p> <p>3.7. Document management.</p> <p>3.8. Food safety statutes;</p> <p><b>4.0. Essential skills</b></p> <p>4.1. Computer skills;</p> <p>4.2. Communication skills;</p> <p>4.3. Teamwork ability;</p> <p>4.4. Problem solving skills;</p> <p>4.5. Reading, literature retrieval and data collection ability;</p> <p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking.</p>
<p><b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b></p>	<p>Finished food product samples are retained as per standards governing food manufacturing and processing.</p>
<p><b>CIRCUMSTANTIAL KNOWLEDGE</b></p>	<p><b>Detailed knowledge about:</b></p> <p>1. Documents handling;</p> <p>2. Occupational safety and health.</p>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	CONDUCT QUALITY TEST IN FOOD MANUFACTURING PROCESS	<b>DUTY NO.</b>	601
<b>TASK TITLE</b>	PERFORM QUALITY TEST OF WASTE WATER TREATMENT	<b>TASK NO.</b>	6014
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to perform quality test of waste water treatment to attain compliance to food security as per waste water disposal standard procedures.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under the supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE), and such tools, equipment and reagents as are needed for waste water sample collection & treatment and waste water quality analysis.		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Obtain right tools and equipment for the task;</li> <li>2. Identify test parameters required for waste water treatment process;</li> <li>3. Identify laboratory testing equipment during waste water treatment process;</li> <li>4. Collect and treat waste water samples to be analysed;</li> <li>5. Conduct testing and experiments;</li> <li>6. Record and process data;</li> <li>7. Document waste water test results;</li> <li>8. Communicate waste water test results;</li> <li>9. Observe health and safety precautions when performing the task;</li> <li>10. Clean work area, tools and equipment;</li> <li>11. Store tools and equipment;</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Identify waste water treatment technology;</li> <li>1.2. Identify waste water testing parameters;</li> <li>1.3. Obtain waste water testing methods;</li> <li>1.4. Determine waste water collection and treatment procedure;</li> <li>1.5. Obtain tools, equipment and reagents required to perform quality laboratory test of waste water;</li> <li>1.6. Document and communicate waste water laboratory quality test report.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Quality management principles (QMS);</li> <li>2.2. Good Laboratory practices (GLP);</li> <li>2.3. Good hygiene practices (GHP);</li> <li>2.4. FEFO and FIFO;</li> <li>2.5. Good manufacturing Practices (GMP);</li> <li>2.6. Effluent water treatment principles.</li> </ol> <p><b>3.0. Theories</b> The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. Waste water treatment technology and management</li> </ol>	

<p>12. Dispose of wastes correctly according to local environmental protection requirements.</p>	<p>method;</p> <p>3.2. Laboratory analysis and Instrumentation &amp; equipment;</p> <p>3.3. Food chemistry;</p> <p>3.4. Environmental monitoring and protection;</p> <p>3.5. Food safety laws and regulations;</p> <p>3.6. Document management;</p> <p>3.7. Relevant standards and laws &amp; regulations, especially the requirements for limit values of waste water quality of food production department specified in them.</p> <p><b>4.0. Essential skills</b></p> <p>4.1. Computer skills;</p> <p>4.2. Communication skills;</p> <p>4.3. Teamwork ability;</p> <p>4.4. Problem solving skills;</p> <p>4.5. Reading, literature retrieval and data collection ability;</p> <p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking skills.</p>
<p><b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b></p>	<p>Quality test of waste water treatment process is performed as per waste water management standard procedures.</p>
<p><b>CIRCUMSTANTIAL KNOWLEDGE</b></p>	<p><b>Detailed knowledge about:</b></p> <p>1. Documents handlings;</p> <p>2. Occupational safety and health.</p>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	COORDINATE THE ESTABLISHMENT AND IMPLEMENTATION OF FOOD SAFETY PROGRAM IN FOOD PREMISES	<b>DUTY NO.</b>	602
<b>TASK TITLE</b>	ESTABLISH AND IMPLEMENT HAZARD ANALYSIS CRITICAL CONTROLL POINTS (HACCP) PLAN IN FOOD PREMISES	<b>TASK NO.</b>	6021
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to establish Hazards Analysis Critical Control Points (HACCP) plan and carry out relevant work as required in the food premises to attain compliance as per food safety standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under the supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>	<b>UNDERPINNING KNOWLEDGE</b>		
The person performing this task must be able to perform the following 1. Create HACCP team; 2. Determine the end product during processing; 3. Identify the intended use and target consumers of products; 4. Construct flow diagram to describe the food production process; 5. Obtain on site confirmation of the flow diagram (check and verify the accuracy of the flow diagram on site); 6. Perform process description for each step of the flow diagram; 7. Analyse and evaluate physical, chemical, biological, allergens and radioactive hazards involved in each step of the flow diagram; 8. Identify the Critical controlling points (CCPs), Operational prerequisite programs (OPRPs), Prerequisite programs (PRPs);	<b>Detailed knowledge about:</b> <b>1.0. Methods</b> The person performing this task must be able to explain how to: 1.1. Create HACCP team; 1.2. Become familiar with the food production process; 1.3. Identify CCPs, OPRPs & PRPs; 1.4. Determine control measures; 1.5. Document HACCP program monitoring records; 1.6. Evaluate monitoring results; 1.7. Determine corrective measures.  <b>2.0. Principles</b> The person must be able to explain the principles of: 2.1. Hazard Analysis Critical Controlling points (HACCP) Principles; 2.2. Good Laboratory practices (GLP); 2.3. Good hygiene practices (GHP); 2.4. FEFO and FIFO; 2.5. Good manufacturing Practices (GMP).  <b>3.0. Theories</b> The person must be able to explain: 3.1. HACCP principles;		

<p>9. Determine the critical limit value of each CCP and the rules of conduct for each OPRP point;</p> <p>10. Establish the monitoring system for each CCP and OPRP;</p> <p>11. Determine control measures;</p> <p>12. Determine the corrective measures for deviations from critical limit values;</p> <p>13. Verify the control measures;</p> <p>14. Document the HACCP PLAN monitoring records and deviation correction records.</p>	<p>3.2. Document management;</p> <p>3.3. Food analysis and Instrumentation &amp; equipment;</p> <p>3.4. Food microorganisms;</p> <p>3.5. Food chemistry;</p> <p>3.6. Food processing technology;</p> <p>3.7. Food safety laws and regulations.</p> <p><b>4.0. Essential skills</b></p> <p>4.1. Computer skills;</p> <p>4.2. Communication skills;</p> <p>4.3. Teamwork ability;</p> <p>4.4. Problem solving skills;</p> <p>4.5. Reading, literature retrieval and data collection ability;</p> <p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking.</p>
<p><b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b></p>	<p>HACCP plan in food premises is established as per approved standards.</p>
<p><b>CIRCUMSTANTIAL KNOWLEDGE</b></p>	<p><b>Detailed knowledge about:</b></p> <p>1. Documents handlings;</p> <p>2. Occupational safety and health.</p>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	COORDINATE THE ESTABLISHMENT AND IMPLEMENTATION OF FOOD SAFETY PROGRAM IN FOOD PREMISES	<b>DUTY NO.</b>	602
<b>TASK TITLE</b>	DEVELOP AND IMPLEMENT FOOD FRAUD PREVENTION AND FOOD DEFENCE PROGRAM	<b>TASK NO.</b>	6022
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to develop food fraud and food defence program in the food premises to attain compliance as per food safety standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Create food fraud prevention and food defence team;</li> <li>2. Identify steps and process in food manufacturing and supply (including storage and transportation);</li> <li>3. Identify hazards related to food fraud and food defence in food processing activities;</li> <li>4. Conduct food fraud and food defence risk assessment;</li> <li>5. Determine vulnerability risk level</li> <li>6. Establish corresponding mitigation measures for risk levels;</li> <li>7. Establish vulnerability control plan;</li> <li>8. Implement the food fraud prevention and food defence program;</li> <li>9. Document the established food fraud and food defence program.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b></p> <p>The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Establish food fraud prevention and food defence program;</li> <li>1.2. Identify Vulnerability Critical Controlling points (VACCP);</li> <li>1.3. Identify Threat Critical Control points (TCCP);</li> <li>1.4. Establish control measures to (VACCP);</li> <li>1.5. Establish control measures to (TCCP);</li> <li>1.6. Document food fraud and food defence Monitoring program.</li> </ol> <p><b>2.0. Principles</b></p> <p>The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Food Defence and Food fraud prevention;</li> <li>2.2. Good Laboratory practices (GLP);</li> <li>2.3. Good hygiene practices (GHP);</li> <li>2.4. FEFO and FIFO;</li> <li>2.5. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories</b></p> <p>The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. Food defence and food fraud;</li> </ol>	

	<p>3.2. Food analysis and instrumentation &amp; equipment;  3.3. Food safety laws and regulations;  3.4. Food microorganisms;  3.5. Document management.</p> <p><b>4.0. Essential skills</b>  4.1. Computer skills;  4.2. Communication skills;  4.3. Teamwork ability;  4.4. Problem solving skills;  4.5. Reading, literature retrieval and data collection ability;  4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;  4.7. Time management;  4.8. Quick to learn;  4.9. Flexibility;  4.10. Critical thinking.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Food fraud and food defence program is developed as per food safety standards.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ol style="list-style-type: none"> <li>1 Documents handlings;</li> <li>2 Occupational safety and health.</li> </ol>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	COORDINATE THE ESTABLISHMENT AND IMPLEMENTATION OF FOOD SAFETY PROGRAM IN FOOD PREMISES	<b>DUTY NO.</b>	602
<b>TASK TITLE</b>	IMPLEMENT TRACEABILITY PROGRAM OF FOOD PRODUCTS	<b>TASK NO.</b>	6023
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to implement traceability program of food product to attain compliance as per food safety standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>	<b>UNDERPINNING KNOWLEDGE</b>		
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Identify all key parameters to be monitored and parameter recording/storage requirements to implement traceability program;</li> <li>2. Obtain traceability procedure of the food product;</li> <li>3. Carry out product recall;</li> <li>4. Carry out product withdrawal;</li> <li>5. Carry out Mock recall of the finished food products;</li> <li>6. Prepare traceability report of finished food products;</li> <li>7. Document traceability tests records of finished food products.</li> </ol>	<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Conduct traceability of finished food products;</li> <li>1.2. Conduct mock recall of the finished food products;</li> <li>1.3. Prepare traceability report;</li> <li>1.4. Document traceability tests record.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Traceability;</li> <li>2.2. Good Laboratory practices (GLP);</li> <li>2.3. Good hygiene practices (GHP);</li> <li>2.4. FEFO and FIFO;</li> <li>2.5. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories</b> The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. Mock Recall;</li> <li>3.2. Food analysis and Instrumentation &amp; equipment;</li> <li>3.3. Document management.</li> </ol> <p><b>4.0. Essential skills</b></p> <ol style="list-style-type: none"> <li>4.1. Computer skills;</li> </ol>		

	<ul style="list-style-type: none"> <li>4.2. Communication skills;</li> <li>4.3. Teamwork ability;</li> <li>4.4. Problem solving skills;</li> <li>4.5. Reading, literature retrieval and data collection ability;</li> <li>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</li> <li>4.7. Time management;</li> <li>4.8. Quick to learn;</li> <li>4.9. Flexibility;</li> <li>4.10. Critical thinking.</li> </ul>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Traceability program of food products is implemented as per approved food safety standards.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ul style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ul>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	COORDINATE THE ESTABLISHMENT AND IMPLEMENTATION OF FOOD SAFETY PROGRAM IN FOOD PREMISES	<b>DUTY NO.</b>	602
<b>TASK TITLE</b>	CONDUCT ALLERGEN CONTROL PROGRAM	<b>TASK NO.</b>	6024
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to conduct allergen control program of food product to attain compliance as per food safety standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under the supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Obtain allergen monitoring program;</li> <li>2. Identify parameters to be monitored to perform allergen control;</li> <li>3. Obtain allergen monitoring procedures for the identified parameters;</li> <li>4. Perform allergen test;</li> <li>5. Document allergen monitoring tests record;</li> <li>6. Communicate allergen monitoring tests record.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b></p> <p>The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Obtain allergen monitoring program;</li> <li>1.2. Monitor the implementation of measures in prerequisite program for preventing cross contamination with allergens in the material storage, production and processing links;</li> <li>1.3. Perform allergen monitoring tests of finished food products;</li> <li>1.4. Document and communicate allergen monitoring tests records.</li> </ol> <p><b>2.0. Principles</b></p> <p>The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Good Laboratory practices (GLP);</li> <li>2.2. Good hygiene practices (GHP);</li> <li>2.3. FEFO and FIFO;</li> <li>2.4. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories</b></p> <p>The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. Food Allergen and Control;</li> <li>3.2. Food analysis and instrumentation &amp; equipment;</li> <li>3.3. Document management.</li> </ol>	

	<p><b>4.0. Essential skills</b></p> <p>4.1. Computer skills;</p> <p>4.2. Communication skills;</p> <p>4.3. Teamwork ability;</p> <p>4.4. Problem solving skills;</p> <p>4.5. Reading, literature retrieval and data collection ability;</p> <p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking skills.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Allergen monitoring program is conducted as per food safety standards.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ol style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ol>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	COORDINATE THE ESTABLISHMENT AND IMPLEMENTATION OF FOOD SAFETY PROGRAM IN FOOD PREMISES	<b>DUTY NO.</b>	602
<b>TASK TITLE</b>	MONITOR MEDICAL EXAMINATION TO FOOD HANDLERS	<b>TASK NO.</b>	6025
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to monitor medical examination to food handlers to attain compliance as per food safety standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under the supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Select food handlers for medical examination of food borne illness;</li> <li>2. Consult food borne illness medical examiner;</li> <li>3. Supervise the medical examination exercise;</li> <li>4. Review and communicate the medical examination report;</li> <li>5. Document medical examination records;</li> <li>6. Communicate medical examination records.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Identify food handlers for medical examination;</li> <li>1.2. Monitor medical examination to food handlers;</li> <li>1.3. Document and communicate medical examination records.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Food handling;</li> <li>2.2. Good hygiene practices (GHP);</li> <li>2.3. FEFO and FIFO;</li> <li>2.4. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories:</b> The person must be able to explain</p> <ol style="list-style-type: none"> <li>3.1. Food handling theories;</li> <li>3.2. Food safety;</li> <li>3.3. Document management.</li> </ol> <p><b>4.0. Essential skills</b></p> <ol style="list-style-type: none"> <li>4.1. Computer skills;</li> <li>4.2. Communication skills;</li> </ol>	

	<p>4.3. Teamwork ability;</p> <p>4.4. Problem solving skills;</p> <p>4.5. Reading, literature retrieval and data collection ability;</p> <p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking skills.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Medical examination to food handlers is monitored as per standards governing food safety.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ol style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ol>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	MONITOR HEALTH AND SAFETY PROGRAM IN FOOD PREMISE	<b>DUTY NO.</b>	603
<b>TASK TITLE</b>	CONDUCT HEALTH AND SAFETY RISK ASSESMENT IN FOOD PREMISES	<b>TASK NO.</b>	6031
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to conduct health and safety risk assessment in food premises to attain compliance as per Occupational health and safety standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under the supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Identify the activities carried out in food premise;</li> <li>2. Identify health hazards at working place in food premise;</li> <li>3. Determine who will be at risk and at risk of what kind;</li> <li>4. Assess the risk level;</li> <li>5. Identify and take actions to eliminate or control the risks;</li> <li>6. Document the survey findings;</li> <li>7. Review and update the inspection records.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Identify types of related health hazards at work place in food premise;</li> <li>1.2. Prepare health and safety risk assessment register of the food premise;</li> <li>1.3. Document health and safety risk assessment process and result.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Work according to specifications;</li> <li>2.2. Health and safety;</li> <li>2.3. Inspection principles.</li> </ol> <p><b>3.0. Theories:</b> The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. Good working practices;</li> <li>3.2. Occupational health and safety Act;</li> <li>3.3. Ergonomic;</li> <li>3.4. Document management;</li> <li>3.5. Risks in food, their causes and mitigation.</li> </ol> <p><b>4.0. Essential skills</b></p> <ol style="list-style-type: none"> <li>4.1. Computer skills;</li> </ol>	

	<p>4.2. Communication skills;</p> <p>4.3. Teamwork ability;</p> <p>4.4. Problem solving skills;</p> <p>4.5. Reading, literature retrieval and data collection ability;</p> <p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking skills.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Health and Safety risk assessment in food premises is conducted as per food safety standards.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ol style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ol>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	MONITOR HEALTH AND SAFETY PROGRAM IN FOOD PREMISE	<b>DUTY NO.</b>	603
<b>TASK TITLE</b>	SUPERVISE MEDICAL EXANMINATION OF OCCUPATION DISEASES IN FOOD FACILITY	<b>TASK NO.</b>	6032
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to supervise medical examination of occupational diseases in food premise to attain compliance as per Occupational health and safety Act.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>	<b>UNDERPINNING KNOWLEDGE</b>		
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Determine the occupational disease examination program for employees;</li> <li>2. Interpret occupational disease examination reports simply;</li> <li>3. Establish Corrective Action Plan (CAP) based on occupational disease examination reports;</li> <li>4. Conduct regular personal protection training for employees;</li> <li>5. Sort out and archive occupational disease examination reports.</li> </ol>	<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to;</p> <ol style="list-style-type: none"> <li>1.1. Determine types of occupational disease at work;</li> <li>1.2. Establish ways of prevention of Occupational diseases in food premise;</li> <li>1.3. Sort out and archive occupational disease examination reports.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Health and safety;</li> <li>2.2. Good working practices;</li> <li>2.3. Occupational disease examination;</li> <li>2.4. Personal protection principles.</li> </ol> <p><b>3.0. Theories:</b> The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. Good working practices;</li> <li>3.2. Occupational health and safety Act;</li> <li>3.3. Ergonomic;</li> <li>3.4. Document management;</li> <li>3.5. Personal protection training and equipment supervision;</li> <li>3.6. Occupational disease examination.</li> </ol> <p><b>4.0. Essential skills</b></p>		

	<ul style="list-style-type: none"> <li>4.1. Computer skills;</li> <li>4.2. Communication skills;</li> <li>4.3. Teamwork ability;</li> <li>4.4. Problem solving skills;</li> <li>4.5. Reading, literature retrieval and data collection ability;</li> <li>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</li> <li>4.7. Time management;</li> <li>4.8. Quick to learn;</li> <li>4.9. Flexibility;</li> <li>4.10. Critical thinking skills.</li> </ul>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Medical examination of Occupational disease in food premise is conducted as per food safety standards.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ul style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ul>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	PARTICIPATE IN RESEARCH TO IMPROVE FOOD PROCESSING METHODS AND FOOD COMPOSITION	<b>DUTY NO.</b>	604
<b>TASK TITLE</b>	DETERMINE THE RESEARCH METHODS OF FOOD PROCESSING AND FOOD COMPOSITION	<b>TASK NO.</b>	6041
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to determine the research methods of food processing and food composition as per standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE), food processing instrumentation & equipment, and food testing instrumentation & equipment.		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Obtain the identified research information of food processing methods and composition;</li> <li>2. Consult, collect and sort out relevant research literature of food processing and food composition testing;</li> <li>3. Determine the research program;</li> <li>4. Identify the materials, instrumentation &amp; equipment, and environment required for research;</li> <li>5. Methodology validation.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Conduct food processing and testing research;</li> <li>1.2. Obtain information of the of the research to be conducted;</li> <li>1.3. Document gathered research information of food processing methods and food composition report.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the following principles:</p> <ol style="list-style-type: none"> <li>2.1. Experimental principle of research;</li> <li>2.2. Quality management principles (QMS);</li> <li>2.3. Good Laboratory practices (GLP);</li> <li>2.4. Good hygiene practices (GHP);</li> <li>2.5. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories</b> The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. How to conduct food research;</li> <li>3.2. Nutrient composition of food;</li> </ol>	

	<p>3.3. Food additives;</p> <p>3.4. Hazardous substances in food;</p> <p>3.5. Sensory evaluation of food;</p> <p>3.6. Food microorganisms;</p> <p>3.7. Food processing technology;</p> <p>3.8. Food safety laws and regulations;</p> <p>3.9. Food analysis and instrumentation &amp; equipment;</p> <p>3.10. Statistical data analysis;</p> <p>3.11. Document management.</p> <p><b>4.0. Essential skills</b></p> <p>4.1. Computer skills;</p> <p>4.2. Communication skills;</p> <p>4.3. Teamwork ability;</p> <p>4.4. Problem solving skills;</p> <p>4.5. Reading, literature retrieval and data collection ability;</p> <p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking skills.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Research methods of food processing and food composition is determined as per research principles.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <p>1. Documents handlings;</p> <p>2. Occupational safety and health.</p>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	PARTICIPATE IN RESEARCH TO IMPROVE FOOD PROCESSING METHODS AND FOOD COMPOSITION	<b>DUTY NO.</b>	604
<b>TASK TITLE</b>	CONDUCT EXPERIMENT TO IMPROVE FOOD PROCESSING METHOD AND FOOD COMPOSITION	<b>TASK NO.</b>	6042
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to conduct experiment to improve food processing method and food composition as per standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE), food processing instrumentation & equipment, and food testing instrumentation & equipment.		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Obtain research methodology;</li> <li>2. Perform food processing;</li> <li>3. Test the nutrient composition of food</li> <li>4. Test the food additives;</li> <li>5. Test the hazardous substances in food</li> <li>6. Perform sensory evaluation of food;</li> <li>7. Perform food microbiology detection</li> <li>8. Methodology validation;</li> <li>9. Process data results;</li> <li>10. Make a research experimental report;</li> <li>11. Clean work area.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b></p> <p>The person performing this task must be able to explain how to;</p> <ol style="list-style-type: none"> <li>1.1. Obtain research methodology;</li> <li>1.2. Conduct research experiment;</li> <li>1.3. Make a report on research experimental results of food processing methods and food composition.</li> </ol> <p><b>2.0. Principles</b></p> <p>The person must be able to explain the following principles:</p> <ol style="list-style-type: none"> <li>2.1. Experimental principle of research;</li> <li>2.2. Quality management principles (QMS);</li> <li>2.3. Good Laboratory practices (GLP);</li> <li>2.4. Good hygiene practices (GHP);</li> <li>2.5. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories</b></p> <p>The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. How to conduct food research;</li> <li>3.2. Food processing technology;</li> </ol>	

	<p>3.3. Food safety laws and regulations;  3.4. Food analysis and instrumentation &amp; equipment;  3.5. Statistical data analysis;  3.6. Document management.</p> <p><b>4.0. Essential skills</b>  4.1. Computer skills;  4.2. Communication skills;  4.3. Teamwork ability;  4.4. Problem solving skills;  4.5. Reading, literature retrieval and data collection ability;  4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;  4.7. Time management;  4.8. Quick to learn;  4.9. Flexibility;  4.10. Critical thinking.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Experiments to improve food processing method and food composition are conducted as per research methods.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ol style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ol>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	MONITOR FOOD RAW MATERIALS AND FINISHED PRODUCTS IN FOOD PREMISES	<b>DUTY NO.</b>	605
<b>TASK TITLE</b>	PREPARE INVENTORY LIST OF FOOD RAW MATERIALS AND FINISHED PRODUCT	<b>TASK NO.</b>	6051
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to prepare inventory list of food raw materials and finished products to attain compliance as per material handling standard procedure.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following</p> <ol style="list-style-type: none"> <li>1. Identify food raw materials and finished products in the food premises;</li> <li>2. Prepare the inventory food raw materials and finished products;</li> <li>3. Identify food inventory monitoring methods;</li> <li>4. Review and update the inventory of food raw materials and finished product;</li> <li>5. Register and update the inventory.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Identify food raw materials and finished products;</li> <li>1.2. Establish inventory of raw materials and finished products;</li> <li>1.3. Update the inventory records of food raw materials and finished products.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Good laboratory practices (GLP);</li> <li>2.2. Good hygiene practices (GHP);</li> <li>2.3. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories</b> The person must be able to explain</p> <ol style="list-style-type: none"> <li>3.1. Material handling spare procedures;</li> <li>3.2. Document management.</li> </ol> <p><b>4.0. Essential skills</b></p> <ol style="list-style-type: none"> <li>4.1. Computer skills;</li> <li>4.2. Communication skills;</li> <li>4.3. Teamwork ability;</li> <li>4.4. Problem solving skills;</li> <li>4.5. Reading, literature retrieval and data collection ability;</li> </ol>	

	<p>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</p> <p>4.7. Time management;</p> <p>4.8. Quick to learn;</p> <p>4.9. Flexibility;</p> <p>4.10. Critical thinking skills.</p>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Inventory list of food raw materials and finished products in food premise is prepared as per material handling procedure.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ol style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ol>

<b>OCCUPATION</b>	FOOD TECHNICIAN	<b>OCCUPATION CODE</b>	600
<b>DUTY TITLE</b>	MONITOR RAW MATERIALS AND FINISHED PRODUCTS IN FOOD PREMISE	<b>DUTY NO.</b>	605
<b>TASK TITLE</b>	HANDLE RAW MATERIALS AND FINISHED PRODUCTS IN FOOD PREMISE	<b>TASK NO.</b>	6052
<b>PERFORMANCE CRITERIA</b>	The person performing this task must be able to handle food raw materials and finished products in food premise to attain compliance as per material handling standards.		
<b>RANGE STATEMENT</b>	The task will be performed in food premises under the supervision of a food technology engineer. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment (PPE).		
<b>EVIDENCE REQUIREMENTS</b>			
<b>PRACTICAL PERFORMANCE</b>		<b>UNDERPINNING KNOWLEDGE</b>	
<p>The person performing this task must be able to perform the following.</p> <ol style="list-style-type: none"> <li>1. Establish monitoring methods of food raw materials and finished products;</li> <li>2. Prepare the inspection checklist for food raw material and finished products;</li> <li>3. Verify batch number of food raw materials and finished products;</li> <li>4. Inspect storages areas and handling conditions;</li> <li>5. Apply access control procedures in food raw materials storage areas and finished products;</li> <li>6. Verify appropriate records of food raw materials and finished products are maintained;</li> <li>7. Track food materials and finished product stocks and alert the supervisor when critical stock limits are reached;</li> <li>8. Establish/form inspection records;</li> <li>9. Communicate inspection report.</li> </ol>		<p><b>Detailed knowledge about:</b></p> <p><b>1.0. Methods</b> The person performing this task must be able to explain how to:</p> <ol style="list-style-type: none"> <li>1.1. Obtain raw materials and finished products inventory;</li> <li>1.2. Perform inspection of food raw materials and finished products;</li> <li>1.3. stock taking of food raw materials and finished products;</li> <li>1.4. Document and communicate food raw materials and finished inventory report.</li> </ol> <p><b>2.0. Principles</b> The person must be able to explain the principles of:</p> <ol style="list-style-type: none"> <li>2.1. Food safety;</li> <li>2.2. FEFO and FIFO;</li> <li>2.3. Good laboratory practices (GLP);</li> <li>2.4. Good hygiene practices (GHP);</li> <li>2.5. Good manufacturing Practices (GMP).</li> </ol> <p><b>3.0. Theories</b> The person must be able to explain:</p> <ol style="list-style-type: none"> <li>3.1. Material handling procedures;</li> <li>3.2. Inspection Guidelines;</li> <li>3.3. Document management.</li> </ol> <p><b>4.0. Essential skills</b></p>	

	<ul style="list-style-type: none"> <li>4.1. Computer skills;</li> <li>4.2. Communication skills;</li> <li>4.3. Teamwork ability;</li> <li>4.4. Problem solving skills;</li> <li>4.5. Reading, literature retrieval and data collection ability;</li> <li>4.6. Preciseness, honesty and trustworthiness and adherence to laws and regulations;</li> <li>4.7. Time management;</li> <li>4.8. Quick to learn;</li> <li>4.9. Flexibility;</li> <li>4.10. Critical thinking.</li> </ul>
<b>DESCRIPTION OF THE END PRODUCTS / SERVICE</b>	Food raw materials and finished products in food premises are properly handled as per material handling procedure.
<b>CIRCUMSTANTIAL KNOWLEDGE</b>	<p><b>Detailed knowledge about:</b></p> <ul style="list-style-type: none"> <li>1. Documents handlings;</li> <li>2. Occupational safety and health.</li> </ul>

**TABLE 1: DACUM CHATS FOR FOOD TECHNICIAN – LEVEL 6**

<b>DUTIES</b>	<b>TASKS</b>	<b>ENABLERS</b>
<p>1.0. Conduct quality test in food Manufacturing process.</p>	<p>1.1. Perform quality laboratory test.                      1.2. Supervise food packaging activities.                      1.3. Retain the finished food product samples.                      1.4. Perform quality test of waste water treatment.</p>	<p><b>Generic skills and knowledge</b></p> <ul style="list-style-type: none"> <li>• Communication skills</li> <li>• Computer application skills</li> <li>• Equipment operation skills</li> <li>• Use of manufactures manuals and recommendations</li> </ul> <p><b>Tools and equipment</b></p> <ul style="list-style-type: none"> <li>• Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat.</li> <li>• Recording files, pen</li> </ul> <p><b>Materials</b></p> <ul style="list-style-type: none"> <li>• Standard operating procedures (SOPs)</li> <li>• Local food standards from Local Authority</li> <li>• International Operating standards (ISO)</li> </ul> <p><b>Worker behaviours</b></p> <ul style="list-style-type: none"> <li>• Team work</li> <li>• Communication skills</li> <li>• Trustworthy</li> <li>• Time management and Commitments</li> </ul>

<b>DUTIES</b>	<b>TASKS</b>	<b>ENABLERS</b>
<p>2.0. Coordinate the establishment and implementation of food safety program in food premises.</p>	<p>2.1. Establish and implement Hazard Analysis Critical Control Points (HACCP) plan in food premises.</p> <p>2.2. Develop and implement food fraud prevention and food defence program.</p> <p>2.3. Implement Traceability program of food products.</p> <p>2.4. Conduct Allergen control program.</p> <p>2.5. Monitor medical examination to food handlers.</p>	<p><b>Generic skills and knowledge</b></p> <ul style="list-style-type: none"> <li>• Communication skills</li> <li>• Computer application skills</li> <li>• Equipment operation skills</li> <li>• Use of manufactures manuals and recommendations</li> </ul> <p><b>Tools and equipment</b></p> <ul style="list-style-type: none"> <li>• Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat.</li> <li>• Recording files, pen</li> </ul> <p><b>Materials</b></p> <ul style="list-style-type: none"> <li>• Standard operating procedures (SOPs)</li> <li>• Local food standards from Local Authority</li> <li>• International Operating standards (ISO)</li> </ul> <p><b>Worker behaviours</b></p> <ul style="list-style-type: none"> <li>• Team work</li> <li>• Communication skills</li> <li>• Trustworthy</li> <li>• Time management and Commitments</li> </ul>

<b>DUTIES</b>	<b>TASKS</b>	<b>ENABLERS</b>
<p>3.0. Monitor health and safety program (H&amp;S) in food premise.</p>	<p>3.1. Conduct health and safety Risk Assessment in food premise.</p> <p>3.2. Supervise medical examination of occupational diseases in food facility.</p>	<p><b>Generic skills and knowledge</b></p> <ul style="list-style-type: none"> <li>• Communication skills</li> <li>• Computer application skills</li> <li>• Equipment operation skills</li> <li>• Use of manufactures manuals and recommendations</li> </ul> <p><b>Tools and equipment</b></p> <ul style="list-style-type: none"> <li>• Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat.</li> <li>• Recording files, pen</li> </ul> <p><b>Materials</b></p> <ul style="list-style-type: none"> <li>• Standard operating procedures (SOPs)</li> <li>• Local food standards from Local Authority</li> <li>• International Operating standards (ISO)</li> </ul> <p><b>Worker behaviours</b></p> <ul style="list-style-type: none"> <li>• Team work</li> <li>• Communication skills</li> <li>• Trustworthy</li> <li>• Time management and Commitments</li> </ul>

<b>DUTIES</b>	<b>TASKS</b>	<b>ENABLERS</b>
<p>4.0. Participate in research to improve food processing methods and food composition.</p>	<p>4.1. Determine the research of food processing methods and food composition.</p> <p>4.2. Conduct experiment to improve food processing method and food composition.</p>	<p><b>Generic skills and knowledge</b></p> <ul style="list-style-type: none"> <li>• Communication skills</li> <li>• Computer application skills</li> <li>• Equipment operation skills</li> </ul> <p><b>Tools and equipment</b></p> <ul style="list-style-type: none"> <li>• Computers and internet</li> <li>• Recording files, pen</li> </ul> <p><b>Materials</b></p> <ul style="list-style-type: none"> <li>• Standard operating procedures (SOPs)</li> <li>• Local food standards from Local Authority</li>   <li>• International Operating standards (ISO)</li> </ul> <p><b>Worker behaviours</b></p> <ul style="list-style-type: none"> <li>• Team work</li> <li>• Communication skills</li> <li>• Trustworthy</li> <li>• Time management and Commitments</li> </ul>

<b>DUTIES</b>	<b>TASKS</b>	<b>ENABLERS</b>
<p>5.0. Monitor food raw materials and finished products in food premises.</p>	<p>5.1. Determine inventory list of raw materials and finished products.</p> <p>5.2. Handle raw materials and the finished products in food premises.</p>	<p><b>Generic skills and knowledge</b></p> <ul style="list-style-type: none"> <li>• Communication skills</li> <li>• Computer application skills</li> <li>• Equipment operation skills</li> <li>• Use of manufactures manuals and recommendations</li> </ul> <p><b>Tools and equipment</b></p> <ul style="list-style-type: none"> <li>• Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat.</li> <li>• Recording files, pen</li> </ul> <p><b>Materials</b></p> <ul style="list-style-type: none"> <li>• Standard operating procedures (SOPs)</li> <li>• Local food standards from Local Authority</li> <li>• International Operating standards (ISO)</li> </ul> <p><b>Worker behaviours</b></p> <ul style="list-style-type: none"> <li>• Team work</li> <li>• Communication skills</li> <li>• Trustworthy</li> <li>• Time management and Commitments</li> </ul>