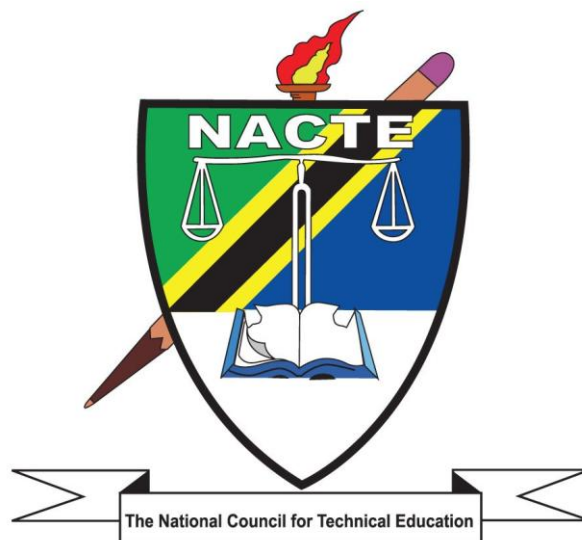


NATIONAL COUNCIL FOR TECHNICAL EDUCATION



NOVEMBER 2022

PROPOSED OCCUPATIONAL STANDARDS

OCCUPATION: FOOD TECHNICIAN

LEVEL: NTA 5

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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 27th August to 24th 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:

S/N	Name	Designation	Occupation	Organization
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:

S/N	Organization	Name	Title/Professional Field
1	Jiangsu Food & Pharmaceutical Science College	Li Qin	Associate Professor/Food Processing Technology
2		Zhang Man	Associate Professor / Food Science
3		Weng Liang	Lecturer/Food Safety

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

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

GLOSSARY OF TERMS

Circumstantial Knowledge:	Detailed knowledge, which allows the decision-making in regard to different circumstances and cross-cutting issues.
Competence:	The ability to use knowledge, understanding, practical and thinking skills to perform effectively to the workplace standards required in employment.
Competency:	A description of the ability one possesses when able to perform a given occupational task effectively and efficiently.
Competency-Based Education:	An instructional program that derives its content from validated tasks and bases assessment on the learner's performance.
Curriculum:	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”.
Educational/Training Programme:	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.
Occupation:	A specific position requiring the performance of specific tasks – essentially the same tasks are performed by all employees having the same title. (Example: baker)
Occupational Analysis:	A process used to identify the tasks that are important to employees in any given occupation.
Occupational Area:	This is a broad grouping of related jobs. Example: food service.
Occupational Competence:	The application of knowledge and skills to perform consistently to the standards required in the work context.

Occupational Standards:	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.
PERFORMANCE CRITERIA:	Indicate the expected end results or outcome in form of evaluative statements.
Skills:	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.
Standards:	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.
Task Analysis:	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.
Tasks:	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.
Underpinning Knowledge:	This is crucial knowledge that an individual must acquire in order to demonstrate competences that are associated in performing a given task.
Verification Process:	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 charts, 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 Charts, 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) Health management and hygiene requirements for food processing personnel
- h) Monitor housekeeping program in food facility
- i) Monitor corrective action program of the non-conformities
- j) Monitor food product stability
- k) Coordinate food safety program in food facility
- 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 facility

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.

OCCUPATIONAL STANDARDS

5.1 OCCUPATIONAL STANDARDS FOR FOOD TECHNICIAN – NTA 5

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR PEST CONTROL PROGRAM IN FOOD FACILITIES	DUTY NO.	501
TASK TITLE	ESTABLISH PEST CONTROL PROGRAM IN FOOD FACILITIES	TASK NO.	5011
PERFORMANCE CRITERIA	The person performing this task must be able to establish pest control program in food facilities to prevent contamination and maintain compliance as per standards governing food safety.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal Protective Equipment.		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Obtain right tools, equipment and materials for the task; 2. Identify types of pests and their infestations areas; 3. Perform Risk assessment for pest infestation; 4. Prepare maps of the pest infestation areas; 5. Identify control measures of pest infestations areas; 6. Prepare mitigation programme of pest control and prevention; 7. Document the mitigation programme for pest prevention and control.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Identify types of pests and their infestation way; 1.2. Conduct pest risk assessment; 1.3. Identify pest control measures; 1.4. Apply the mitigation plan for pest control; 1.5. Keep pest control program documents. 2.0. Principles The person must be able to explain the principles of: 2.1. Risk Assessment; 2.2. FEFO and FIFO; 2.3. Good manufacturing Practices (GMP). 3.0. Theories The person must be able to explain: 3.1. Conducting Risk assessment; 3.2. Inspection Guidelines; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management;	

	4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Pest prevention and control program is established as per standards governing food safety.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: <ol style="list-style-type: none"> 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR PEST CONTROL PROGRAM IN FOOD FACILITY	DUTY NO.	501
TASK TITLE	PREVENT ACCESS OF THE PESTS	TASK NO.	5012
PERFORMANCE CRITERIA	The person performing this task must be able to prevent access of the pests to attain compliance as per standards governing food safety.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures document, manuals, Personnel protective equipment.		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Obtain right tools, equipment and materials for the task; 2. Obtain pest control program; 3. Obtain maps of the pest infestation areas; 4. Carry out physical pest control; 5. Carry out mechanical pest control; 6. Carry out chemical pest control; 7. Document the pest control prevention records; 8. Observe health and safety precautions when performing the task; 9. Clean tools, equipment and work area.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to; 1.1. Identify the areas of harbourage; 1.2. Prevent access of pests in food facility; 1.3. Disposal of chemical residue and containers after usage; 1.4. Maintain document of the pest controls. 2.0. Principles The person must be able to explain the principles of: 2.1. Inspection principles; 2.2. FEFO and FIFO; 2.3. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Pest prevention and control; 3.2. Chemical handling procedure; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management;	

	4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Access of pests in food production and business premises is prevented as per standards governing food safety.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: <ol style="list-style-type: none"> 1. Documents handlings; 2. Chemical handling; 3. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR PEST CONTROL PROGRAM IN FOOD FACILITY	DUTY NO.	501
TASK TITLE	INSPECT PEST INFECTED AREAS IN FOOD FACILITY	TASK NO.	5013
PERFORMANCE CRITERIA	The person performing this task must be able to inspect pest infected areas in food facility as per standards to verify compliance.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, checklists, Personnel protective equipment etc.		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Obtain right tools, equipment and materials for the task; 2. Identify pest detected areas to be inspected; 3. Obtain ways on place used for pest prevention; 4. Prepare the checklist used for inspection; 5. Perform routine inspection for pest detection; 6. Document the pest detection inspection record; 7. Observe health and safety when performing the task; 8. Clean tools, equipment and work area; 9. Store tools, equipment and remaining materials appropriately.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Identify pests’ detection areas to be inspected; 1.2. Inspect pest detected areas; 1.3. Document pest detection inspection records. 2.0. Principles The person must be able to explain the principles of: 2.1. Inspection of food premise; 2.2. FEFO and FIFO; 2.3. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Pest control and prevention; 3.2. Chemical handling procedure; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn;	

	4.7. Flexibility; 4.8. Critical thinking; 4.9. Practical skills.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Inspection of pest infected areas is performed as per standards governing food safety.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR PEST CONTROL PROGRAM IN FOOD FACILITY	DUTY NO.	501
TASK TITLE	HANDLE PESTCIDE CONTAINERS AFTER USE AND THE TRAPPED PESTS	TASK NO.	5014
PERFORMANCE CRITERIA	The person performing this task must be able to handle pesticide containers after use and the trapped pests to attain compliance as per standards governing food safety.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, computer, Personal protective equipment.		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Obtain right tools, equipment and materials for the task; 2. Obtain Material safety data sheet of the pesticides (MSDS); 3. Identify the risks related to hazards of the pesticide’s residues and containers; 4. Identify the risk related to hazards of the trapped pests; 5. Identify handling and disposal ways of pesticides container residues; 6. Identify handling and disposal ways of the trapped pests; 7. Dispose of pesticide container residues safely; 8. Dispose of trapped pests; 9. Maintain record of disposed pesticide residue and containers; 10. Observe health and safety precautions when performing when task; 11. Clean tools, equipment and work area; 12. Store tools, equipment and		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Use material safety data sheet; 1.2. Identify Hazard related risks of pesticide residues; 1.3. Identify proper Personal Protective Equipment (PPE) to be used; 1.4. Identify disposal ways of pesticide residues and trapped pests; 1.5. Document disposal records. 2.0. Principles The person must be able to explain the principles of: 2.1. Chemical handling principles; 2.2. Biohazard waste management; 2.3. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Waste management procedures; 3.2. Chemical handling procedures; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills;	

materials appropriately.	4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Pesticide containers after use are appropriately handled and the trapped pests are disposed as per approved standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Chemical handling; 3. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	WASTE DISPOSAL	DUTY NO.	502
TASK TITLE	FORMULATE A WASTE STORAGE AND REMOVAL SYSTEM	TASK NO.	5021
PERFORMANCE CRITERIA	The person performing this task must formulate a waste storage and removal system to prevent pollution and maintain the compliance with the standards governing food safety.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures, manuals, computer, personal protective equipment.		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Prepare suitable special facilities to store waste for the task; 2. Draw the waste storage map; 3. Identify the type of waste in the food processing process; 4. Classify and identify waste storage facilities; 5. Identify the type of waste with environmental protection and epidemic prevention requirements; 6. Determine the periodic waste removal plan; 7. Develop measures for isolating waste from food processing places; 8. Develop measures for preventing the escape of objectionable odour or hazardous/toxic gas from waste; 9. Develop measures for preventing propagation of pests in waste.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Identify the working procedures and places generating waste; 1.2. Identify and classify waste; 1.3. Determine the requirements for waste storage facilities; 1.4. Determine the environmental protection and epidemic prevention requirements for waste disposal; 1.5. Determine periodic waste removal plan; 1.6. Develop measures for preventing waste from polluting food. 2.0. Principle The person must be able to explain the following principles: 2.1. Classification assessment; 2.2. FEFO and FIFO; 2.3. Good Manufacturing Practices.	

	<p>3.0. Theories The person must be able to explain:</p> <p>3.1. Classification assessment; 3.2. Inspection guideline; 3.3. Document management.</p> <p>4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.</p>
DESCRIPTION OF THE END PRODUCTS / SERVICE	Waste storage and removal system program is formulated as per the standards governing food safety.
CIRCUMSTANTIAL KNOWLEDGE	<p>Detailed knowledge about:</p> <p>1. Document handling; 2. Occupational safety and health.</p>

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	WASTE DISPOSAL	DUTY NO.	502
TASK TITLE	CHECK WASTE DISPOSAL CONDITION	TASK NO.	5022
PERFORMANCE CRITERIA	The person performing this task must observe the waste storage and removal system to prevent pollution and maintain the compliance with the standards governing food safety.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures, manuals, computer, personal protective equipment.		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Obtain the waste storage and removal system; 2. Obtain the waste storage map; 3. Check whether there are special facilities for storing waste and their locations; 4. Check the waste storage facilities for classification identification, leakage, cover, cleanliness and pest propagation; 5. Check waste to make sure it is put in the correct special waste facility according to classification; 6. Check whether the waste with environmental protection and epidemic prevention requirements is stored according to classification and clearly identified;		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Determine the waste storage place; 1.2. Identify and classify waste; 1.3. Determine the requirements for waste storage facilities; 1.4. Prevent environmental pollution caused by improper disposal of waste; 1.5. Dispose of waste that might cause an epidemic and determine disposal requirements; 1.6. Determine periodic waste removal plan. 2.0. Principle The person must be able to explain the following principles: 2.1. Environmental protection and epidemic prevention requirements; 2.2. FEFO and FIFO; 2.3. Good Manufacturing Practices.	

<p>7. Check whether waste is removed regularly according to the planned program;</p> <p>8. Check whether the waste storage place outside the workshop is isolated from the food processing place;</p> <p>9. Record the waste storage and removal inspection condition.</p>	<p>3.0. Theories The person must be able to explain:</p> <p>3.1. Waste pollution prevention;</p> <p>3.2. Inspection guideline;</p> <p>3.3. Document management.</p> <p>4.0. Essential skills</p> <p>4.1. Computer skills;</p> <p>4.2. Communication skills;</p> <p>4.3. Problem solving skills;</p> <p>4.3. Integrity;</p> <p>4.5. Time management;</p> <p>4.6. Quick to learn;</p> <p>4.7. Flexibility;</p> <p>4.8. Critical thinking.</p>
DESCRIPTION OF THE END PRODUCTS / SERVICE	Waste storage and removal are performed as planned according to the standards governing food safety in order to prevent food pollution.
CIRCUMSTANTIAL KNOWLEDGE	<p>Detailed knowledge about:</p> <p>1. Document handling;</p> <p>2. Occupational safety and health.</p>

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	HEALTH MANAGEMENT AND HYGIENE REQUIREMENTS FOR FOOD PROCESSING PERSONNEL	DUTY NO.	503
TASK TITLE	INSPECT CLEANNESS OF PERSONAL HYGIENE FACILITY	TASK NO.	5031
PERFORMANCE CRITERIA	The person performing this task must be able to inspect cleanliness of personal hygiene facilities to prevent food contamination in food facility as per food safety standards.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, personnel protective equipment (P.P.E).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Obtain right tools, equipment and materials for the task; 2. Identify the personal hygiene facilities available; 3. Prepare the personal hygiene facilities inventory; 4. Obtain inspection checklist; 5. Inspect toilet cleanliness and condition; 6. Inspect hand wash stations; 7. Document personal hygiene facilities inspection record; 8. Observe relevant health and safety when performing the task.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to; 1.1. Identify personal hygiene facilities in food premise; 1.2. Inspection of personal hygiene facilities; 1.3. Document the inspection record of personal hygiene facilities. 2.0. Principle The person must be able to explain the principles of: 2.1. Inspection principles; 2.2. Good Manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Personnel hygiene practices; 3.2. Inspection Guidelines; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills;	

	4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Inspection of cleanliness of personal hygiene facilities is performed as per food safety standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: <ol style="list-style-type: none"> 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	HEALTH MANAGEMENT AND HYGIENE REQUIREMENTS FOR FOOD PROCESSING PERSONNEL	DUTY NO.	503
TASK TITLE	MAINTAIN CANTEEN HYGIENIC CONDITION IN FOOD FACILITY	TASK NO.	5032
PERFORMANCE CRITERIA	The person performing this task must be able to maintain the canteen hygienic cleanliness and conditions to comply with food safety standards.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a Senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures document, manuals, personnel protective equipment (P.P.E).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Identify aspects to be inspected in canteen; 2. Prepare the inspection checklist; 3. Inspect canteen cleanliness and conditions; 4. Inspect handwashing basins condition; 5. Inspect the conditions of bins on both sides; 6. Inspect cleanliness of waste water drains; 7. Inspect the utensils condition and their storage area; 8. Identify areas to be improved; 9. Guide cleaning of food facility; 10. Document canteen inspection records.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Identify aspects to be inspected in canteen; 1.2. Inspect canteen hygiene; 1.3. Document canteen inspection record. 2.0. Principles The person must be able to explain the principles of: 2.1. Inspection of food premises; 2.2. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Personnel hygiene practices; 3.2. Inspection Guidelines; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management;	

	4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Canteen hygienic condition is maintained as per food safety standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: <ol style="list-style-type: none"> 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	HEALTH MANAGEMENT AND HYGIENE REQUIREMENTS FOR FOOD PROCESSING PERSONNEL	DUTY NO.	503
TASK TITLE	INSPECT PERSONNEL PROTECTIVE CLOTHS AND BEHAVIOURS	TASK NO.	5033
PERFORMANCE CRITERIA	The person performing this task must be able to inspect personnel protective clothing and behaviour to obtain compliance as per standards the food industry.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a Senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures document, manuals, personnel protective equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Identify the protective clothing required; 2. Prepare the inventory of protective clothing; 3. Inspect the conditions of uniform lockers; 4. Verify Protective clothing is stored within designated changing room facilities; 5. Verify no evidence that protective clothing coverings are worn to and from work; 6. Verify conformity of individuals on site to the correct dress code and jewellery standards; 7. Display a visual representation of dress code and jewellery standards for employees working in production area; 8. Inspect Protective clothing and head coverings supplied by agencies or contractors for have same standard as those used by the facility employees; 9. Document personal protective		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Identify the personnel behaviour in food premise; 1.2. identify the personnel protective clothing to be used in food premises; 1.3. Document the inspection record. 2.0. Principle The person must be able to explain the principles of: 2.1. Good hygiene practices; 2.2. Inspection principles; 2.3. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Personnel hygiene and behaviour; 3.2. Inspection Guidelines; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills;	

clothing and behaviour inspection records.	4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Inspection of personnel protective clothing and personnel behaviour is performed as per standards governing food industry.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	HEALTH MANAGEMENT AND HYGIENE REQUIREMENTS FOR FOOD PROCESSING PERSONNEL	DUTY NO.	503
TASK TITLE	REPORT ILLENES AND INJURIES IN FOOD FACILITY	TASK NO.	5034
PERFORMANCE CRITERIA	The person performing this task must be able to report illness and injuries in food facility to attain compliance as per approved organizational procedures.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a Senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, personnel protective equipment (P.P.E).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Identify the possible foodborne illness and injuries occurring in food premises; 2. Verify Employees awareness of the correct practices for covering open wounds, reporting lost dressings, carrying medication; 3. Inspect no evidence that individuals entering or working in food production area with open wounds, cuts or abrasions; 4. Inspect employee health surveillance procedures are in place, with injuries and illnesses reported as required; 5. Inspect no evidence that individuals have taken medication into food production areas; 6. Document reported illness and injuries.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to; 1.1. Identify the possible foodborne illness and injuries occurring in food premises; 1.2. Perform first aid in food premises; 1.3. Maintain the verification record. 2.0. Principle The person must be able to explain the principles of: 2.1. Inspection principles; 2.2. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. First aid theory; 3.2. Good manufacturing practices; 3.3. Personnel hygiene practices; 3.4. Inspection Guidelines; 3.5. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills;	

	4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Illness and injuries in food facility are reported as per approved organizational procedures.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	HEALTH MANAGEMENT AND HYGIENE REQUIREMENTS FOR FOOD PROCESSING PERSONNEL	DUTY NO.	503
TASK TITLE	TOILET FACILITY MAINTENANCE AND SANITATION MAINTENANCE	TASK NO.	5035
PERFORMANCE CRITERIA	The person performing this task must be able to maintain toilet facilities and keep the sanitation of toilets in compliance with food safety standards.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals.		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Determine the toilet aspects that shall be checked; 2. Prepare a checklist; 3. Check hand-washing and disinfection facilities of toilets; 4. Check the maintenance and sanitation of sanitary facilities; 5. Check the ventilation and anti-fly facilities of toilets; 6. Determine toilet cleaning and disinfection procedures; 7. Ensure that the food processing personnel take off their work cloths and change their shoes before entering toilets; 8. Ensure that the food processing personnel wash and disinfect their hands after relieving themselves; 9. Conduct daily sanitation check and complete the daily sanitation checklist; 10. Record the equipment maintenance.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Determine the toilet aspects that shall be checked; 1.2. Check the cleanliness of toilets; 1.3. Check the necessary toilet equipment and facilities; 1.4. Keep toilet check records. 2.0. Principle The person must be able to explain the following principles: 2.1. Hygiene maintenance of food processing personnel; 2.2. Good Manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Personal hygienic habits; 3.2. Inspection guideline; 3.3. Document management.	

cleaning and disinfectant allocation.	4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Toilet cleaning and disinfection conditions conform to food safety standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Document handling; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	HEALTH MANAGEMENT AND HYGIENE REQUIREMENTS FOR FOOD PROCESSING PERSONNEL	DUTY NO.	503
TASK TITLE	CHECK PERSONAL PROTECTIVE CLOTHING AND BEHAVIOURS OF VISITORS	TASK NO.	5036
PERFORMANCE CRITERIA	The person performing this task must be able to check the personal protective clothing and behaviours of visitors to meet the standards of the food industry.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures document, manuals, Personal Protective Equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Determine the personal hygiene requirements for visitors; 2. Prepare the protective clothing needed for visitors; 3. Prepare the procedures for visitors to enter the food production places; 4. Verify whether visitors are in line with the right dress code; 5. Check the hand washing and disinfection of visitors; 6. Supervise and record the personal protection and behaviours of visitors.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Define the range for visitors; 1.2. Define the personal hygiene requirements for visitors entering food processing places; 1.3. Define the personal protective clothing of visitors; 1.4. Keep inspection records. 2.0. Principle The person must be able to explain the following principles: 2.1. Good hygienic habits; 2.2. Inspection principle; 2.3. Good Manufacturing Practices. 3.0. Theories The person must be able to explain:	

	3.1. Personal hygiene and behavior; 3.2. Inspection guideline; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	The personal protective clothing and personal behaviours of visitors are inspected in accordance with the standards governing food industry.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Document handling; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR HOUSEKEEPING PROGRAM IN FOOD FACILITY	DUTY NO.	504
TASK TITLE	ESTABLISH HOUSEKEEPING PROGRAM IN FOOD FACILITY	TASK NO.	5041
PERFORMANCE CRITERIA	The person performing this task must be able to establish housekeeping program to attain compliance as per approved standards.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a Senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, personnel protective equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Identify the areas required for cleaning; 2. Identify cleaning methods and tools to be used for housekeeping; 3. Identify cleaning tools, equipment and materials; 4. Prepare housekeeping schedule; 5. Identify the authorized cleaning attendants; 6. Formulate working instructions; 7. Document housekeeping program.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Identify the areas and methods to be used to conduct housekeeping; 1.2. Formulate housekeeping working instructions; 1.3. Document housekeeping record. 2.0. Principles The person must be able to explain the principles of: 2.1. Good manufacturing Practices; 2.2. Good Hygiene Practices (GHP). 3.0. Theories The person must be able to explain: 3.1. Good manufacturing practices; 3.2. Good Hygiene Practices (GHP); 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn;	

	4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Housekeeping program is established as per approved standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR HOUSEKEEPING PROGRAM IN FOOD FACILITY	DUTY NO.	504
TASK TITLE	INSPECT HOUSEKEEPING PROGRAM IN FOOD FACILITY	TASK NO.	5042
PERFORMANCE CRITERIA	The person performing this task must be able to inspect housekeeping program to attain compliance as per standards governing food industry.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a Senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, personnel protective equipment (P.P.E).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Obtain housekeeping schedule; 2. Prepare housekeeping checklist for inspection; 3. Inspect housekeeping program as per schedule; 4. Document housekeeping inspection report.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Identify the areas and methods used in housekeeping; 1.2. Inspect housekeeping effectiveness; 1.3. Document housekeeping inspection record. 2.0. Principles The person must be able to explain the principles of: 2.1. Good manufacturing Practices; 2.2. Inspection of housekeeping. 3.0. Theories The person must be able to explain: 3.1. Good Manufacturing Practices; 3.2. Good Hygiene Practices (GHP); 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn;	

	4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Housekeeping inspection is conducted as per Good Hygiene Practices (GHP).
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	PREVENT THE CONTAMINATION OF FOOD BY CONTAMINANTS	DUTY NO.	505
TASK TITLE	MICROBIAL CONTAMINATION CONTROL IN FOOD PROCESSING PROCESS	TASK NO.	5051
PERFORMANCE CRITERIA	The person performing this task must be able to obtain and implement the cleaning and disinfection system for production equipment and environment to reduce the risk of microbial contamination.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures, manuals, Personal Protective Equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Obtain the production equipment, facility, tool & instrument and environment cleaning plans; 2. Obtain cleaning and disinfection records; 3. Determine the links requiring microbial monitoring; 4. Establish the microbial monitoring procedures for the food processing process; 5. Determine the microbial monitoring indicators, sampling points, monitoring frequency, sampling and testing methods and evaluation principles; 6. Develop rectification measures; 7. Record the microbial monitoring process and conditions.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Analyze the microbial contamination risks based on the characteristics of raw materials, products and technology; 1.2. Determine the contents of the cleaning and disinfection system; 1.3. Establish the microbial monitoring procedures for the food processing process; 1.4. Record the implementation of microbial monitoring. 2.0. Principle The person must be able to explain the following principles: 2.1. Good Manufacturing Practices; 2.2. Good Hygiene Practices (GHP). 3.0. Theories The person must be able to explain: 3.1. Good Manufacturing Practices; 3.2. Good Hygiene Practices (GHP);	

	<p>3.3. Document management.</p> <p>4.0. Essential skills</p> <p>4.1. Computer skills;</p> <p>4.2. Communication skills;</p> <p>4.3. Problem solving skills;</p> <p>4.4. Integrity;</p> <p>4.5. Time management;</p> <p>4.6. Quick to learn;</p> <p>4.7. Flexibility;</p> <p>4.8. Critical thinking.</p>
DESCRIPTION OF THE END PRODUCTS / SERVICE	The microbial contamination control plan is developed according to approved standards.
CIRCUMSTANTIAL KNOWLEDGE	<p>Detailed knowledge about:</p> <p>1. Document handling;</p> <p>2. Occupational safety and health.</p>

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	PREVENT THE CONTAMINATION OF FOOD BY CONTAMINANTS	DUTY NO.	505
TASK TITLE	CHEMICAL CONTAMINATION CONTROL IN FOOD PROCESSING PROCESS	TASK NO.	5052
PERFORMANCE CRITERIA	The person performing this task must be able to obtain and implement the chemical contamination control plan and procedure to reduce the risk of chemical contamination.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures, manuals, Personal Protective Equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Establish the use system for food additives and processing aids for food industry; 2. Determine the types and use requirements of lubricant for food processing equipment; 3. Establish the use system for detergent, disinfectant and other chemicals; 4. Determine the chemical contamination monitoring procedures for the food processing process; 5. Inspect the implementation of chemical contamination control; 6. Inspect the chemical management and use records; 7. Develop rectification measures; 8. Record the chemical contamination monitoring process and conditions.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Analyze the source, way and risk of chemical contamination; 1.2. Determine the chemical contamination control plan and procedure; 1.3. Identify the type of chemical contamination; 1.4. Establish the chemical contamination monitoring procedures for the food processing process; 1.5. Record the monitoring of chemical contamination. 2.0. Principle The person must be able to explain the following principles: 2.1. Good Manufacturing Practices; 2.2. Good Hygiene Practices (GHP). 3.0. Theories The person must be able to explain: 3.1. Good Manufacturing Practices;	

	<p>3.2. Good Hygiene Practices (GHP); 3.3. Document management.</p> <p>4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.</p>
DESCRIPTION OF THE END PRODUCTS / SERVICE	The chemical contamination control plan is developed according to approved standards.
CIRCUMSTANTIAL KNOWLEDGE	<p>Detailed knowledge about:</p> <p>1. Document handling; 2. Occupational safety and health.</p>

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	PREVENT THE CONTAMINATION OF FOOD BY CONTAMINANTS	DUTY NO.	505
TASK TITLE	PHYSICAL CONTAMINATION CONTROL IN FOOD PROCESSING PROCESS	TASK NO.	5053
PERFORMANCE CRITERIA	The person performing this task must be able to obtain and implement the cleaning and disinfection system for production equipment and environment to reduce the risk of microbial contamination.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures, manuals, Personal Protective Equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Establish the management system for preventing contamination by foreign matter; 2. Formulate measures for equipment maintenance, sanitation management, site management, visitor management and for physical contamination supervision in processing process; 3. Take measures to reduce the contamination of food by metals or other foreign matters; 4. Develop procedures for preventing physical contamination during on-site repair, maintenance and construction; 5. Inspect the implementation of physical contamination control; 6. Develop rectification measures; 7. Record the implementation of physical contamination monitoring.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Analyze the source, way and risk of physical contamination; 1.2. Determine the physical contamination control plan and procedure; 1.3. Identify the type of physical contamination; 1.4. Establish the physical contamination monitoring procedures for the food processing process; 1.5. Record the monitoring of physical contamination. 2.0. Principle The person must be able to explain the following principles: 2.1. Good Manufacturing Practices; 2.2. Good Hygiene Practices (GHP). 3.0. Theories The person must be able to explain: 3.1. Good Manufacturing Practices;	

	<p>3.2. Good Hygiene Practices (GHP); 3.3. Document management.</p> <p>4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.</p>
DESCRIPTION OF THE END PRODUCTS / SERVICE	The physical contamination control plan is developed according to approved standards.
CIRCUMSTANTIAL KNOWLEDGE	<p>Detailed knowledge about: 1. Document handling; 2. Occupational safety and health.</p>

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	CONTROL THE IDENTIFICATION, STORAGE AND USE OF TOXIC CHEMICALS	DUTY NO.	506
TASK TITLE	DEVELOP THE TOXIC CHEMICALS MANAGEMENT SYSTEM	TASK NO.	5061
PERFORMANCE CRITERIA	The person performing this task must be able to obtain and implement the toxic chemicals control plan and procedure to reduce the risk of chemical contamination.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures, manuals, Personal Protective Equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Develop a list of toxic chemicals; 2. Determine the main components, toxicity, dosage and precautions of toxic chemicals; 3. Determine the toxic chemicals identification, storage and use system; 4. Determine the training and skill requirements for toxic chemicals management personnel; 5. Obtain the certificate and approval record of use permission granted by regulators; 6. Design the purchase, receiving and preparation records of toxic chemicals; 7. Determine the monitoring and corrective procedures.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Determine the types of toxic chemicals; 1.2. Determine the toxic chemicals identification, storage and use system; 1.3. Determine the training and skill requirements for toxic chemicals management personnel. 2.0. Principle The person must be able to explain the following principles: 2.1. Good Manufacturing Practices; 2.2. Good Hygiene Practices (GHP). 3.0. Theories The person must be able to explain: 3.1. Good Manufacturing Practices; 3.2. Good Hygiene Practices (GHP); 3.3. Document management. 4.0. Essential skills	

	4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	The chemical contamination control plan is developed according to approved standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Document handling; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	CONTROL THE LABELING, STORAGE AND USE OF TOXIC CHEMICALS	DUTY NO.	506
TASK TITLE	CHECK THE IMPLEMENTATION OF TOXIC CHEMICALS MANAGEMENT	TASK NO.	5062
PERFORMANCE CRITERIA	The person performing this task must be able to obtain and implement the toxic chemicals control plan and procedure to reduce the risk of chemical contamination.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior Food technician. The following equipment, tools and materials will be needed in performing the task: standard operation procedures, manuals, Personal Protective Equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to do the following: 1. Check the completion and update of the list of toxic chemicals; 2. Check the toxic chemicals dosage and precautions; 3. Check toxic chemicals to make sure they are identified and stored correctly; 4. Check the training condition of toxic chemicals management personnel; 5. Check the purchase, receiving and preparation records of toxic chemicals; 6. Check the monitoring and corrective records.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Determine the types of toxic chemicals; 1.2. Determine the toxic chemicals identification, storage and use system; 1.3. Determine the training and skill requirements for toxic chemicals management personnel. 2.0. Principle The person must be able to explain the following principles: 2.1. Good Manufacturing Practices; 2.2. Good Hygiene Practices (GHP). 3.0. Theories The person must be able to explain: 3.1. Good Manufacturing Practices; 3.2. Good Hygiene Practices (GHP); 3.3. Document management. 4.0. Essential skills	

	4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	The chemical contamination control plan is developed according to approved standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Document handling; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR CORRECTIVE ACTION PROGRAM	DUTY NO.	507
TASK TITLE	ESTABLISH CORRECTIVE ACTION PLAN REGISTER	TASK NO.	5071
PERFORMANCE CRITERIA	The person performing this task must be able to establish corrective action plan register as per requirements for continual improvement in food industry.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a Senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, personnel protective equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following; 1. Obtain the non-conformities raised during inspections, audits and meetings, customer complaints production; 2. Prepare register of identified non-conformities; 3. Analyze the root cause of identified non-conformities; 4. Identify correction and corrective action plan; 5. Document the corrective action plan register.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to; 1.1. Establish corrective action plan register; 1.2. Document Corrective Action plan record. 2.0. Principles The person must be able to explain the principles of: 2.1. Quality Management System (QMS); 2.2. Inspection principles; 2.3. Good Laboratory practices (GLP); 2.4. Good hygiene practices (GHP); 2.5. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Quality Management; 3.2. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management;	

	4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Corrective action plan register is established as per technical requirements.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: <ol style="list-style-type: none"> 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR CORRECTIVE ACTION PROGRAM	DUTY NO.	507
TASK TITLE	VERIFY CORRECTIVE ACTION PLAN	TASK NO.	5072
PERFORMANCE CRITERIA	The person performing this task must be able to verify corrective action plan as per requirements for continual improvement in food industry.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a Senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, Personal Protective Equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Identify areas to be inspected as per Corrective action plan 2. Prepare inspection checklist; 3. Perform routine inspection to verify corrective action plan; 4. Document inspection record for corrective action plan.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Inspect corrective action plan program; 1.2. Document Corrective Action plan inspection. 2.0. Principles The person must be able to explain the principles of: 2.1. Quality Management System (QMS); 2.2. Good Laboratory practices (GLP); 2.3. Good hygiene practices (GHP); 2.4. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Corrective action Plan; 3.2. Inspection Guidelines; 3.3. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn;	

	4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Corrective action plan is verified as per requirement.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR FOOD PRODUCT STABILITY FACILITY	DUTY NO.	508
TASK TITLE	PERFORM PRODUCT STABILITY TESTS	TASK NO.	5081
PERFORMANCE CRITERIA	The person performing this task must be able to perform product stability tests for continual improvement of the product as per approved standards.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, personnel protective equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Obtain procedure for food product stability tests; 2. Prepare required samples to perform product stability tests as per procedure; 3. Inspect the storage condition of the retained samples; 4. Identify key attributes parameters to monitor; 5. Select quality test methods to perform product stability test; 6. Conduct product food quality stability tests; 7. Clean the work area.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to; 1.1. Handle the retained samples for product stability test; 1.2. Perform quality test of the retained samples for product stability test. 2.0. Principles The person must be able to explain the principles of: 2.1. Quality Management System (QMS); 2.2. Good Laboratory practices (GLP); 2.3. Good hygiene practices (GHP); 2.4. Good manufacturing Practices. 3.0. Theories The person must be able to explain: 3.1. Product Stability; 3.2. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity;	

	4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.
DESCRIPTION OF THE END PRODUCTS / SERVICE	Product stability test is performed as per standards governing food safety.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: 1. Documents handlings; 2. Occupational safety and health.

OCCUPATION	FOOD TECHNICIAN	OCCUPATION CODE	500
DUTY TITLE	MONITOR PRODUCT STABILITY TESTS	DUTY NO.	508
TASK TITLE	DOCUMENT FOOD PRODUCT STABILITY RECORDS	TASK NO.	5082
PERFORMANCE CRITERIA	The person performing this task must be able to document food product stability test records as per approved standards for continual improvement of the product.		
RANGE STATEMENT	The task will be performed in food premises under supervision of a senior food technician. The following equipment, tools and materials will be needed in performing the task: standard operating procedures, manuals, personnel protective equipment (PPE).		
EVIDENCE REQUIREMENTS			
PRACTICAL PERFORMANCE		UNDERPINNING KNOWLEDGE	
The person performing this task must be able to perform the following: 1. Record mode of deuteriation of the product; 2. Record the product key attribute to monitor; 3. Record the test method used to analyze product stability; 4. Record the test results of product stability; 5. Prepare product stability trend records; 6. Keep the records appropriate for easy retrieval and follow up.		Detailed knowledge about: 1.0. Methods The person performing this task must be able to explain how to: 1.1. Report preparation of product stability tests; 1.2. Data analysis for product stability test results. 2.0. Principles The person must be able to explain the principles of: 2.1. Quality Management System (QMS); 2.2. Good manufacturing practices. 3.0. Theories The person must be able to explain: 3.1. Report preparation; 3.2. Document management. 4.0. Essential skills 4.1. Computer skills; 4.2. Communication skills; 4.3. Problem solving skills; 4.4. Integrity; 4.5. Time management; 4.6. Quick to learn; 4.7. Flexibility; 4.8. Critical thinking.	
DESCRIPTION OF THE END		Food product stability test records are documented as per	

PRODUCTS / SERVICE	standards.
CIRCUMSTANTIAL KNOWLEDGE	Detailed knowledge about: <ol style="list-style-type: none"> 1. Documents handlings; 2. Occupational safety and health.

TABLE 1: DACUM CHATS FOR FOOD TECHNICIAN – LEVEL 5

DUTIES	TASKS	ENABLERS
1.0. Monitor Pest control program in food facility.	1.1. Establish pest control program in food facility. 1.2. Prevent access of the pests. 1.3. Inspect pests infected areas in food facility. 1.4. Handle pesticide containers after use and the trapped pests.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Material</p> <ul style="list-style-type: none"> • Local food standards from Local Authority <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments

DUTIES	TASKS	ENABLERS
2.0. Waste disposal.	2.1. Formulate a waste storage and removal system. 2.2. Check waste disposal condition.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Material</p> <ul style="list-style-type: none"> • Local food standards from Local Authority <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments

DUTIES	TASKS	ENABLERS
3.0. Health management and hygiene requirements & habits of food processing personnel.	3.1. Inspect cleanness of personal hygiene facility. 3.2. Maintain canteen hygienic condition in food facility. 3.3. Inspect personnel protective cloths and behaviours. 3.4. Report illness and injuries in food facility. 3.5. Toilet facility maintenance and sanitation maintenance. 3.6. Check personal protective clothing and behaviours of visitors.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Materials</p> <ul style="list-style-type: none"> • Local food standards from Local Authority <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments

DUTIES	TASKS	ENABLERS
4.0. Monitor housekeeping program in food facility.	4.1. Establish housekeeping program in food facility. 4.2. Inspect housekeeping program in food facility.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Materials</p> <ul style="list-style-type: none"> • Local food standards from Local Authority • Standard operating procedures (SOPs) <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments

DUTIES	TASKS	ENABLERS
5.0. Prevent the contamination of food by contaminants.	5.1. Microbial contamination control in food processing process. 5.2. Chemical contamination control in food processing process. 5.3. Physical contamination control in food processing process.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Materials</p> <ul style="list-style-type: none"> • Local food standards from Local Authority <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments

DUTIES	TASKS	ENABLERS
6.0. Control the identification, storage and use of toxic chemicals.	6.1. Develop the toxic chemicals management system. 6.2. Check the implementation of toxic chemicals management.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Materials</p> <ul style="list-style-type: none"> • Local food standards from Local Authority <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments

DUTIES	TASKS	ENABLERS
7.0. Monitor corrective action program.	7.1. Establish corrective action plan register. 7.2. Verify corrective action plan.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Materials</p> <ul style="list-style-type: none"> • Local food standards from Local Authority • Standard operating procedures (SOPs) <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments

DUTIES	TASKS	ENABLERS
8.0. Monitor food product stability.	8.1. Perform food product stability test. 8.2. Document food product stability records.	<p>Generic skills and knowledge</p> <ul style="list-style-type: none"> • Communication skills • Computer application skills • Equipment operation skills • Use of manufactures manuals and recommendations <p>Tools and equipment</p> <ul style="list-style-type: none"> • Personal Protective Equipment (PPEs) as safety shoes, glasses, Gloves, Hearing protections, hard hat. • Recording files, pen <p>Materials</p> <ul style="list-style-type: none"> • Local food standards from Local Authority <p>Worker behaviours</p> <ul style="list-style-type: none"> • Team work • Communication skills • Trustworthy • Time management and commitments