

**BACKGROUND DETAILS :**

<b>Sector :</b>	Food Manufacturing
<b>Industry Overview :</b> <i>(Brief description of the sector)</i>	<p>The Food Manufacturing sector contributed about S\$3.7 billion to Singapore's Gross Domestic Product (GDP) and employed about 40,000 workers in 2015. To propel the industry, there is an increase in adoption of automation and advanced food manufacturing technology; as such, new job functions such as equipment calibration and/or production technicians will be created. The key industry sub-sectors are:</p> <ul style="list-style-type: none"> <li>• Beverages;</li> <li>• Cooked Food;</li> <li>• Sauces;</li> <li>• Meat;</li> <li>• Dairy;</li> <li>• Edible oil &amp; Spices;</li> <li>• Noodles;</li> <li>• Confectionery &amp; Snacks;</li> <li>• Seafood; and</li> <li>• Bakery;</li> </ul>

**JOB DETAILS :**

<b>Job Title :</b> <i>(Upon Completion Of Programme)</i>	Food Production Specialist  *Note: Job titles may differ from company to company
<b>Nature Of Job :</b>	Job functions of Food Production Specialist include but not limited to: 1. Quality Assurance/ Control; 2. Maintenance; 3. Equipment Calibration; and 4. Production Management.
<b>Monthly Training Allowance :</b>	\$3,500/month
<b>Job Requirements :</b> <i>(e.g.: No physical disability, Medically fit, etc.)</i>	1. Medically fit with no physical disability.

**COURSE DETAILS:**

<b>Programme Name :</b>	Attach-and-Train (AnT) for Food Production Specialist
<b>Programme Overview :</b>	This programme aims to re-skill mid-career PMETs from adjacent industries to operate/maintain new food manufacturing equipment and implement new systems and advanced technologies. Key modules covered in this course are listed in the next row.
<b>Qualification / Certificate Name :</b>	<p>WSQ Modules:</p> <ul style="list-style-type: none"> <li>• WSQ Basic Food Hygiene</li> <li>• WSQ Apply Advanced Food Hygiene Practices</li> </ul> <p>Training modules by Singapore Polytechnic:</p> <ul style="list-style-type: none"> <li>• Thermal Processing</li> <li>• Freezing and Dehydration</li> <li>• Food Processing – Packaging</li> <li>• Science of Food Processing</li> <li>• Apply Food Safety Management System</li> <li>• Lean Food Manufacturing Principles</li> </ul>
<b>Full-Time / Part-Time :</b>	Full Time
<b>Duration Of Programme :</b>	Up to 9 months of WSQ/facilitated classroom training and in-house structured On-the-Job-Training (OJT)

<b>Course Pre-Requisites :</b>	<ul style="list-style-type: none"> <li>• Singapore Citizen or Singapore Permanent Resident;</li> <li>• Minimum age 21 years old;</li> <li>• Graduated or completed National Service for at least 2 years;</li> <li>• No bond obligation with any organisation.</li> </ul>		
<b>Frequency of Runs :</b>	Rolling Intake		
<b>Training Schedule :</b>	There are no fixed training schedules as class commencement is based on aggregated sign-ups by companies. Please contact Singapore Polytechnic directly for more information.		
<b>Class Size :</b> <i>(e.g.: no. of pax)</i>	<b>Minimum:</b>	N.A.	<b>Maximum:</b> N.A.

**APPLICATION DETAILS:**

<b>How To Apply For The Programme :</b> <i>(e.g. : Go to WSG Portal, Apply via Career Centres, Contact Training Provider, etc.)</i>	<p>Email: CHAN_Yuen_Mun@sp.edu.sg Contact No: 6772 1083</p> <p>Applications received would be forwarded to participating companies for shortlisting. Shortlisted candidates have to go through the participating companies' selection process, and be accepted before embarking on the programme."</p>
<b>Training Provider Details :</b>	<p>Singapore Polytechnic 500 Dover Road Singapore 139651</p>