SKILLSFUTURE
EARN AND LEARN
PROGRAMME

FOOD MANUFACTURING

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

Key Thrusts of SkillsFuture

SkillsFuture is supported by four key thrusts:

- Foster a culture that supports and celebrates lifelong learning
- Develop an integrated, high-quality system of education and training that responds to constantly evolving industry needs
- Help individuals to make well-informed choices in education, training and careers
- Promote employer recognition & career development based on skills and mastery

SkillsFuture EARN AND LEARN PROGRAMME

How Can I Benefit?

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

- A sign-on incentive of $5,000 (For Singapore Citizens only)
- Competitive starting salaries
- Skills deepening through company-based project and facilitated/e-learning
- Industry-recognised certification(s)
- Wage increments and meaningful career advancement pathways upon successful programme completion and satisfactory job performance.

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

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

www.skillsfuture.sg

A SkillsFuture Initiative
For more information, please visit
www.skillsfuture.sg
Food manufacturing is a fast-growing segment of Singapore’s economy, contributing $8.5 billion of manufacturing output and employing 24,000 people in 2012. There are over 858 companies engaged in an exciting range of food products including flavourings, sauces, ready meals, noodles, sausages, confectionery, chocolates and beverages. Leverage on our strong global reputation for maintaining good standards in quality and food safety, Singapore is well positioned to become the next food hub, playing host to numerous international enterprises.

Local food manufacturers are investing in R&D for more first-in-the-market products whilst enhancing processes and packaging for better quality products with longer shelf-life. Companies which have benefited from the use of greater technology in food production to adapt to changing consumer demands include:
- Saybons Soup at Plaza Singapore: Convenient takeaways
- The Soup Spoon and Thong Siek Food Industry Pte Ltd.
- Tai Hua Food Industries Pte Ltd, Seo Eng Joo Frozen Food, The Soup Spoon and Thong Siek Food Industry Pte Ltd.

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

### Manufacturing Overview

<table>
<thead>
<tr>
<th>Year</th>
<th>Output ($B)</th>
<th>Employed Workers</th>
</tr>
</thead>
<tbody>
<tr>
<td>2012</td>
<td>8.5</td>
<td>24,000</td>
</tr>
</tbody>
</table>

### Job Positions Available

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


### Programme Structure & Certification(s)

**Advanced Diploma in Applied Food Science**
- On-the-job training (125 hrs spread over 18 months)
- From Week 6 Capstone Project (120 hrs)
- (75 hrs over 10 weeks)
- (90 hrs over 10 weeks)

Participants will undergo a 18-month structured training programme including on-the-job training, a company-based project, and facilitated/e-Learning.

This will lead to an Advanced Diploma in Applied Food Science awarded by Singapore Polytechnic, and also 2 Statements of Attainment under the Singapore Workforce Skills Qualifications (WSQ) system. The programme is managed by Singapore Polytechnic.

### Eligibility Criteria

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

<table>
<thead>
<tr>
<th>Course</th>
<th>Polytechnic</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diploma in Applied Food Science &amp; Nutrition</td>
<td>Temasek</td>
</tr>
<tr>
<td>Diploma in Food Science &amp; Nutrition</td>
<td>Nanyang</td>
</tr>
<tr>
<td>Diploma in Food Science &amp; Technology</td>
<td>Singapore</td>
</tr>
</tbody>
</table>

### Programme Duration

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

**Starting salary:** $1,900

**Upon completion:**

- Chinatown Food Corp: $2,100
- CP Kelco: $2,100
- Faesol Pte Ltd: $2,300

Quoted salaries are only indicative.

### Career Progression

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

**Salary**

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

**Participating Organisations**