In-demand Technical Skills and Competencies (TSCs) in the Food Services sector

TSC	Description	
Business Continuity Manag		
Business Continuity	Develop business continuity plans and lead the organisation to	
Planning*	determine business imperatives that must be addressed in the event	
	of crisis situations.	
Business Needs Analysis^	Identify and scope business requirements and priorities of the internal	
	organisation and/or customer's organisation, through rigorous	
	information gathering and analyses as well as clarification of the	
	solutions, initiatives and programmes to enable effective delivery. This	
	also involves the development of a compelling and defensible business	
	case and the articulation of the potential impact of the solution to the	
	business.	
Business Process Re-	Analyse business processes and workflows within the organisation and	
engineering^	identification of new approaches to completely redesign business	
0 0	activities or optimise performance, quality and speed of services or	
	processes. This includes exploration of automating and streamlining	
	processes, evaluation of associated costs and benefits of redesigning	
	business processes, as well as identification of potential impact,	
	change management activities and resources required.	
Business Management		
Business Opportunities	Identify new business opportunities to better meet the needs of existing	
Development	markets and bring benefits to the organisation.	
Business Performance	Implement the organisation's performance systems to meet business	
Management	plans and objectives by establishing performance indicators, tracking	
	progress and addressing gaps.	
Cost Control and	Manage costs to ensure optimisation of resources and sustainability of	
Management Salas Management	business operations.	
Sales Management	Develop, monitor, and implement sales plan to achieve business objectives	
Customer Experience		
Customer Acquisition and	Develop customer acquisition strategies to foster customer	
Relationship Management*	relationships and attract new customers.	
Customer Data Analysis	Devise frameworks for customer data analysis to develop an	
•	understanding of customer knowledge and behaviour from various	
	customer touchpoints.	
Customer Loyalty and	Formulate and implement customer loyalty and retention strategies	
Retention Strategy Design	based on data from customer data analysis	
Customer Service	Create a positive customer experience by establishing customer	
Excellence	service standards and implementing corrective actions to improve	
	service delivery gaps.	
E-Commerce Management	Develop, manage and execute e-commerce strategies and activities	
	according to organisational objectives.	
Service Innovation	Drive and implement a service innovation culture in organisations.	
Management*		
Food and Beverage Operation		
Food and Beverage Production Management	Manage operations and production levels in kitchen.	
Food and Beverage Service	Prepare for service of food and beverages to customers in accordance	
1 000 and beverage Service	with the service delivery standards of the organisation.	
Food Standards and Workp		
Food Waste Disposal and	Manage activities for the disposal of food waste and reduction of waste	
Reduction	production.	
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Infocomm Technology	
Emerging Technology	Review new developments in emerging technology to determine their
Scanning	relevance to the organisation.
Technology Application and	Integrate technologies into operations of the organisation to optimise
Implementation	efficiency and effectiveness of processes.
Technology Strategy	Formulate organisation's strategic directions for technology adoption.
Design	
Innovation	
Environmental	Integrate environmental sustainability through the development,
Sustainability Management^	implementation and review of sustainability strategies and
	programmes against industry best practices.
Food and Beverage Recipe	Innovate new food products through the creation and refinement of
Formulation*	recipes.
Sustainable Food	Design and implement sustainable food production policies, processes
Production Design	and initiatives within the organisation.
System and Work Process	Evaluate strategic and longer-term impacts of change and
Improvement	improvement processes with communications to employees on the
	improvement plans, goals and changes to operational procedures.
Personal Management and Development	
Change Management	Manage organisational change management systems to drive
	organisational success and outcomes by preparing, equipping and
	supporting adoption of change
Learning and Development	Manage employees' learning and development activities to maximise
	employee' potential and capabilities to contribute to the organisation.
People Management	Manage the staffing, recruitment, performance and development of
	staff.
Stakeholder Management	Build and maintain constructive relationships with stakeholders to
	move the organisation toward its business goals.
Quality Management	
Quality Assurance	Establish and implement quality assurance (QA) parameters and
Management	procedures to ensure compliance with the organisation's Quality
	Management System (QMS).

¹Skills that are not marked are in-demand existing skills from the Skills Framework for Food Services that are expected to grow in intensity.

²Skills denoted by an asterisk (*) are in-demand new skills that exist in Skills Framework for Food Services but are to be tagged to new job roles that previously did not have the skill.

³ Skills denoted as (^) are in-demand new skills that are currently not in Skills Framework for Food Services and are to be added from other Skills Framework.