

ANNEX C: LIST OF APPROVED WSQ TECHNICAL SKILLS AND COMPETENCIES, AND REGISTERED IHL AND PEI QUALIFICATIONS ENDORSED BY THE TCF

- All resident food services workers covered under the Food Services PWM are required to attain at least two (2) WSQ training modules aligned to the endorsed Technical Skills & Competencies (TSCs) based on their job role.
- For Senior Cook and Manager, the TCF recommends that training as per the recommended WSQ module list is encouraged, to give employers the flexibility to train these employees in senior positions according to their own business needs.
- In-house WSQ modules with the prefix “FSS” in its TSC code will be recognised as approved training modules under the Food Services PWM.

Under SFA’s regulations, all food handlers are required to complete a mandatory Food Safety Course Level 1 with any SSG Registered Training Provider (RTP).

The TCF may review the list of TSCs and WSQ training modules periodically to ensure relevancy.

Note: Food Services employers are advised to enquire with the RTPs on the availability of courses and training subsidies. Please visit www.myskillsfuture.gov.sg for more details.

| PWM Job Role: Food/Drink Stall Assistant and Food Services Counter Attendant | | | |
|---|--|------------------|--------------------------|
| <i>+ denotes new TSC</i> | | | |
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| Business Management ⁺ | Food and Beverage Inventory Management ⁺ | FSS-SCL-1006-1.1 | Level 1 |
| Customer Experience | Service Excellence ⁺ | FSS-CEX-1010-1.1 | Level 1 |
| | Customer Service Excellence | FSS-CEX-1040-1.1 | Level 1 |
| Food Standards and Workplace Safety Management | Food Safety and Hygiene (mandatory) | FSS-FRC-1004-1.1 | Level 1 |
| | Halal Certification Compliance for Food and Beverage Operations | FSS-FRC-2005-1.1 | Level 2 |
| | Workplace Safety and Health for Food and Beverage Operations | FSS-WSH-2092-1.1 | Level 2 |
| Food and Beverage Operation | Alcoholic Beverage Preparation ⁺ | FSS-FBS-2001-1.2 | Level 2 |
| | Asian Cold Dish and Dessert Preparation ⁺ | FSS-FBS-1002-1.1 | Level 1 |
| | Asian Cuisine Preparation and Cooking ⁺ | FSS-FBS-1003-1.1 | Level 1 |
| | Food and Beverage Equipment Maintenance | FSS-FBS-2007-1.1 | Level 2 |
| | Food and Beverage Visual Merchandising Presentation ⁺ | FSS-FBS-2009-1.1 | Level 2 |
| | Non-Alcoholic Beverage Preparation ⁺ | FSS-FBS-2016-1.1 | Level 2 |
| | Food and Beverage Service | FSS-FBS-1024-1.1 | Level 1 |

| PWM Job Role: Kitchen Assistant + denotes new TSC | | | |
|---|---|------------------|--------------------------|
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| Food Standards and Workplace Safety Management | Food Safety and Hygiene (mandatory) | FSS-FRC-1004-1.1 | Level 1 |
| | Halal Certification Compliance for Food and Beverage Operations | FSS-FRC-2005-1.1 | Level 2 |
| | Food Waste Disposal and Reduction | FSS-WMO-2007-1.1 | Level 2 |
| | Workplace Safety and Health for Food and Beverage Operations | FSS-WSH-2092-1.1 | Level 2 |
| Food and Beverage Operation | Asian Cold Dish and Dessert Preparation+ | FSS-FBS-1002-1.1 | Level 1 |
| | Asian Cuisine Preparation and Cooking+ | FSS-FBS-1003-1.1 | Level 1 |
| | Bread Preparation+ | FSS-FBS-1004-1.1 | Level 1 |
| | Chinese Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-1005-1.1 | Level 1 |
| | Chinese Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-1006-1.1 | Level 1 |
| | Food and Beverage Equipment Maintenance | FSS-FBS-2007-1.1 | Level 2 |
| | Malay Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-1013-1.1 | Level 1 |
| | Malay Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-1014-1.1 | Level 1 |
| | Seafood Storage and Fabrication+ | FSS-FBS-2018-1.1 | Level 2 |
| | Specialty Cuisine Preparation and Cooking+ | FSS-FBS-1019-1.1 | Level 1 |
| | Western Cold Dish Preparation+ | FSS-FBS-1020-1.1 | Level 1 |
| | Western Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-1021-1.1 | Level 1 |
| | Western Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-1022-1.1 | Level 1 |

| PWM Job Role: Cook + denotes new TSC | | | |
|--|--|------------------|--------------------------|
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| Food Standards and Workplace Safety Management | Food Safety and Hygiene (mandatory) | FSS-FRC-1004-1.1 | Level 1 |
| | Food Waste Disposal and Reduction | FSS-WMO-2007-1.1 | Level 2 |
| | Workplace Safety and Health for Food and Beverage Operations | FSS-WSH-2092-1.1 | Level 2 |
| Food and Beverage Operation | Asian Cold Dish and Dessert Preparation+ | FSS-FBS-2002-1.2 | Level 2 |
| | Asian Cuisine Preparation and Cooking+ | FSS-FBS-2003-1.2 | Level 2 |
| | Bread Preparation+ | FSS-FBS-2004-1.2 | Level 2 |
| | Chinese Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-2005-1.2 | Level 2 |
| | Chinese Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-2006-1.2 | Level 2 |
| | Food and Beverage Equipment Maintenance | FSS-FBS-2007-1.1 | Level 2 |
| | Indian Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-2012-1.1 | Level 2 |
| | Malay Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-2013-1.1 | Level 2 |
| | Malay Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-2014-1.1 | Level 2 |
| | Meat Storage and Fabrication | FSS-FBS-1015-1.1 | Level 1 |
| | Seafood Storage and Fabrication+ | FSS-FBS-2018-1.1 | Level 2 |
| | Specialty Cuisine Preparation and Cooking+ | FSS-FBS-2019-1.1 | Level 2 |

| PWM Job Role: Cook + denotes new TSC | | | |
|--|--|------------------|-------------------|
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| | Western Cold Dish Preparation+ | FSS-FBS-2020-1.1 | Level 2 |
| | Western Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-2021-1.1 | Level 2 |
| | Western Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-2022-1.1 | Level 2 |

| PWM Job Role: Senior Cook + denotes new TSC | | | |
|---|--|------------------|-------------------|
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| Food Standards and Workplace Safety Management | Food Safety and Hygiene (mandatory) | FSS-FRC-1004-1.1 | Level 1 |
| | Food Waste Disposal and Reduction | FSS-WMO-2007-1.1 | Level 2 |
| | Workplace Safety and Health for Food and Beverage Operations | FSS-WSH-2092-1.1 | Level 2 |
| Food and Beverage Operation | Asian Cold Dish and Dessert Preparation+ | FSS-FBS-2002-1.2 | Level 2 |
| | Asian Cuisine Preparation and Cooking+ | FSS-FBS-3003-1.2 | Level 3 |
| | Bread Preparation+ | FSS-FBS-3004-1.2 | Level 3 |
| | Chinese Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-3005-1.2 | Level 3 |
| | Chinese Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-3006-1.2 | Level 3 |
| | Food and Beverage Equipment Maintenance | FSS-FBS-2007-1.1 | Level 2 |
| | Food Science Application+ | FSS-FBS-3010-1.1 | Level 3 |
| | Indian Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-3012-1.1 | Level 3 |
| | Malay Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-2013-1.1 | Level 2 |
| | Malay Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-2014-1.1 | Level 2 |
| | Meat Storage and Fabrication | FSS-FBS-2015-1.1 | Level 2 |
| | Seafood Storage and Fabrication+ | FSS-FBS-2018-1.1 | Level 2 |
| | Specialty Cuisine Preparation and Cooking+ | FSS-FBS-3019-1.1 | Level 3 |
| | Western Cold Dish Preparation+ | FSS-FBS-2020-1.1 | Level 2 |
| | Western Dry-Heat Dish Preparation and Cooking+ | FSS-FBS-3021-1.1 | Level 3 |
| Western Moist-Heat Dish Preparation and Cooking+ | FSS-FBS-3022-1.1 | Level 3 | |
| Innovation+ | Food and Beverage Recipe Formulation+ | FSS-PIN-3022-1.1 | Level 3 |

| PWM Job Role: Waiter + denotes new TSC | | | |
|--|--|------------------|--------------------------|
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| Customer Experience | Customer Experience Management+ | FSS-CEX-2002-1.1 | Level 2 |
| | Service Challenges+ | FSS-CEX-1008-1.1 | Level 1 |
| | Service Excellence+ | FSS-CEX-1010-1.1 | Level 1 |
| | Customer Service Excellence | FSS-CEX-1040-1.1 | Level 1 |
| Food Standards and Workplace Safety Management | Food Safety and Hygiene | FSS-FRC-1004-1.1 | Level 1 |
| | Workplace Safety and Health for Food and Beverage Operations | FSS-WSH-2092-1.1 | Level 2 |
| Food and Beverage Operation | Alcoholic Beverage Preparation+ | FSS-FBS-2001-1.2 | Level 2 |
| | Food and Beverage Equipment Maintenance | FSS-FBS-2007-1.1 | Level 2 |
| | Food and Beverage Visual Merchandising Presentation+ | FSS-FBS-2009-1.1 | Level 2 |
| | Non-Alcoholic Beverage Preparation+ | FSS-FBS-2016-1.1 | Level 2 |
| | Wine Service+ | FSS-FBS-2023-1.1 | Level 2 |
| | Food and Beverage Service | FSS-FBS-1024-1.1 | Level 1 |
| Personal Management & Development+ | Personal Effectiveness+ | FSS-PDV-3012-1.1 | Level 3 |

| PWM Job Role: Waiter Supervisor + denotes new TSC | | | |
|---|--|------------------|--------------------------|
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| Business Management+ | Food and Beverage Inventory Management+ | FSS-SCL-3006-1.1 | Level 3 |
| Customer Experience | Customer Experience Management+ | FSS-CEX-3002-1.1 | Level 3 |
| | Service Coaching+ | FSS-CEX-3009-1.1 | Level 3 |
| | Service Excellence+ | FSS-CEX-3010-1.1 | Level 3 |
| | Service Leadership+ | FSS-CEX-3014-1.1 | Level 3 |
| | Customer Service Excellence+ | FSS-CEX-1040-1.1 | Level 1 |
| Food and Beverage Operation+ | Alcoholic Beverage Preparation+ | FSS-FBS-3001-1.2 | Level 3 |
| | Food and Beverage Visual Merchandising Presentation+ | FSS-FBS-2009-1.1 | Level 2 |
| | Non-Alcoholic Beverage Preparation+ | FSS-FBS-3016-1.1 | Level 3 |
| | Wine Service+ | FSS-FBS-3023-1.1 | Level 3 |
| | Food and Beverage Service+ | FSS-FBS-2024-1.1 | Level 2 |
| Food Standards and Workplace Safety Management | Food Safety and Hygiene | FSS-FRC-1004-1.1 | Level 1 |
| | Workplace Safety and Health for Food and Beverage Operations | FSS-WSH-2092-1.1 | Level 2 |
| Innovation | System and Work Process Improvement | FSS-SPI-1013-1.1 | Level 1 |
| | Productivity Optimization for Food and Beverages Operations | FSS-PIN-2023-1.1 | Level 2 |
| Personal Management & Development+ | Personal Effectiveness+ | FSS-PDV-3012-1.1 | Level 3 |
| | Personal Performance Management+ | FSS-PDV-3053-1.1 | Level 3 |

| PWM Job Role: Manager | | | |
|--|--|------------------|--------------------------|
| | | | <i>+ denotes new TSC</i> |
| TSC Category | TSC Title | TSC Code | Proficiency Level |
| Business Management+ | Budgeting+ | FSS-FIN-3001-1.1 | Level 3 |
| | Food and Beverage Inventory Management+ | FSS-SCL-3006-1.1 | Level 3 |
| | Sales Management+ | FSS-BIN-4144-1.1 | Level 4 |
| Customer Experience | Customer Data Analysis+ | FSS-CEX-3038-1.1 | Level 3 |
| | Customer Experience Management+ | FSS-CEX-3002-1.1 | Level 3 |
| | Customer Service Excellence | FSS-CEX-3040-1.1 | Level 3 |
| | Service Coaching+ | FSS-CEX-3009-1.1 | Level 3 |
| | Service Excellence+ | FSS-CEX-3010-1.1 | Level 3 |
| | Service Leadership+ | FSS-CEX-3014-1.1 | Level 3 |
| Food Standards and Workplace Safety Management | Food Safety and Hygiene | FSS-FRC-3004-1.1 | Level 3 |
| | Workplace Safety and Health for Food and Beverage Operations | FSS-WSH-3092-1.1 | Level 3 |
| Innovation | System and Work Process Improvement | FSS-SPI-3013-1.1 | Level 3 |
| | Productivity Optimization for Food and Beverages Operations | FSS-PIN-4023-1.1 | Level 4 |
| Leadership and People Management+ | Vision Leadership+ | FSS-LPM-4002-1.1 | Level 4 |
| Personal Management & Development+ | Effectiveness Management+ | FSS-PDV-5002-1.2 | Level 5 |

LIST OF QUALIFICATIONS FROM INSTITUTES OF HIGHER LEARNING (IHLs) AND PRIVATE EDUCATION INSTITUTIONS (PEIs)

Food Services employees who graduated from any of the following IHLs or PEIs would be deemed to have met the minimum training requirement of two WSQ training module including the mandatory Food Safety and Hygiene course.

| IHL / PEI | Qualifications |
|--|--|
| Institute of Technical Education (ITE) | <ol style="list-style-type: none"> 1. NITEC in Asian Culinary Arts* 2. NITEC in Hospitality Operations* 3. NITEC in Pastry & Baking* 4. NITEC in Western Culinary Arts* 5. Higher NITEC in Culinary Arts^ 6. Higher NITEC in Hospitality Operations^ 7. Higher NITEC in Pastry & Baking^ 8. Technical Diploma in Culinary Arts with Restaurant Management 9. Technical Diploma in Hospitality & Hotel Management 10. Work-Study Diploma in Hotel & Restaurant Management 11. Work-Study Diploma in Culinary Arts & Management |
| Nanyang Polytechnic (NYP) | <ol style="list-style-type: none"> 1. Diploma in Food & Beverage Business 2. Diploma in Food Science & Nutrition |
| Asian Culinary Institute (NYP-ACI) | <ol style="list-style-type: none"> 1. WSQ Certificate in Food Services (Culinary Arts) 2. WSQ Higher Certificate in Food Services (Culinary Arts) 3. WSQ Advanced Certificate in Food Services (Culinary Arts) 4. WSQ Diploma in Food Services (Culinary Arts) 5. WSQ Certificate in Food Services (Pastry and Baking) 6. WSQ Higher Certificate in Food Services (Pastry and Baking) 7. WSQ Advanced Certificate in Food Services (Pastry & Baking) 8. WSQ Diploma in Food Services (Pastry & Baking) 9. WSQ Diploma in Food Services |
| Republic Polytechnic (RP) | <ol style="list-style-type: none"> 1. Diploma in Restaurant & Culinary Operations (<i>last intake in AY2024</i>) / Diploma in Restaurant & Culinary Management (<i>effective from AY2025 cohort</i>) |
| Temasek Polytechnic (TP) | <ol style="list-style-type: none"> 1. Diploma in Culinary & Catering Management (<i>last intake in AY2025</i>) / Diploma in Culinary Arts & Catering Management (<i>effective from AY2026 cohort</i>) 2. Diploma in Food, Nutrition & Culinary Science |
| At-Sunrice GlobalChef Academy (ASR) | <ol style="list-style-type: none"> 1. Food Services (Culinary Arts) <ol style="list-style-type: none"> a. WSQ Certificate in Food Services (Culinary Arts) b. WSQ Higher Certificate in Food Services (Culinary Arts) c. (SCTP) Career Diploma in Culinary Arts (Full-Time) |
| | <ol style="list-style-type: none"> 2. Food Services (Beverage Service) <ol style="list-style-type: none"> a. WSQ Certificate in Food Services (Beverage Service) b. WSQ Higher Certificate in Food Services (Beverage Service) c. (SCTP) Diploma in Beverage Management (Full-Time) |
| | <ol style="list-style-type: none"> 3. Food Services (Pastry & Baking) <ol style="list-style-type: none"> a. WSQ Certificate in Food Services (Pastry & Baking) b. WSQ Higher Certificate in Food Services (Pastry & Baking) c. (SCTP) Career Diploma in Pastry and Bakery (Full-Time) |
| | <ol style="list-style-type: none"> 4. Food Services (Food & Beverage Management) <ol style="list-style-type: none"> a. WSQ Certificate in Food Services (Food & Beverage Service) b. WSQ Higher Certificate in Food Services (Food and Beverage Service) c. (SCTP) Diploma in Food and Beverage Management (Full-Time) |

* Last intake in AY2024

^Effective from AY2025 cohort