

MINNESOTA PIPELINE PROJECT

PRIVATE INVESTMENT, PUBLIC EDUCATION LABOR AND INDUSTRY EXPERIENCE

Quality Assurance/Food Safety Supervisor – The primary role of this occupation is to manage the Quality Assurance/Food Safety programs for a company. This includes maintaining documentation regarding HACCP, GMP, SOP, and employee training. This position may manage the Quality Assurance/Food Safety department and staff, and will develop, implement and monitor company policies and procedures as related to Food Safety, Food Security, and Quality Assurance programs.

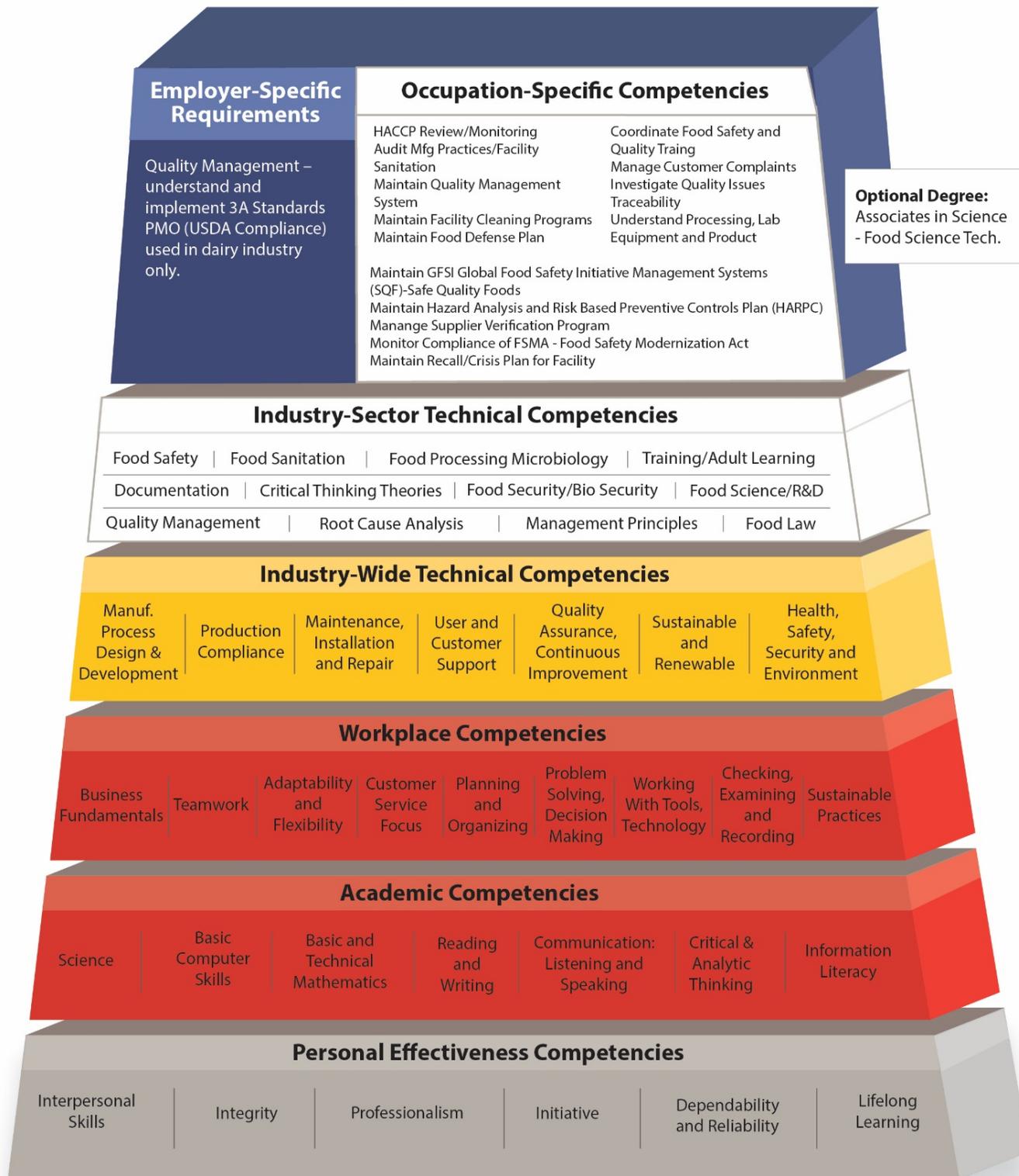
Industry-Sector Technical Competencies

- Food Safety - Understand theory and implementation practices of HACCP.
- Food Sanitation – Knowledge of sanitation procedures from contamination in all functions and operations of a facility
- Food Processing Microbiology– Understand the theory of microbiology related to the food processing environment.
- Training/Adult Learning - Understand how to effectively train and present material to adult learners.
- Documentation – Understand theory and principals of documentation and document control procedures.
- Critical Thinking Theories – Understand theory and principals of key critical thinking theories, such as Root Cause Analysis, and Gap Analysis.
- Food Security/Bio Security - Awareness of processes for prevention and preparedness to maximize food security against tampering, whether natural, inadvertent or intentional.
- Food Science/R & D – Understanding of food science principles and provide technical support for research and development.
- Quality Management – Understand and implement GMPPS's per BRC CFR 21 and Foreign Material Control.
- Root Cause Analysis – Knowledge of this method of problem solving used for identifying the root causes of faults or problems.
- Management Principles – Understand management theories related to management, leadership and team building.

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Competency Model for Advanced Manufacturing/Agriculture

Occupation: Quality Assurance/Food Safety Supervisor



Based on: Advanced Manufacturing Competency Model Employment and Training Administration, United States Department of Labor, April 2010.

Related Instruction means an organized and systematic form of instruction designed to provide the apprentice with the knowledge of the theoretical and technical subjects related to the apprentice's trade of occupation, or industrial courses or, when of equivalent value, by correspondence, electronic media, or other forms or self-study approved by the commissioner.

	Course	Course Description	Credit/Non-Credit	Hours Spent on Competency
	Food Safety			
	Food Sanitation			
	Food Processing Microbiology			
	Training/Adult Learning			
	Documentation			
	Critical Thinking Theories			
	Food Security/Bio Security			
	Food Science/R & D			
	Quality Management			
	Root Cause Analysis			
	Management Principles			
	Food Law			

On-The-Job Training is the work experience and instruction. Training experience need not be in the exact order as listed below.

	Trainer/Instructor	Name of person responsible for verifying competency mastery	Hours spent on competency
	HACCP Review/Monitoring		
	Audit Manufacturing Practices/ Facility Sanitation		
	Maintain Quality Management System		

Maintain Facility Cleaning Programs			
Maintain Food Defense Plan			
Coordinate Food Safety and Quality Training			
Manage Customer Complaints			
Investigate Quality Issues			
Traceability			
Understand Processing, Lab Equipment and Product			