



Maldives National Skills Development Authority



National Competency Standard for Food Quality Assurance

Standard Code: FNA-10L4-V1-24

Qualification Name: National Certificate IV in Food Quality Assurance

FOREWORD

The pivotal role of the Maldives National Skills Development Authority (MNSDA) in meticulously implementing and expanding Technical and Vocational Education & Training (TVET) exemplifies the steadfast commitment of the Maldives to build a skilled and resilient workforce. This commitment is evident from the strategic formulation of National Standards and the establishment of a comprehensive framework for training and certification.

Under the Higher Education and Training Act 7/2021, the MNSDA assumes an instrumental role, reflecting the government's unwavering dedication to streamlining TVET policies and procedures. This includes the establishment of a robust system for accrediting and registering both Institution Based Training (IBT) and Employer Based Training (EBT) providers. The MNSDA's active involvement in conducting the National Apprenticeship Program (NAP), National Trade Testing and Certification (NTTC), and the issuance of National Certificates reflects a comprehensive approach to ensure elevated quality standards and competency within the workforce.

The National Competency Standards (NCS) revised through the Maldives Enhancing Employability and Resilience of Youth (MEERY) project accentuates the commitment to updating and sustaining contemporary skill sets aligned precisely with industry demands. Deliberate efforts to revise existing NCS, coupled with the development of curriculum, teaching materials, resource books, and logbooks, attest to our dedication to ensuring the ongoing relevance and currency of the TVET system in the Maldives.

The active engagement of Technical Panels and Employment Sector Councils in the NCS development and approval process, coupled with alignment to the Maldives National Qualification Framework (MNQF) and accreditation by the Maldives Qualifications Authority (MQA), certifies that the TVET system not only remains highly responsive but also ensures the quality standards demanded by industries. This approach enables the system to effectively meet the diverse needs of industries and adapt to the evolving economic landscape.

The collaborative development of the National Certificate IV in Food Quality Assurance by the MNSDA, MEERY, and the Maldives Institute of Technology exemplifies the practical implementation of TVET initiatives. This training package represents a critical stride towards addressing the requisite skills while fostering opportunities to integrate sustainable economic development within the TVET framework.



Dr. Zahra Mohamed

Chief Executive Officer

Maldives National Skills Development Authority

EMPLOYMENT SECTOR COUNCILS			
#	Name	Designation	Organisation
01			
02			
03			
04			
05			
06			
07			
08			
09			
National Occupational Standard has been endorsed by:			
Maldives National Skills Development Authority Umar Zahir Office Building, 5th Floor, Orchid Ma higun, HulhuMale', Republic of Maldives.			
Date of Endorsement:		Date of Revision:	

TECHNICAL SUPPORT			
#	Name	Designation	Organisation
01			
02			

TECHNICAL PANEL MEMBERS			
#	Name	Designation	Organisation
01			
02			
03			
04			
05			
06			
07			
08			
09			

VERSION	DEVELOPER	DATE	STANDARD CODE
V1			FNA-10L4-V1-24

Standard Development Process

The development of the “National Certificate IV in Food Quality Assurance” Standard involved a comprehensive study of Food related occupations in Maldivian workplaces, with a focus on related enterprises. Job descriptions and international occupational trends were analysed to draft an initial Occupational Standard. This draft will undergo further refinement through a Technical Panel (TP) from Maldivian workplaces, ensuring incorporation of competencies and edits. The TP will provide technical input, suggesting changes to the standard, until a final draft is agreed upon. The approved Final Draft will then be submitted to the Fisheries & Agriculture Employment Sector Council for endorsement and validation. A brief report detailing the compilation process will accompany the Standard for the Council's review, and any recommended changes will be addressed before final endorsement.

With the endorsement from the Fisheries & Agriculture Employment Sector Council, the finalised National Occupational Standard for Food Quality Assurance will be submitted to the Maldives Qualification Authority (MQA) for final approval. Upon receiving MQA approval, the standard will be officially published on the Maldives National Skills Development Authority (MNSDA) website. This publication will enable training providers in the Maldives to utilise the standard for delivering the Food Quality Assurance program, ensuring its widespread implementation across the country

Description of “Food Quality Assurance”

The "Food Quality Assurance" standard is a foundational guideline meticulously crafted to enhance essential competencies in the field of food quality and assurance. This program is dedicated to equipping individuals with foundational skills vital for understanding and implementing advanced food safety and quality assurance practices, ensuring the highest standards of food quality. Participants will acquire practical knowledge in core techniques and practices, emphasising the importance of food safety, quality control, and technological innovations in quality assurance.

The certification serves as an entry point for professionals venturing into the application of food quality and assurance, offering a solid groundwork in the fundamental skills necessary for implementing efficient quality systems and maintaining the integrity of food products. This standard is particularly beneficial for individuals seeking to develop expertise in enhancing the innovation and optimisation of food quality assurance techniques within the food industry.

Proposed Qualification Titles

Following are the recommended titles by the selected internal expert team of MIT for the National Certificate IV in Food Quality Assurance.

Job opportunities upon completion of “National Certificate IV in Food Quality Assurance”

Upon successful completion of the National Certificate IV in Food Quality Assurance, students can work in the following jobs.

1. *Food Quality Assurance Technician (Assistant)*

KEY FOR CODING

Coding Competency Standards and Related Materials

DESCRIPTION	REPRESENTED BY
Industry Sector as per ESC (Three letters)	Construction Sector (CON) Fisheries and Agriculture (FNA) Information, Communication and Technology (ICT) Transport Sector (TRN) Tourism Sector(TOU) Social Sector (SOC) Foundation (FOU)
Standard Number - Occupation within an industry sector	Two digits 01-99
Common Competency	CM
Core Competency	CC
Unit Number - Occupation within a Standard	Three digits 01-99
MNQF level of qualification	L1, L2, L3, L4 etc.
Version Number	V1, V2 etc.
Separator	-
Year of Last Review of standard, qualification	Two digits responding to the year of last review, example 23 for the year 2023
Qualification Code	Refers to Standard code in cover page

1. Endorsement Application for Qualification 01		
2. NATIONAL CERTIFICATE IV IN FOOD QUALITY ASSURANCE		
3. Qualification code: FNA-10L4-V1-24		Total Number of Credits: 120
4. Purpose of the qualification The qualification aims to provide individuals with the essential knowledge and skills required to excel in the field of food safety and quality assurance. This qualification aims to develop competencies in evaluating compliance with food safety standards, conducting thorough inspections, and implementing effective quality control measures across the food supply chain. It prepares professionals to ensure the highest standards of food quality, from manufacturing and packaging to transportation and storage, thereby safeguarding public health and enhancing consumer confidence in food products.		
5. Regulations for the qualification		National Certificate IV in the occupation of Food Quality Assurance will be awarded to those who are competent in units 1+2+3+4+5+6+7+8+9+10+11+12+13+14
6. Schedule of Units		
Unit No.	Unit Title	Code
Common Competencies		
01	Participate in sustainable work practices	FNA-01-CM07-V2-24
02	Enhance customer service experience	FNA-01-CM08-V2-24
03	Lead and manage people	FNA-01-CM09-V2-24
04	Apply work ethics and manage diversity in the workplace	FNA-01-CM10-V2-24
05	Respond to emergency situations	FNA-02-CM05-V1-24
Core Competencies		
06	Understand and implement basic food safety principles	FNA-10-CC01-V1-24
07	Understand and implement GMP and GHP	FNA-10-CC02-V1-24
08	Understand HACCP-based food safety plan	FNA-10-CC03-V1-24
09	Comply with food safety standards	FNA-10-CC04-V1-24
10	Inspect raw materials and products	FNA-10-CC05-V1-24
11	Assess food safety in establishment and transportation	FNA-10-CC06-V1-24
12	Food sampling and testing for quality and safety	FNA-10-CC07-V1-24
13	Perform administrative duties in inspection and sampling	FNA-10-CC08-V1-24
14	Assist in packaging, storage and transportation	FNA-10-CC09-V1-24
7. Accreditation requirements		The training provider should have made arrangements to ensure students are provided with adequate theory and practicals for them to develop all the required knowledge and skills stipulated in the National Competency Standard.

8. Recommended sequencing of units	As appearing under the section 06
---	-----------------------------------

Unit Details

Unit No.	Unit Title	Code	Level	No. of credits	Credit hours	Contact hours
01	Participate in sustainable work practices	FNA-01-CM07-V2-24	IV	04	40	20
02	Enhance customer service experience	FNA-01-CM08-V2-24	IV	10	100	50
03	Lead and manage people	FNA-01-CM09-V2-24	IV	10	100	50
04	Apply work ethics and manage diversity in the workplace	FNA-01-CM10-V2-24	IV	15	150	75
05	Respond to emergency situations	FNA-02-CM05-V1-24	III	05	50	25
06	Understand and implement basic food safety principles	FNA-10-CC01-V1-24	IV	06	60	30
07	Understand and implement GMP and GHP	FNA-10-CC02-V1-24	IV	07	70	35
08	Understand HACCP-based food safety plan	FNA-10-CC03-V1-24	IV	06	60	30
09	Comply with food safety standards	FNA-10-CC04-V1-24	IV	05	50	25
10	Inspect raw materials and products	FNA-10-CC05-V1-24	IV	10	100	50
11	Assess food safety in establishment and transportation	FNA-10-CC06-V1-24	IV	10	100	50
12	Food sampling and testing for quality and safety	FNA-10-CC07-V1-24	IV	08	80	40
13	Perform administrative duties in inspection and sampling	FNA-10-CC08-V1-24	IV	15	150	75
14	Assist in packaging, storage and transportation	FNA-10-CC09-V1-24	IV	09	90	45
Total				120	1200	600

Packaging of National Qualifications:

National certificate IV in Food Quality Assurance will be awarded to those who are competent in units 1+2+3+4+5+6+7+8+9+10+11+12+13+14

Qualification Code: FNA-10L4-V1-24

COMPETENCY BASED ASSESSMENT

The final assessment of the National Competency-Based Programmes conducted by the Maldives National Skills Development Authority (MNSDA) is a competency-based assessment.

The Competency-Based Assessment ensures that the students' performance meets the requirements specified in the National Competency Standards (NCS). This assessment approach is designed to verify that graduates are job-ready and meet established occupational competency requirements within their respective fields.

Eligibility for Final Assessment

To be eligible for the final Competency-Based Assessment, students must fulfil the following conditions:

- achieve a **minimum of 80%** attendance
- deemed competent in each of the units of the programme in the pre-assessment

Competency-Based Assessment Process

Upon submission of the Pre-assessment report by the training provider, MNSDA will check for all the necessary supporting documents and conduct Competency-Based Assessment through a National Assessor registered with MNSDA. It is important to note that any trainer involved in the training process is **not permitted** to conduct the assessment to maintain impartiality and integrity of the process.

The final Competency-Based Assessment conducted by MNSDA includes both:

- **Theory:** Evaluating students' knowledge and understanding of key theoretical aspects of the competency.
- **Practical:** Assessing hands-on skills and application of knowledge in real-world or simulated environments.

Once the assessment is completed, the National Assessor will send the Competency-Based Assessment Report to MNSDA.

Competency Status Requirement

For certification to be granted, the student must be officially declared "**Competent**" in each of the units of the programme by the National Assessor.

Conclusion

Competency-Based Assessment is a critical component in ensuring the quality and credibility of technical and vocational skills-based training. By adhering to the outlined procedure, MNSDA upholds the standards required to certify students who are fully prepared to meet industry demands.