Training for Employment
(Food Production Technicians Program)

Skilled Technician

(2025)

GREEN LINE TRAINING INSTITUTE©

ص ب : ١٧٣٧ الرمز البريدي ١٣٠ ، العذيبة - سلطنة عمان. هاتف: 24593388 فاكس : ٢٤٥٩٥٥٩٦ بريد الإلكتروني glti@gltioman.com س ت: ١٢٩٧٥٨٢ www.gltioman.com
P.O Box:2156,P.C:112,Bosher, Sultanate Of Oman ,Phone :24593388,Fax:24595596 E-mail: glti@gltioman.com , www.gltioman.com ,C.R,No: 129758

Program Overview:

The Training Program Leading to Employment for the position of Food Production Technician is designed to qualify newcomers (job seekers with no prior experience) through a comprehensive training program lasting 40 weeks, culminating in a professional certification exam. The program aims to equip participants with the competencies and skills required by the labor market, based on national occupational standards, ultimately facilitating their employment in the private sector.

The Newcomer Career Pathway Program will be implemented in three phases:

- Phase One: Foundation Stage
- Phase Two: Specialization Stage
- Phase Three: On-the-job Training at the Institutions Where Trainees Will Be Employed

These stages integrate both theoretical and practical training to ensure participants reach the required competency and proficiency levels for the occupation.

This is a job-guaranteed program for job seekers. The trainee will sign a training-based employment contract with the recruiting company, which will convert into a full employment contract upon successful completion of the training program.

Job Title:

Food Production Technician (MA-Q00205)

Training and Learning Outcomes:

By the end of the program, trainees will be able to:

1. Monitor and Manage Inventory and Raw Materials:
    - Control production inventory and ensure raw materials meet production specifications.
    - Prepare and manage raw material orders.
    - Safely transport and store raw materials.
2. Operate Food Production Processes:
    - Plan, execute, and monitor food production operations.
    - Prepare recipes and oversee production lines.
    - Identify and correct defects during manufacturing.

3. Manage Packaging, Labeling, and Product Delivery:
    - Organize packaging plans and perform manual or automated packaging.
    - Ensure high-quality final products are delivered to outlets.
4. Maintain Health, Safety, and Hygiene Standards:
    - Apply Good Manufacturing Practices (GMP).
    - Ensure cleanliness and safety of the work environment according to standards.
    - Proper use and maintenance of Personal Protective Equipment (PPE).
5. Work Effectively Within Teams and Communicate Efficiently:
    - Build and maintain productive working relationships.
    - Communicate effectively with team members and across departments.
6. Comply with Regulatory Standards:
    - Ensure all operations adhere to food safety and environmental regulations.

Foundation Stage:

1. English Language
2. Mathematics
3. Information Technology and Computing
4. Work Ethics
5. Occupational Health and Safety

Specialization Stage (Main Curriculum):

1. Introduction to the Food Industry:
    - *Objective:* Provide a basic understanding of food production processes, products, raw materials, and roles.
    - *Outcomes:* Trainees will be able to identify different food product types, classify raw materials, and understand key roles in food production.
2. Inventory Monitoring and Raw Material Management:

- *Objective:* Enable trainees to effectively monitor production inventory and manage raw materials for smooth operations.
- *Outcomes:* Trainees will be able to monitor stock levels, request raw materials, and handle and store them safely.

3. Food Production Operations Management:
    - *Objective:* Equip trainees with the skills needed to manage production processes, oversee production lines, and ensure food safety and quality.
    - *Outcomes:* Trainees will develop production plans, calibrate equipment, and supervise the production process.
4. Packaging, Inspection, and Delivery of Food Products:
    - *Objective:* Train trainees on how to package and deliver food products in line with industry standards and customer requirements.
    - *Outcomes:* Trainees will perform packaging tasks and ensure product delivery meets quality standards.
5. Management of Hygiene, Health, Safety, and the Environment:
    - *Objective:* Establish knowledge of essential safety practices, health regulations, and environmental sustainability at the workplace.
    - *Outcomes:* Trainees will demonstrate competence in applying GMP practices, safety protocols, emergency procedures, and ensuring hygiene compliance.
6. Effective Professional Relationships and Communication:
    - *Objective:* Develop communication and teamwork skills essential for a productive and cohesive work environment.
    - *Outcomes:* Trainees will establish effective communication channels, manage conflicts, and build strong professional relationships.

Phase Three:

On-the-job Training at the Institutions Where Trainees Will Be Appointed

---