TESDA CIRCULAR

SUBJECT:	Implementing Guidelines on the Deployment of Competency Standards (CS) for Halal Food Processing (Halal Meat Processing) Level II	Page 1 of 5 pages Number 053 series of 2024
Date Issued: JUL 30 2024	Effectivity: Immediately	Supersedes:

In the interest of the service and to provide quality and uniform program delivery, the following Guidelines in the deployment of the Competency Standards (CS) for **Halal Food Processing (Halal Meat Processing) Level II** are hereby issued:

I. BACKGROUND/LEGAL BASIS

A. The TESDA Act of 1994 (Republic Act No. 7796) defined TESDA as the authority in the "establishment and administration of National Trade Skills Standards (NTSS)." The NTSS eventually evolved into the present-day training regulations (TRs) following the reforms instituted by the agency for the country's TVET, particularly along competency-based, education and training. As such, TESDA is mandated by law to develop and update the competence of the country's industry workers to enhance their employability and ensure long-term economic development.

B. TESDA Circular no. 009 s 2024 on *Implementing Guidelines on Adopt-Adapt Strategies for Competency Standards/ Training Review and Development* states that the adopt-and-adapt strategy allows the faster development of standards, and strengthens the quality assurance mechanisms for immediate program delivery. It focuses on the skills needs as characterized by the industries/employers in the area. Industry participation and, thus, a direct relationship, is established with these industry partners keeping TESDA informed on the workforce needs and development;

C. Furthermore, the same TESDA Circular states that the implementation of the adopt-adapt mechanism ensures the development of competency standards that are acknowledged/recognized at the national/local, regional, and global levels. This would be crucial in providing valuable support to the emerging needs of the industries and catering to the needs of the workforce for it to become workplace-ready;

D. With its new tagline, "Sa TESDA, Lingap ay Maasahan", the Technical Education and Skills Development Authority of the Philippines shows compassion to the Filipinos by empowering people by means of accessible and relevant technical education and skills training. TESDA assists individuals, particularly those from marginalized communities, to improve their skills and employability by providing a variety of vocational courses and certification programs. This caring approach improves people's lives by giving possibilities for employment and personal development, ultimately contributing to the nation's socioeconomic progress. TESDA's focus to developing talent and potential reflects a compassionate commitment to the well-being and advancement of all Filipinos.

E. The abovementioned Competency Standards (CS) was developed through consultation meetings and workshops with the various stakeholders from the various Halal Industry and was benchmarked and validated with practitioners from various Halal organizations both private and government under the Processed Food and Beverage Sector.

II. OBJECTIVES

A. To immediately respond to the industry skills requirements for Meat Processor with the goal to produce competent individuals equipped with 21st Century Skills and compliant with the existing industry standards and practices;

B. To ensure that the education and training providers shall deliver the programs in accordance with the abovementioned CS as required by the Processed Food and Beverage Sector.

III. SCOPE/COVERAGE

This CS shall be the basis for the development of the Competency-based Curriculum (CBC) which shall be submitted by the education and training providers registering the program with the TESDA Provincial/District Offices.

IV. IMPLEMENTATION MECHANICS

A. Utilization of the Developed CS

1. To ensure utilization of this CS, all Regional/Provincial/District Directors shall immediately advocate/encourage the registration of abovementioned program; and

2. Copy of the CS will be made available and can be downloaded from the TESDA website.

B. Program Registration

1. All Regional/Provincial/District Directors are hereby instructed to process applications for program registration as "No Training Regulations" (NTR) following the Omnibus Guidelines on Technical Vocational Education and Training (TVET) Program Registration (TESDA Circular No. 107 series of 2021) and within the allowable process cycle time (PCT) of three (3) working days indicated in the existing guidelines (TESDA Circular No. 073, Series of 2019). Further, the education and training providers shall

develop and submit the competency-based curriculum with number of training hours and appropriate lists of tools, materials, equipment and facilities for training and assessment.

2. To standardize the program implementation and ensure that they are in accordance with the CS, the National Institute for Technical Education and Skills Development (NITESD) and Regional Offices/ Provincial Offices/ District Offices (RO/PO/DOs) shall assist in the development of the Competency-Based Curriculum (CBC).

3. The following codes shall be applied for this CS:

Qualification Title	**Halal Food Processing (Halal Meat Processing) Level II**
Qualification Code	**PFBFOP224**
Unit Code	**Unit Title**
Basic Competencies	
400311210	Participate in workplace communication
400311211	Work in team environment
400311212	Solve/address general workplace problems
400311213	Develop career and life decisions
400311214	Contribute to workplace innovation
400311215	Present relevant information
400311216	Practice occupational safety and health policies and procedures
400311217	Exercise efficient and effective sustainable practices in the workplace
400311218	Practice entrepreneurial skills in the workplace
Common Competencies	
PFB751210	Apply food safety and sanitation
PFB751211	Use standard measuring devices/instruments
PFB751212	Perform mathematical computation
PFB751213	Implement good manufacturing practice procedure
PFB751214	Implement environmental policies and procedures
Core Competencies	
CS-PFB751307	Perform pre-Halal meat processing activities
CS-PFB751308	Process Halal ground meat
CS-PFB751309	Process Halal meat by marination
CS-PFB751310	Process Halal meat by injection
CS-PFB751311	Process Halal meat by emulsification

C. **Institutional Assessment of Graduates**

1. The education and training providers shall ensure the conduct of institutional assessment after the completion of the training program; and

2. The education and training providers (including the enterprises where trainings are conducted) shall issue the Training Certificate after completion of the training and passing the institutional assessment of graduates.

V. SCHOLARSHIP PROVISION

1. A scholarship training subsidy shall be allocated/provided to enrollees of the registered training program under the existing guidelines; and

2. Training cost shall be computed based on the submitted curriculum where the training hours and list of tools, materials and equipment are indicated.

VI. RISK MANAGEMENT

The wide implementation of this program has potential risks, such as but not limited to the following:

1. Standard implementation of competency standard across all regions.
2. Limited number of registered training providers to offer CS.
3. Non-existence of policy to address the migration of No Training Regulations (NTR) programs to NTR with Competency Standards (CS)

To mitigate, if not eliminate the risks, the following measures shall be undertaken.

1. Deploy the competency standards and its implementing guidelines for common understanding and uniform implementation.
2. For the ROPODO to extensively encourage providers to utilize the CS for program registration.
3. To discuss with relevant offices on the development of policy on migrating NTR programs with developed CS.

VII. MONITORING AND FEEDBACK SYSTEM

1. The Regional and Provincial/District Offices (ROPO/DO) shall closely monitor the implementation of the registered programs under these CS; and

employed in the T2MIS as part of the regular monitoring and feedback system.

VIII. EFFECTIVITY

This Circular shall take effect as indicated. Wide dissemination of this Circular by all concerned is hereby enjoined.

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