



**Cambrian
Training**
**Hyfforddiant
Cambrian** ®

FOUNDATION APPRENTICESHIP LEVEL 2 IN BREWING INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for those whose jobs role may be:

- Brewing operative
- Brewing packaging and distribution operative
- Brewing quality assurance operative.

WHAT DOES THE QUALIFICATION COVER?

This qualification is designed primarily for learners who wish to develop intermediate occupational skills and knowledge in a wide range of brewing skills to confirm occupational competence.

Currently, the qualification is available within the Food and Drink Apprenticeship framework. However, learners may wish to achieve this qualification outside of the apprenticeship framework where this better meets their learning and development needs or training plan and future progression goals.

LENGTH OF PROGRAMME

15 Months.

**CONTACT OUR HEAD OF FOOD MANUFACTURE,
CHRIS JONES, ON:**

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T: 07811 266 597



GROUP A MANDATORY – MIN 21 CREDITS

H/601/2896	Work effectively with others in food operations
K/601/2897	Understand how to work effectively with others in food operations
T/601/2899	Maintain product quality in food operations
H/601/2901	Understand how to maintain product quality in food operations
K/601/2902	Maintain workplace food safety standards in operations
M/601/2903	Understand how to maintain workplace food safety standards in operations
M/601/2917	Maintain workplace health and safety in food operations
T/601/2918	Understand how to maintain workplace health and safety in food operations
A/601/2919	Contribute to environmental safety in food operations
M/601/2920	Understand how to contribute to environmental safety in food operations
T/601/2921	Contribute to the maintenance of plant and equipment in food operations
A/601/2922	Understand how to contribute to the maintenance of plant and equipment in food operations
L/601/2925	Contribute to sustainable practice in food operations
R/601/2926	Understand how to contribute to sustainable practice in food operations
Y/601/2927	Organise and improve work activities for achieving excellence in food operations
D/601/2928	Understand how to organise and improve work activities for achieving excellence in food operations
H/601/2929	Contribute to continuous improvement for achieving excellence in food operations
Y/601/2930	Understand how to contribute to continuous improvement for achieving excellence in food operations
K/601/2933	Contribute to the application of improvement techniques for achieving excellence in food operations
M/601/2934	Understand how to contribute to the application of improvement techniques for achieving excellence in food operations
Y/601/2944	Contribute to problem diagnosis in food manufacture
D/601/2945	Understand how to contribute to problem diagnosis in food manufacture
H/601/2946	Contribute to problem resolution in food manufacture
K/601/2947	Understand how to contribute to problem resolution in food manufacture
F/601/8303	Monitor food hygiene standards using rapid test methods in operations
J/601/8304	Understand how to monitor food hygiene standards using rapid test methods in operations
T/601/8301	Lift and handle materials safely in food operations

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A/601/8302	Understand how to lift and handle materials safely in food operations
A/601/8316	Carry out task hand-over procedures in food manufacture
F/601/8317	Understand how to carry out task hand-over procedures in food manufacture
H/601/8309	Carry out product changeovers in food manufacture
Y/601/8310	Understand how to carry out product changeovers in food manufacture
Y/601/4631	Control temperature reduction in food manufacture
Y/601/4614	Understand how to control processes in food manufacture
D/601/8311	Carry out sampling for quality control in food operations
H/601/8312	Understand how to carry out sampling for quality control in food operations
A/601/8297	Produce product packs in food operations
F/601/8298	Understand how to produce product packs in food operations
K/601/8313	Clean in place (CIP) plant and equipment in food operations
M/601/8314	Understand how to prepare for and conduct cleaning in place (CIP) of plant and equipment in food operations
T/601/8315	Understand how to avoid contamination and complete cleaning in place (CIP) of plant and equipment in food operations
J/ 601/8299	Control hygiene cleaning in food operations
M/ 601/8300	Understand how to control hygiene cleaning in food operations
L/601/ 8305	Sell food products in a retail environment
R/601/8306	Understand how to sell food products in a retail environment
Y/601/8307	Display food products in a retail environment
D/601/8308	Understand how to display food products in a retail environment
J/ 601/ 5161	Control transfer of liquid into a tank in brewing
R/601/5163	Control fermentation in brewing
D/601/5165	Control yeast cropping and storage in brewing
K/601/5167	Control yeast selection, treatment and pitching in brewing
F/601/5174	Control separation in food manufacture
T/601/5172	Operate central control systems in food manufacture
A/601/5173	Understand how to operate central control systems in food manufacture
D/601/5179	Monitor and maintain storage systems and procedures in food operations
D/601/ 5182	Understand how to monitor and maintain storage systems & procedures in food operations
Y/601/5178	Control packaging in food manufacture

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L/601/ 5176	Control bottling in food manufacture
M/ 601/ 5168	Control kegging in brewing
K/601/5184	Carry out disinfection in food operations
T/601/ 5186	Understand how to carry out disinfection in food operations
D/601/5229	Contribute to maintaining stock security and minimising losses in food operations
L/ 60 1/ 5243	Understand how to contribute to maintaining stock security and minimising losses in food operations
R/601/5244	Control effluent treatment in food operations
Y/601/5245	Understand how to control effluent treatment in food operations
D/601/5246	Understand how to monitor effluent treatment in food operations
H/ 601/5247	Contribute to the effectiveness of food retail operations
K/ 601/5248	Understand how to contribute to the effectiveness of food retail operations
J/ 601/ 5225	Interpret and communicate information and data in food operations
R/601/5227	Record and report basic operations in food manufacture
Y/601/5228	Understand how to record and report basic operations in food manufacture

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GROUP B OPTIONAL UNITS

L/601/2701	Principles of sustainability in food operations
A/601/2953	Principles of improvement in food operations
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
J/ 601/5211	Principles of packaging processes in brewing
L/ 601/5212	Principles of packaging in brewing
T/601/5205	Principles of the brewing industry and beer production
F/601/5207	Principles of using raw materials in brewing
J/ 601/ 5208	Principles of brewhouse processes in brewing
F/601/5210	Principles of fermentation in brewing
L/601/5209	Principles of conditioning and filtration in brewing
A/601/5206	Principles of marketing beer
R/601/5213	Principles of centrifugation in brewing
Y/601/5214	Principles of working in explosion rated areas in brewing
D/601/5215	Principles of fruit harvesting, storage and crushing in cider making
H/ 601/5216	Principles of valves and pumps in food manufacture
K/601/5217	Principles of plate heat exchangers in food manufacture
M/601/5218	Principles of instrumentation and control systems in brewing
T/601/5219	Principles of filtration in brewing
K/601/5220	Principles of extractions and distillation
M/601/5221	Principles of evaporation in brewing
T/601/5222	Principles of cider maturation and blending
A/601/5223	Principles of cream liqueur production
F/601/5224	Principles of juice storage and cider fermentation

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