



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

FOUNDATION APPRENTICESHIP LEVEL 2 IN DAIRY INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for learners who are working in the dairy industry.

WHAT DOES THE QUALIFICATION COVER?

It provides advantage over the use of proficiency qualifications in food industry skills in that they develop dairy specific skills and specialist dairy subject knowledge which support career progression in dairy industry roles.

The qualification is composed of large numbers of units of assessment which provide considerable choice for learners to select the relevant units to meet development and achievement needs.

The broad choice of units accommodate a very wide selection of dairy industry roles such as those in milk processing, cheese making, milk powder production, packaging and wrapping, dairy retail and service. These roles are relevant across the many different types of dairy businesses; from artisan to automated plants.

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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GROUP A MANDATORY – MIN 21 CREDITS

M/503/0128	Receive and offload bulk liquids in food manufacture
T/503/0129	Understand how to receive and offload bulk liquids in food manufacture
Y/503/0267	Control processing to produce milk/cream
L/503/0265	Understand how to process liquid milk
H/503/0272	Understand how to produce cream
H/503/0269	Control processing to produce dried milk powder
K/503/0273	Understand how to produce dried milk powder
M/503/0274	Understand how to produce dried whey powder
A/503/0276	Control processing to produce butter
T/503/0275	Understand how to produce butter
F/503/0277	Understand how to produce mixed fat spreads
J/503/0278	Control processing to produce ice cream
L/503/0282	Understand how to produce ice cream
F/503/0280	Control processing to produce fermented dairy products
L/503/0279	Understand how to produce fermented dairy products
J/503/0281	Control processing to produce cheese
R/503/0283	Understand how to produce cheese
K/503/0287	Prepare starter cultures in dairy processing
H/503/0286	Understand how to produce starter cultures in dairy processing
M/503/0291	Produce curds and whey
K/503/0290	Understand how to produce curds and whey
T/503/0289	Mill curds
F/503/0294	Understand how to mill curds
J/503/0295	Salt and mould curds
L/503/0296	Understand how to salt and mould curds
R/503/0297	Carry out cheese pressing operations
D/503/0299	Understand how to carry out cheese pressing operations
Y/503/0298	Carry out cheese piercing operations
J/503/0300	Understand how to carry out cheese piercing operations

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R/503/0302	Carry out cheese extrusion operations
L/503/0301	Understand how to carry out cheese extrusion operations
K/503/0306	Carry out cheese smoking operations
M/503/0307	Understand how to carry out cheese smoking operations
D/503/0304	Carry out cheese waxing operations
Y/503/0303	Understand how to carry out cheese waxing operations
A/503/0309	Bandage cheese
T/503/0308	Understand how to bandage cheese
L/503/0136	Weigh/measure ingredients manually in food manufacture
M/503/0159	Understand how to weigh/measure ingredients manually in food manufacture
H/503/0160	Mix/blend ingredients in food manufacture
K/503/0161	Understand how to mix/blend ingredients in food manufacture
T/503/0163	Wrap products manually in food manufacture
J/503/0166	Understand how to wrap products manually in food manufacture
R/503/0168	Operate manual dispensers in food manufacture
Y/503/0172	Understand how to operate manual dispensers in food manufacture
D/503/0173	Control container filling in food manufacture
T/602/1702	Control weighing in food manufacture
M/602/1715	Prepare orders for despatch in food operations
M/602/1696	Understand how to prepare orders for despatch in food operations
T/602/0632	Sharpen cutting tools for use in food operations
F/602/0634	Understand how to sharpen cutting tools for use in food operations
L/602/0636	Deal effectively with waste in food operations
R/602/0637	Understand how to deal effectively with waste in food operations
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

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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
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
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
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
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

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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
K/601/5184	Carry out disinfection in food operations
T/601/5186	Understand how to carry out disinfection 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
R/601/4613	Control slicing in food manufacture
A/601/4623	Store goods and materials in food operations
F/601/4624	Understand how to store and organise goods and materials in food operations
J/601/4625	Supply materials for production in food operations
L/601/4626	Understand how to supply materials for production in food operations
R/601/4627	Pack orders for despatch in food operations
Y/601/4628	Understand how to pack orders for despatch in food operations
D/601/4632	Control wrapping in food manufacture
T/601/4653	Slice and bag individual food products
R/601/4658	Understand how to slice and bag individual food products
M/601/4666	Control washing and drying machinery in food operations
T/601/4670	Understand how to control washing and drying machinery in food operations
H/602/4577	Understand how to serve on a specialist food retail counter
H/502/7467	Shut down plant and equipment in food manufacture
M/502/7469	Understand how to shut down plant and equipment in food manufacture
K/502/7468	Control manual size reduction in food manufacture
H/502/7470	Understand how to control manual size reduction in food manufacture
D/502/7449	Palletise and wrap products in food operations
R/502/7450	Understand how to palletise and wrap products in food operations
D/602/4576	Serve on a specialist food retail counter
T/602/4518	Monitor and control the recovery and separation of by-products and waste disposal in food operations
T/503/0292	Organise and monitor manual operations in dairy processing

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M/503/0288	Understand how to organise and monitor manual operations in dairy processing
D/503/0285	Grade cheese
Y/503/0284	Understand how to grade cheese
Y/602/1708	Monitor and maintain storage conditions in food operations
H/602/1713	Maintain, promote and improve environmental good practice in food operations
K/602/1714	Understand how to maintain, promote and improve environmental good practice in food operations
T/602/0646	Monitor and control waste disposal in food operations
J/602/0649	Understand how to monitor and control the recovery of by-products in food operations
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
D/601/5280	Maximise sales in a food retail environment
R/601/5292	Understand how to maximise sales of food products in a retail environment
L/502/7365	Carry out testing for quality control in food operations
K/502/7406	Understand how to carry out testing for quality control in food operations
M/602/4517	Understand how to monitor and control waste disposal in food operations

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GROUP B OPTIONAL UNITS

T/503/0311	Principles of heat treatment in dairy processing
L/503/0315	Principles of producing butter and mixed fat spreads
H/503/0305	Principles of ice cream production
J/503/0314	Principles of fermented dairy products
F/503/0313	Principles of cheese making
M/503/0310	Principles of dairy science
A/503/0312	Principles of cheese varieties
A/601/2631	Principles of HACCP based food safety systems
L/601/2701	Principles of sustainability in food operations
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
H/601/5216	Principles of valves and pumps in food manufacture
K/602/4502	Principles of appearance and texture in food technology
M/602/4503	Principles of flavours in food technology
J/502/7557	Principles of energy transfer in heating food technology
A/502/7426	Principles of the dehydration process in food technology
L/502/7429	Principles of energy transfer in cooling food technology
A/602/4536	Principles of microbiology in food technology
M/602/4548	Principles of lipid functionality in food science
K/602/4550	Principles of protein functionality in food science
L/502/7432	Principles of product quality and improvements in food operations
K/502/0181	The principles of food safety for manufacturing
D/502/7435	Principles of clean in place (CIP) in food operations
K/502/7356	Principles of evaporation in food operations
J/602/4555	Principles of homogenisation in food technology
H/502/7498	Principles of filtration in food technology
J/502/7493	Principles of centrifugation in food technology
A/502/7832	Principles of a specialist cheese sales service

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