



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

FOUNDATION APPRENTICESHIP LEVEL 2 IN FOOD INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for those whose job roles may include:

- Food processing operative
- Food packaging and distribution operative
- Food service/sales operative
- Food quality assurance operative

WHAT DOES THE QUALIFICATION COVER?

This qualification is to develop intermediate occupational skills & knowledge in a wide range of automated or semi-automated food processing techniques, or food service/ retail skills, to confirm occupational competence.

The qualification is too small for inclusion within the Food and Drink Apprenticeship framework.

It is ideal for learners who carry out routine workplace tasks and who may use this qualification as a stepping stone to larger qualifications of this type. Learners will therefore need to achieve this qualification outside of an apprenticeship framework where this 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/602/1701	Control size reduction in food manufacture
T/602/1702	Control weighing in food manufacture
A/602/1703	Control mixing in food manufacture
F/602/1704	Control forming in food manufacture
J/602/1705	Control defrosting in food manufacture
L/602/1706	Prepare sauces and marinades by hand in food manufacture
R/602/1707	Understand how to prepare sauces and marinades by hand 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
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
F/601/2923	Contribute to the development of product specifications in food manufacture
J/601/2924	Understand how to contribute to the development of product specifications in food manufacture
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

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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
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
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
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
Y/601/5178	Control packaging in food manufacture
L/601/5176	Control bottling in food manufacture
K/601/5184	Carry out disinfection in food operations

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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/601/5243	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
H/601/4616	Understand how to prepare and store savoury fillings and toppings in food manufacture
F/601/4610	Control enrobing in food manufacture
R/601/4613	Control slicing in food manufacture
A/601/4606	Control heat treatment in food manufacture
J/601/4608	Control depositing in food manufacture
K/601/4570	Prepare ingredients and store fillings and toppings in food manufacture
M/601/4571	Understand how to prepare and store sweet fillings and toppings in food manufacture
A/601/4573	Bake off food products for sale
J/601/4575	Understand how to bake off food products for sale
R/601/4580	Produce individual packs by hand in food operations
D/601/4582	Prepare to operate a counter/take away service in food operations
J/601/4589	Understand how to prepare to operate a counter/take way service in food operations
F/601/4591	Operate a counter/take-away service in food operations
D/601/4596	Understand how to operate a counter/take-away service in food operations
M/601/4599	Prepare to operate a table/tray service in food operations
H/601/4602	Understand how to prepare to operate a table/tray service in food operations
M/601/4604	Operate a table/tray service in food operations
T/601/4605	Understand how to operate a table/tray service in food operations
F/601/4607	Finish bake off products
J/601/4611	Understand how to finish bake off products

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D/601/4615	Assemble and process products for food service
M/601/4618	Understand how to assemble and process products for food service
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
D/601/4663	Understand how to control defrosting in food manufacture
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
A/502/7474	Plan and organise own work activities in food manufacture
L/502/7477	Understand how to plan and organise own work activities in food manufacture
Y/502/7465	Start up plant and equipment in food manufacture
D/502/7466	Understand how to start up plant and equipment in food manufacture
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
J/502/7476	Report and record production operations in food manufacture
M/502/7486	Understand how to report and record production operations 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
J/502/7364	Control batching in food manufacture
R/502/7464	Control conversion in food manufacture
L/502/7463	Control conditioning in food manufacture
H/502/7453	Control labelling in food manufacture

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R/502/7481	Control pelletising in food manufacture
K/502/7454	Control membrane processing in food manufacture
M/502/7455	Understand how to control membrane processing in food manufacture
T/502/7456	Control bottle-washing in food manufacture
A/502/7488	Understand how to control bottle-washing in food manufacture
A/502/7457	Control canning in food manufacture
F/502/7458	Select and prepare raw materials in food manufacture
R/601/2490	Store and retrieve information
H/600/9724	Communicate information and knowledge
F/502/7461	Prepare to receive goods and materials in food operations
A/502/7460	Receive goods and materials in food operations
J/502/7431	Understand how to receive goods and materials in food operations
T/502/7358	Understand how to unload goods and materials in food operations
K/502/7440	Control stock levels in food operations
A/502/7359	Understand how to control stock levels in food operations
M/502/7360	Carry out and finish bulk filling in food operations
T/502/7361	Understand how to carry out and finish bulk filling in food operations
A/502/7362	Carry out and finish transfer of materials in food operations
F/502/7363	Understand how to carry out and finish transfer of materials in food operations
M/502/7441	Process customer orders in food operations
Y/502/7479	Understand how to process customer orders in food operations
J/502/7462	Pick orders and store for despatch in food operations
L/502/7480	Understand how to pick orders and store for despatch in food operations
A/502/7443	Understand how to produce individual packs by hand in food operations
F/502/7444	Understand how to meet requirements for producing product packs in food operations
R/502/7447	Assemble different products to a pre-determined pattern in food operations
Y/502/7448	Understand how to assemble different products to a pre-determined pattern in food operations
D/502/7449	Palletise and wrap products in food operations

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R/502/7450	Understand how to palletise and wrap products in food operations
Y/502/7451	Load consignments for despatch in food operations
D/502/7452	Understand how to load consignments for despatch in food operations
T/502/7442	Contribute to keeping the workplace secure in food operations
T/502/7439	Understand how to contribute to keeping the workplace secure in food operations
Y/602/5838	Contribute to optimising work areas in food manufacture
D/602/5839	Understand how to contribute to optimising work areas in food manufacture
T/502/7490	Start up multi stage operations in food manufacture
K/502/7471	Understand how to start up multi stage operations in food manufacture
M/502/7472	Shut down multi stage operations in food manufacture
F/502/7475	Understand how to shut down multi stage operations in food manufacture
A/502/7491	Control milling in food manufacture

GROUP B OPTIONAL UNITS

K/602/0630	Principles of cans and closing cans in food manufacture
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/601/5217	Principles of plate heat exchangers in food manufacture
L/502/7432	Principles of product quality and improvements in food operations
K/502/0181	The principles of food safety for manufacturing
R/502/7433	Principles of using and storing materials in food operations
Y/502/7434	Principles of packing and labelling food products in food operations
D/502/7435	Principles of clean in place (CIP) in food operations
H/502/7436	Principles of food processing operations
D/602/4061	Principles of raw food materials in food operations
K/502/7437	Principles of sharpening, maintaining and selecting cutting tools in food operations

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M/502/7438	Principles of glass bottles and related closures in food manufacture
K/502/7499	Principles of plastic bottles and related closures in food manufacture
K/502/7356	Principles of evaporation in food operations
D/502/7354	Principles of working in explosion risk areas in food operations
M/502/7357	Principles of instrumentation and control systems in food operations
Y/502/7496	Principles of sensory assessment in food technology
A/602/4505	Principles of weights and measures in food technology
T/602/4552	Principles of cleaning raw food materials
A/602/4553	Principles of sorting and grading produce and food materials
F/602/4554	Principles of bulk size reduction of produce and food materials
F/602/4506	Principles of freezing methods in food technology
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
L/502/7494	Principles of blanching in food technology
R/502/7495	Principles of irradiation in food technology
L/602/4556	Principles of aseptic packaging food technology
D/602/4562	Principles of bar coding in food operations
K/602/4564	Principles of paper and board packaging in food operations
M/602/4565	Principles of plastic and cellulose films in food operations
M/602/4498	Principles of using ICT and MIS in food technology

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