



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

APPRENTICESHIP LEVEL 3 FOOD INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for learners who may be involved in the following job roles:

- Food processing controller/technician
- Food packaging and distribution controller/technician
- Foodservice/sales controller/supervisor
- Food quality assurance controller/supervisor

WHAT DOES THE QUALIFICATION COVER?

This qualification is designed to develop advanced occupational skills & knowledge in a wide range of supervisory & monitoring skills in food processing, food service & retail.

It 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

18 Months.

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

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GROUP A MANDATORY – MIN 21 CREDITS

Y/602/1692	Monitor product quality 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
H/600/9660	Develop working relationships with colleagues
L/602/5075	Manage organisational change for achieving excellence in food operations
R/602/5076	Understand how to manage organisational change for achieving excellence in food operations
F/602/4697	Monitor and control throughput to achieve targets in food operations
J/602/4698	Understand how to monitor and control throughput to achieve targets in food operations
L/602/4699	Carry out quality audits in food operations
T/602/4700	Understand how to carry out quality audits in food operations
A/602/4701	Control energy efficiency in food operations
F/602/4702	Control waste minimisation in food operations
J/602/4703	Understand how to control waste minimisation in food operations
L/602/4704	Control water usage in food operations
R/602/4705	Understand how to control water usage in food operations
Y/602/4706	Control transport efficiency in food operations
D/602/4707	Understand how to control transport efficiency 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
J/502/7428	Support commissioning of plant, equipment and processes in food operations
F/502/7427	Understand how to support commissioning of plant, equipment and processes in food operations
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/502/7407	Monitor and control quality of work activities in food operations
T/502/7408	Develop test samples in food manufacture
A/502/7409	Understand how to develop test samples in food manufacture

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M/502/7410	Develop product specifications in food manufacture
T/502/7411	Understand how to develop product specifications in food manufacture
A/502/7412	Evaluate and improve production in food manufacture
F/502/7413	Understand how to evaluate and improve production in food manufacture
M/602/4517	Understand how to monitor and control waste disposal in food operations
J/502/7414	Plan production schedules in food manufacture
L/502/7415	Understand how to plan production schedules in food manufacture
R/502/7416	Monitor and report on production progress in food manufacture
Y/502/7417	Understand how to monitor and report on production progress in food manufacture
D/502/7418	Carry out process control in food manufacture
H/502/7419	Understand how to carry out process control in food manufacture
Y/502/7420	Produce product specifications in food manufacture
D/600/9804	Manage customer services in own area of responsibility
K/502/7423	Monitor and evaluate customer service in food operations
M/502/7424	Understand how to monitor and evaluate customer service in food operations
H/502/7422	Monitor and maintain standards of conduct in food operations
D/502/7421	Understand how to monitor and maintain standards of conduct in food manufacture
Y/601/2538	Analyse and report data
F/600/9469	Manage personal development
M/600/9600	Set objectives and provide support for team members
M/600/9628	Manage or support equality of opportunity, diversity and inclusion in own area of responsibility
L/600/9636	Support team members in identifying, developing and implementing new ideas
Y/600/9669	Plan, allocate and monitor work of a team
R/600/9685	Manage conflict in a team
Y/600/9686	Lead and manage meetings
T/600/9730	Manage knowledge in own area of responsibility
A/602/4617	Diagnose problems in food operations
F/602/4618	Understand how to diagnose problems in food operations
J/602/4619	Resolve problems in food operations

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A/602/4620	Understand how to resolve problems in food operations
F/602/4585	Set up and maintain food service operations in food operations
J/602/4586	Monitor effectiveness of food service operations
L/602/4587	Understand how to set up and maintain food service operations
D/602/5811	Maintain plant and equipment in food operations
K/602/5830	Understand how to maintain plant and equipment in food manufacture
H/602/5826	Monitor food safety at critical control points in operations
K/602/5827	Monitor health, safety and environmental systems in food operations
M/602/5828	Understand how to monitor health, safety and environmental management systems in food operations
T/602/5829	Understand how to control product quality in food operations
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
M/502/7584	Understand how to produce production specifications in food manufacture

GROUP B OPTIONAL UNITS

Y/601/9683	Principles of food policy and regulation
D/601/ 9684	Principles of using Information Communication Technology and Management Information Systems in food technology
H/601/9685	Principles of energy efficiency in food operations
D/601/ 9944	Principles of achieving excellence in food operations
R/601/9956	Principles of improving organisational performance in achieving excellence in food operations
M/602/3013	Principles of sterile processing in food technology
L/601/2701	Principles of sustainability in food operations
F/ 601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
T/ 602/4566	Principles of food labelling in food operations
D/ 601/ 5313	Understanding the principles and practices of assessment

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T/502/0183	The principles of food safety supervision for manufacturing
D/ 602/ 4044	Principles of monitoring and assessing risks in food operations
L/602/ 3987	Principles of quality sampling and testing in food operations
T/602/4034	Principles of quality in food operations
L/602/4038	Principles of product development in food operations
D/602/4058	Principles of engineering and maintenance in food operations
H/602/4501	Principles of food data analysis in food and drink
K/602/4502	Principles of appearance and texture in food technology
M/602/4503	Principles of flavours in food technology
T/602/ 4504	Principles of rheological food characteristics in food technology
J/ 502/7 557	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
L/ 502/ 7558	Principles of the refrigeration cycle in food technology
H/602/4515	Principles of pigments in food technology
K/602/4516	Principles of functional food additives in food technology
A/602/4522	Principles of yeast biology for food and drink
A/602/4536	Principles of microbiology in food technology
F/502/7430	Principles of canning in food technology
D/ 602/4061	Principles of raw food materials 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

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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
Y/600/2382	The Principles of HACCP for Food Manufacturing

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