



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

APPRENTICESHIP LEVEL 3 IN FOOD MANAGEMENT



WHO IS IT FOR?

This qualification is designed for learners who are working in a food manufacture or supply chain environment.

WHAT DOES THE QUALIFICATION COVER?

It offers learners the opportunity to develop skills and knowledge required to prove competence at work in supervisory management roles.

The qualification provides food manufacturers and the supply chain with a unique blend of business management competencies with technical food management competencies.

It has been designed to manage and improve technical controls, quality assurance and business systems in a food manufacture or supply chain environment.

ENTRY REQUIREMENTS

If an apprentice has not already achieved Level 2 English and Maths they are expected to study for them and take the tests via our Essential skills program, which will develop and ultimately demonstrate the apprentices' ability to use English and Maths. Employers see these skills as essential, and by holding this qualification apprentices are showing they have the ability to apply them in work situations.

LENGTH OF PROGRAMME

18 Months.

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

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T: 07811 266 597



GROUP A MANDATORY – MIN 21 CREDITS

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
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
A/602/4620	Understand how to resolve problems in food operations
H/602/5826	Monitor food safety at critical control points in operations
D/504/6891	Contribute to the development of a strategic plan in a food business
H/504/6892	Understand how to contribute to the development of a strategic plan in a food business
K/504/6893	Contribute to the development of an operational plan in a food business
M/504/6894	Understand how to contribute to the development of an operational plan in a food business
T/504/6895	Understand how to contribute to the development of a supply chain operational plan in a food business
R/504/6905	Plan and agree targets in a food business
Y/504/6906	Set objectives in a food business
D/504/6907	Set key performance indicators in a food business
H/504/6908	Understand how to set targets in a food business
K/504/6909	Produce a work schedule in a food business
D/504/6910	Understand how to produce a work schedule in a food business
A/504/7319	Identify staff resource needs in a food business
M/504/7320	Understand how to identify staff resource needs in a food business
T/504/7321	Co-ordinate recruitment activity in a food business
A/504/7322	Understand how to co-ordinate recruitment activity in a food business
F/504/7323	Induct employees into a food business
J/504/7324	Understand how to induct employees into a food business
L/504/7325	Allocate staff resources in a food business
R/504/7326	Understand how to allocate staff resources in a food business
Y/504/7327	Identify physical resource requirements in a food business

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D/504/7328	Understand how to identify physical resources in a food business
H/504/7329	Utilise resources to maximise performance in a food business
Y/504/7330	Understand how to utilise resources to maximise performance in a food business
D/504/7331	Deploy an operational plan in a food business
H/504/7332	Understand how to deploy an operational plan in a food business
K/504/7333	Support the development of a procedure in a food business
M/504/7334	Understand how to support the development of a procedure in a food business
T/504/7335	Support the development of a specification in a food business
A/504/7336	Understand how to support the development of a specification in a food business
F/504/7337	Contribute to sourcing supplies in a food business
J/504/7338	Understand how to contribute to sourcing supplies in a food business
L/504/7339	Contribute to the maintenance of compliance in a food business
F/504/7340	Understand how to contribute to the maintenance of compliance in a food business
J/504/7341	Support improvement practice in a food business
L/504/7342	Support sustainable practice in a food business
J/504/7355	Contribute to project management in a food business
L/504/7356	Understand how to contribute to project management in a food business
R/504/7360	Manage a budget in a food business
Y/504/7361	Understand how to manage a budget in a food business
H/504/7363	Write reports and present management information in a food business
M/504/7365	Understand how to write reports and present management information in a food business
A/504/7367	Deliver a presentation in a food business
F/504/7368	Understand how to deliver a presentation in a food business
J/504/7369	Lead meetings in a food business
A/504/7370	Understand how to lead meetings in a food business
F/504/7371	Manage a production trial in a food business
J/504/7372	Understand how to manage a production trial in a food business
L/504/7373	Promote customer service in a food business

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R/504/7374	Understand how to promote customer service in a food business
Y/504/7375	Contribute to resolving complaints in a food business
D/504/7376	Understand how to contribute to resolving complaints in a food business
K/504/7378	Conduct an internal audit in a food business
M/504/7379	Understand how to conduct an internal audit in a food business
H/504/7380	Develop procedures for monitoring in a food business
K/504/7381	Understand how to develop procedures for monitoring in a food business
M/504/7382	Monitor performance in a food business
T/504/7383	Understand how to monitor individual performance in a food business
A/504/7384	Improve own performance in a food business
F/504/7385	Understand how to improve own performance in a food business
J/504/7386	Monitor progress of work activity in a food business
L/504/7387	Understand how to monitor progress of work activity in a food business
R/504/7388	Understand how to monitor progress of work activity in the food supply chain
Y/504/7389	Understand how to monitor progress of work activity in food retail and service
L/504/7390	Carry out an assessment of risks in a food business
R/504/7391	Understand how to carry out of assessment of risks in a food business
Y/504/7392	Support and handle grievance procedures in a food business
D/504/7393	Understand how to support and handle grievance procedures in a food business
H/504/7394	Initiate and support disciplinary procedures in a food business
K/504/7395	Understand how to initiate and support disciplinary procedures in a food business
M/504/7396	Monitor absenteeism in a food business
T/504/7397	Understand how to monitor absenteeism in a food business
A/504/7398	Contribute to the assessment of operational costs in a food business
F/504/7399	Understand how to contribute to the assessment of operational costs in a food business
K/504/7400	Promote and maintain standards of conduct in a food business
M/504/7401	Understand how to promote and maintain standards of conduct in a food business
T/504/7402	Contribute to the development of an organisational culture in a food business

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A/504/7403	Understand how to contribute to the development of an organisational culture in a food business
F/504/7404	Communicate effectively in a food business
M/504/7446	Understand how to communicate effectively in a food business
T/504/7447	Contribute to cross functional team work in a food business
A/504/7448	Understand how to contribute to cross functional team work in a food business
L/504/7468	Manage conflict in a food business
T/504/7450	Understand how to manage conflict in a food business
A/504/7451	Contribute to pitching products or services to potential customers in a food business
F/504/7452	Understand how to contribute to pitching products or services to potential customers in a food business
J/504/7453	Contribute to the maintenance of external relationships in a food business
L/504/7454	Understand how to contribute to the maintenance of external relationships in a food business
R/504/7455	Assess skills and knowledge in a food business
Y/504/7456	Understand how to assess skills and knowledge in a food business
D/504/7457	Identify learning and skills needs in a food business
H/504/7458	Understand how to identify learning and skills needs in a food business
K/504/7459	Provide coaching and mentoring in a food business
D/504/7460	Understand how to provide coaching and mentoring in a food business
H/504/7461	Provide training in a food business
K/504/7462	Understand how to provide training in a food business
M/504/7463	Facilitate activities in a food business
T/504/7464	Understand how to facilitate activities in a food business

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GROUP B – OPTIONAL

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
L/504/7244	Principles of organisational conduct in a food business
Y/504/7246	Principles of supporting an organisational culture in a food business
D/504/7247	Principles of setting targets and monitoring performance in a food business
K/504/7249	Principles of quality systems in a food business
D/504/7250	Principles organisational compliance in a food business
F/504/7242	Principles of communication in a food business
H/504/7248	Principles of information management in a food business

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