



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

# HIGHER APPRENTICESHIP LEVEL 4 IN FOOD MANUFACTURING EXCELLENCE



## **WHO IS IT FOR?**

These qualifications are designed for learners who are working in a food manufacture or supply chain environment and offer a sustainable Continuous Improvement Programme for the workplace.

## **WHAT DOES THE QUALIFICATION COVER?**

This qualification offers learners the opportunity to develop skills and knowledge required to prove competence at work. They will also suit learners who are competent at core production and/or manufacturing activities and are looking for ways of developing existing skills and knowledge to support productivity.

This qualification is ideally suited to upper or middle management or people that are leading the way in organisational change.

## **LENGTH OF PROGRAMME**

24 Months.

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

E: [chrisjones@cambriantraining.com](mailto:chrisjones@cambriantraining.com)

T: 07811 266 597



## GROUP A MANDATORY – MIN 20 CREDITS

L/601/9650	Direct the implementation of an achieving excellence strategy in food operations
R/601/9651	Understand how to direct the implementation of an achieving excellence strategy in food operations
Y/601/9652	Lead the identification of priorities in achieving excellence in food operations
D/601/9653	Lead the quantification of current performance in achieving excellence in food operations
H/601/9654	Lead the analysis of current performance in achieving excellence in food operations
K/601/9655	Lead the improvement of performance in achieving excellence in food operations
M/601/9656	Lead the control of performance in achieving excellence in food operations
T/601/9657	Develop an achieving excellence strategy in food operations
A/601/9658	Understand how to develop an achieving excellence strategy in food operations
F/601/9659	Secure commitment to an achieving excellence strategy in food operations
T/601/9660	Understand how to secure commitment to an achieving excellence strategy in food operations
A/601/9661	Lead organisational change to sustain excellence in food operations
F/601/9662	Understand how to lead organisational change to sustain excellence in food operations
J/601/9663	Communicate a vision and policy for achieving excellence in food operations
L/601/9664	Understand how to communicate a vision and policy for achieving excellence in food operations
R/601/9665	Ensure compliance to support achieving excellence in food operations
Y/601/9666	Understand how to ensure compliance to support achieving excellence in food operations
D/601/9667	Develop an achieving excellence culture in food operations
H/601/9668	Understand how to develop an achieving excellence culture in food operations
K/601/9669	Manage risk to control achieving excellence in food operations
D/601/9670	Understand how to manage risk to control achieving excellence in food operations
K/601/9672	Encourage innovation in achieving excellence in food operations
M/601/9673	Understand how to encourage innovation in achieving excellence in food operations
T/601/9674	Develop and manage relationships with external organisations in food operations
A/601/9675	Understand how to develop and manage relationships with external organisations in food operations
H/600/9609	Ensure compliance with legal, regulatory, ethical and social requirements (MSC, 88b)

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

E: [chrisjones@cambriantraining.com](mailto:chrisjones@cambriantraining.com)

T: 07811 266 597



Y/600/9588	Develop and evaluate operational plans for own area of responsibility (MSC unit B1)
F/601/9676	Develop, implement and evaluate quality assurance systems in food operations
J/ 601/ 9677	Evaluate and improve quality assurance systems in food operations
L/ 601/9678	Understand quality assurance systems in food operations
R/601/9679	Assess operations for effectiveness and compliance with food safety standards in operations
J/601/9680	Report on compliance with food safety requirements in operations
L/601/9681	Understand how to report on compliance with food safety requirements in operations
R/601/9682	Develop a strategy to achieve sustainability in food operations

**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
K/601/9686	Principles of waste minimisation in food operations
M/601/9687	Principles of efficient water usage in food operations
T/601/9688	Principles of efficient transport usage in food operations
A/601/9689	Principles of change project management in food operations
L/602/2001	Principles of an achieving excellence strategy in food operations
M/601/9690	Principles of achieving an excellence culture in food operations
D/601/9944	Principles of achieving excellence in food operations
T/601/9948	Principles of quality improvement methodologies in achieving excellence in food operations
T/601/9951	Principles of quality improvement tools and techniques in achieving excellence in food operations
F/601/9953	Principles of defining improvement opportunities in achieving excellence in food operations
J/601/9954	Principles of measuring organisational performance in achieving excellence in food operations
L/601/9955	Principles of analysing current organisational performance in achieving excellence in food operations
R/601/9956	Principles of improving organisational performance in achieving excellence in food operations
Y/601/9957	Principles of controlling organisational performance in achieving excellence in food operations

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

E: [chrisjones@cambriantraining.com](mailto:chrisjones@cambriantraining.com)

T: 07811 266 597