



**Cambrian  
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**Hyfforddiant  
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# FOUNDATION APPRENTICESHIP LEVEL 2 IN FOOD TEAM LEADING



## **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 team leadership roles.

The qualification provides food manufacturers and the supply chain businesses with a unique combination of team management competences set in a highly focussed food business context.

It has been designed to manage and improve team performance, quality assurance and deployment of business systems in a food manufacture or supply chain environment.

## **LENGTH OF PROGRAMME**

15 Months.

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

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T: 07811 266 597



## GROUP A MANDATORY – MIN 20 CREDITS

H/601/8309	Carry out product changeovers in food manufacture
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
Y/601/2927	Organise and improve work activities for achieving excellence in food operations
D/601/2928	Understand how to organise and improve work activities for achieving excellence 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
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
Y/601/8310	Understand how to carry out product changeovers in food manufacture
J/504/8294	Plan and allocate work in a food team
H/504/8299	Understand how to plan and allocate work in a food team
L/504/8300	Support the development of an operational plan in a food business
R/504/8301	Understand how to support the development of an operational plan in a food business
Y/504/8302	Understand how to support the development of a supply chain plan in a food business
D/504/8303	Contribute to the development of a project plan in a food business
H/504/8304	Understand how to contribute to the development of a project plan in a food business
A/504/8339	Set team targets in a food business
M/504/8340	Understand how to set team targets in a food business
T/504/8341	Support the development of objectives and key performance indicators in a food business
A/504/8342	Understand how to support the development of objectives and key performance indicators in a food business
F/504/8343	Monitor team operations in a food business

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J/504/8344	Understand how to monitor team operations in a food business
L/504/8345	Monitor resources in a food business
R/504/8346	Understand how to monitor resources in a food business
K/504/8305	Lead team briefings in a food business
L/504/8295	Understand how to lead team briefings in a food business
M/504/8306	Support the development of a procedure in a food business
R/504/8296	Understand how to support the development of a procedure in a food business
T/504/8307	Contribute to the implementation of a project in a food business
A/504/8308	Understand how to contribute to the implementation of a project in a food business
F/504/8309	Report progress towards achievement of team targets in a food business
Y/504/8297	Understand how to report progress towards achievement of team targets in a food business
T/504/8310	Report team performance in a food business
D/504/8298	Understand how to report team performance in a food business
A/504/8311	Review individual performance in a food business team
F/504/8312	Understand how to review individual performance in a food business team
J/504/8313	Maintain team compliance with food safety standards in a food business
L/504/8314	Understand how to maintain team compliance with food safety standards in a food business
R/504/8315	Maintain team compliance with health and safety standards in a food business
Y/504/8316	Understand how to maintain team compliance with health and safety standards in a food business
D/504/8317	Carry out a team health and safety risk assessment in a food business
H/504/8318	Understand how to carry out a team health and safety risk assessment in a food business
K/504/8319	Support the management of conflict in a food business
D/504/8320	Understand how to support the management of conflict in a food business
H/504/8321	Maintain standards of team conduct in a food business
K/504/8322	Understand how to maintain standards of team conduct in a food business
M/504/8323	Support the maintenance of team discipline in a food business
T/504/8324	Understand how to support the maintenance of team discipline in a food business
A/504/8325	Report grievance in a food business

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F/504/8326	Understand how to report grievance in a food business
J/504/8327	Maintain customer service standards in a food business
L/504/8328	Understand how to maintain customer service standards in a food business
R/504/8329	Develop personal performance in a food business
J/504/8330	Understand how to develop personal performance in a food business
L/504/8331	Provide support to team members in a food business
R/504/8332	Understand how to provide support to team members in a food business
Y/504/8333	Provide team instruction and demonstration in a food business
D/504/8334	Understand how to provide team instruction and demonstration in a food business
H/504/8335	Assess the performance of team members in a food business
K/504/8336	Understand how to assess the performance of team members in a food business
M/504/8337	Contribute effectively to meetings and communication in a food business
T/504/8338	Understand how to contribute effectively to meetings and communication in a food business

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### GROUP B – OPTIONAL

M/601/2951	Principles of workplace organisation techniques 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

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