



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

FOUNDATION APPRENTICESHIP LEVEL 2 IN FRESH PRODUCE INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for those whose jobs role may be:

- Fresh Produce operative
- Fresh Produce packaging and distribution operative
- Fresh Produce quality assurance operative.

WHAT DOES THE QUALIFICATION COVER?

This qualification is designed primarily for learners who wish to develop intermediate occupational skills and knowledge in a wide range of fresh produce skills to confirm occupational competence.

Currently, the qualification is available within the Food and Drink Apprenticeship framework. However, learners may wish to achieve this qualification outside of the apprenticeship framework where this better 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:**

E: chrisjones@cambriantraining.com

T: 07811 266 597



**GROUP A
MANDATORY – MIN 21 CREDITS**

0/502/7886	Cut fresh produce by hand
H/502/7887	Understand how to cut fresh produce by hand
K/502/7888	Sculpt fresh produce by hand
M/502/7889	Understand how to sculpt fresh produce by hand
M/602/1701	Control size reduction in food manufacture
T/602/1702	Control weighing in food manufacture
M/602/1715	Prepare orders for dispatch in food operations
M/602/1696	Understand how to prepare orders for dispatch in food operations
M/602/1696	Understand how to prepare orders for dispatch 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
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
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

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

E: chrisjones@cambriantraining.com

T: 07811 266 597



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/601/4614	Understand how to control processes in food manufacture
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
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
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
K/601/5184	Carry out disinfection in food operations
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
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
R/601/4613	Control slicing in food manufacture
R/601/4580	Produce individual packs by hand in food operations
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
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
M/601/4666	Control washing and drying machinery in food operations

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

E: chrisjones@cambriantraining.com

T: 07811 266 597



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
H/502/7453	Control labelling 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
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
L/503/2551	Grade fresh produce by hand
D/503/1548	Understand how to grade fresh produce by hand
R/503/2552	Control fresh produce washing operations
Y/503/2553	Understand how to control fresh produce washing operations
D/503/2554	Control the production of fresh produce product labels
Y/503/1550	Understand how to control the production of fresh produce product labels
K/503/2556	Control fresh produce chopping operations
M/503/2557	Sell fresh produce on the wholesale market
T/503/2558	Understand how to sell fresh produce on the wholesale market

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

E: chrisjones@cambriantraining.com

T: 07811 266 597



F/503/2563	Control fresh produce peeling operations
R/503/2454	Control fresh produce ripening operations
F/503/1624	Understand how to control fresh produce ripening operations
J/503/2564	Control the production of ready-to-eat fresh produce products
F/503/1607	Understand how to control the production of ready-to-eat fresh produce products
L/503/2565	Control fresh produce grading operations
J/503/1611	Control fresh produce drying operations
R/503/2566	Control the non-invasive testing of produce
M/503/1621	Understand how to control the non-invasive testing of produce

**GROUP B
OPTIONAL UNITS**

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 (Kai zen) in food operations
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
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
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
H/503/1602	Principles of fresh produce ripening
F/503/1610	Principles of fresh produce handling and quality
T/503/1622	Principles of the fresh produce handling systems
A/503/1623	Principles of fresh produce packaging and preservation
T/ 503/2561	Buy fresh produce on the wholesale market
H/ 503/1552	Understand how to buy fresh produce on the wholesale market
M/503/2560	UK Principles of Fresh Produce wholesaling
D/503/1551	UK Principles of the fresh produce supply chain

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

E: chrisjones@cambriantraining.com

T: 07811 266 597