



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

FOUNDATION APPRENTICESHIP LEVEL 2 IN MEAT & POULTRY INDUSTRY SKILLS



WHO IS IT FOR?

This qualification is designed for Learners whose job role may be:

- Lairage/slaughter operative
- Meat and poultry processing operative
- Butchery operative
- Meat and poultry packaging and distribution operative
- Meat and poultry service/sales operative
- Meat quality assurance operative

WHAT DOES THE QUALIFICATION COVER?

This qualification is designed primarily for learners in the meat and poultry industry who wish to develop intermediate skills and knowledge required to confirm occupational competence at work. The qualification provides choice in a wide range of automated or manual processing techniques or distribution, service and retail 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:**

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**GROUP A
MANDATORY – MIN 21 CREDITS**

T/602/1702	Control weighing in food manufacture
J/602/1705	Control defrosting in food manufacture
L/602/1706	Prepare sauces and marinades by hand in food manufacture
R/602/1707	Understand how to prepare sauces and marinades by hand 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
T/602/0632	Sharpen cutting tools for use in food operations
F/602/0634	Understand how to sharpen cutting tools for use 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
T/601/2921	Contribute to the maintenance of plant and equipment in food operations
A/601/2922	Understand how to contribute to the maintenance of plant and equipment in food operations
L/ 601/ 2925	Contribute to sustainable practice in food operations
R/601/2926	Understand how to contribute to sustainable practice 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
K/601/2933	Contribute to the application of improvement techniques for achieving excellence in food operations

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M/ 601/ 2934	Understand how to contribute to the application of improvement techniques 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
F/601/8303	Monitor food hygiene standards using rapid test methods in operations
J/ 601/8304	Understand how to monitor food hygiene standards using rapid test methods in operations
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
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/601/4631	Control temperature reduction in food manufacture
Y/601/4614	Understand how to control processes in food manufacture
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
A/601/8297	Produce product packs in food operations
F/601/8298	Understand how to produce product packs in food operations
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
J/601/8299	Control hygiene cleaning in food operations
M/601/8300	Understand how to control hygiene cleaning 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
K/601/5184	Carry out disinfection in food operations
T/601/ 5186	Understand how to carry out disinfection in food operations
H/ 601/ 4616	Understand how to prepare and store savoury fillings and toppings in food manufacture

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R/601/4613	Control slicing in food manufacture
K/601/4570	Prepare ingredients and store fillings and toppings in food manufacture
A/601/4573	Bake off food products for sale
J/601/4575	Understand how to bake off food products for sale
R/601/4580	Produce individual packs by hand in food operations
D/601/4582	Prepare to operate a counter/take away service in food operations
J/ 601/4589	Understand how to prepare to operate a counter/ take way service in food operations
F/601/4591	Operate a counter/take-away service in food operations
D/601/4596	Understand how to operate a counter/take-away service in food operations
M/601/4599	Prepare to operate a table/tray service in food operations
H/601/4602	Understand how to prepare to operate a table/ tray service in food operations
M/601/4604	Operate a table/tray service in food operations
T/601/4605	Understand how to operate a table/tray service in food operations
D/601/4615	Assemble and process products for food service
M/601/4618	Understand how to assemble and process products for food service
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
J/ 601/ 4625	Supply materials for production in food operations
L/601/4626	Understand how to supply materials for production in food operations
R/601/4627	Pack orders for dispatch in food operations
Y/601/4628	Understand how to pack orders for dispatch 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
D/601/4663	Understand how to control defrosting in food manufacture
M/601/4666	Control washing and drying machinery in food operations
T/601/4670	Understand how to control washing and drying machinery in food operations
R/601/4675	Fill or extrude meat and meat-based mixtures
D/601/4677	Understand how to fill orextrude meat and meat-based mixtures
H/502/7744	Understand how to operate a gas stunning system for poultry

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H/502/7761	Carry out religious slaughter
H/502/7808	Understand how to carry out splitting of meat carcasses
H/502/7811	Carry out manual evisceration of red meat carcasses
H/502/7856	Understand how to carry out primal butchery of red meat in sales operations
H/502/7873	Understand how to cure meat products
H/602/4577	Understand how to serve on a specialist food retail counter
J/502/7719	Care for poultry pre-slaughter in food operations
J/ 502/ 7722	Understand how to prepare and monitor feed and water supplies to livestock in food
J/ 502/ 7736	Carry out manual stunning of red meat species
J/502/7803	Carry out rodding and clipping of meat carcasses
J/502/7817	Understand how to remove specified risk material in meat processing
J/ 502/7820	Label food products by hand in food operations
J/ 502/7848	Understand how to carry out boning in poultry processing
J/ 502/7865	Understand how to display meat and meat products in sales operations
J/ 502/7879	Understand how to produce batch meat preparations and products
K/502/7714	Understand how to contribute to bio-security in livestock holding in food operations
K/502/7745	Operate a stunning system for red meat species
K/502/7759	Operate a poultry plucking system
K/502/7762	Understand how to carry out religious slaughter
K/502/7809	Remove specified risk material in meat processing
K/502/7812	Understand how to carry out manual evisceration of carcasses for Kosher meat
K/502/7843	Understand how to carry out primal cutting in poultry processing
K/ 502/ 7860	Carry out poultry butchery in sales operations
K/502/7874	Carry out massaging in meat processing
L/502/7754	Operate a poultry bleeding system
L/502/7818	Control automated meat/poultry processing operations
L/502/7821	Understand how to label food products by hand in operations
L/502/7849	Understand how to carry out boning in red meat processing
L/502/7852	Carry out seaming or filleting in meat processing
L/502/7866	Produce portion controlled raw meat products

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L/502/7883	Produce added value meat products in sales operations
M/502/7715	Maintain reception and holding areas for livestock in food operations
M/502/7746	Understand how to operate a stunning system for red meat species
M/502/7763	Carry out bleeding operations for Halal meat
M/502/7794	Understand how to operate a poultry plucking system
M/502/7813	Understand how to carry out manual evisceration of poultry carcasses
M/502/7830	Sort waste by-products and edible co-products in meat processing
M/502/7858	Carry out secondary butchery of red meat in sales operations
M/502/7861	Understand how to carry out poultry butchery in sales operations
M/502/7875	Understand how to carry out massaging in meat processing
R/502/7710	Understand how to receive livestock in food operations
R/502/7738	Understand how to carry out manual stunning red meat species
R/502/7741	Understand how to operate an electric stunning system for poultry
R/502/7755	Understand how to operate a poultry bleeding system
R/502/7772	Operate a meat carcass shackling system
R/502/7786	Carry out skinning of meat carcasses
R/502/7805	Understand how to carry out rodding and clipping of meat carcasses
R/502/7819	Understand how to control automated meat/poultry processing operations
R/502/7822	Prepare food product orders for customers in operations
R/502/7836	Process waste by-products and edible co-products in meat processing
R/502/7853	Carry out trimming in meat processing
R/502/7867	Understand how to produce portion controlled raw meat products
R/502/7870	Operate a meat injection system
R/502/7884	Understand how to produce added value meat products in sales operations
T/502/ 7716	Understand how to maintain reception and holding areas for livestock in food operations
T/502/7733	Understand how to carry out manual stunning of poultry
T/502/7747	Carry out manual bleeding operations
T/502/7814	Understand how to carry out manual evisceration of red meat carcasses
T/502/ 7831	Understand how to sort poultry waste by-products and edible co-products
T/502/7845	Understand how to carry out primal cutting in red meat processing

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T/502/7859	Understand how to carry out secondary butchery of red meat in sales operations
T/502/7862	Carry out wild game butchery in sales operations
T/502/7876	Produce sausages
Y/502/7711	Receive poultry in food operations
Y/502/7739	Operate an electric stunning system for poultry
Y/502/7742	Operate a gas stunning system for poultry
Y/502/7756	Understand how to carry out skinning of meat carcasses
Y/502/7787	Operate a de-hairing system
Y/502/7806	Carry out splitting of meat carcasses
Y/502/7823	Understand how to prepare food product orders for customers in operations
Y/502/7840	Carry out primal cutting in meat processing
Y/502/7854	Understand how to carry out trimming in meat processing
Y/502/7868	Carry out flavour enhancement in meat processing
Y/502/7871	Understand how to operate a meat injection system
Y/502/7885	Understand how to process poultry waste by-products and edible co-products
A/502/7443	Understand how to produce individual packs by hand in food operations
D/502/7449	Palletise and wrap products in food operations
R/502/7450	Understand how to palletise and wrap products in food operations
A/502/7717	Care for livestock pre-slaughter in food operations
A/502/7720	Understand how to care for poultry pre-slaughter in food operations
A/502/7748	Understand how to carry out manual bleeding operations
A/502/7782	Understand how to operate a meat carcass shackling system
A/502/7815	Operate a carcass electrical stimulation system
A/502/7863	Understand how to carry out wild game butchery in sales operations
A/502/7877	Understand how to produce sausages
A/502/7880	Oven cook batched meat and meat products
D/502/7709	Receive livestock in food operations
D/502/7712	Understand how to receive poultry in food operations
D/502/7788	Understand how to operate a de-hairing system
D/502/7810	Carry out manual evisceration of poultry carcasses

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D/502/7838	Understand how to process red meat waste by-products and edible co-products
D/502/7855	Carry out primal butchery of red meat in sales operations
D/502/7869	Understand how to carry out flavour enhancement in meat processing
D/502/7872	Cure meat products
D/602/4576	Serve on a specialist food retail counter
F/502/7718	Understand how to care for livestock pre-slaughter in food operations
F/502/7721	Prepare and monitor feed and water supplies to livestock in food operations
F/502/7766	Understand how to carry out bleeding operations for Halal meat
F/502/7816	Understand how to operate a carcass electrical stimulation system
F/502/7833	Understand how to sort red meat waste by-products and edible co-products
F/502/7847	Carry out boning in meat processing
F/502/7850	Understand how to carry out seaming or filleting in meat processing
F/502/7864	Display meat and meat products in sales operations
F/502/7878	Produce batch meat preparations and products
F/502/7881	Understand how to oven cook batched meat and meat products
H/502/7713	Contribute to Bio-security in livestock holding in food operations
H/502/7730	Carry out manual stunning of poultry

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**GROUP B
OPTIONAL UNITS**

L/ 601/ 2701	Principles of sustainability in food operations
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
H/502/7825	Principles of animal waste and by-product removal and processing of edible co-products
H/502/7839	Principles of butchery
H/502/ 7842	Principles of slaughtering for Halal meat
J/502/7834	Principles of a specialist cooked meat and poultry sales service
K/502/7826	Principles of technology in meat processing
L/502/7835	Principles of a specialist raw meat and poultry sales service
M/502/7827	Principles of classification of meat and poultry carcasses
M/502/7844	Principles of breed and pre-slaughter selection of meat and poultry species
T/502/7828	Principles of frying poultry products
T/ 602/ 4566	Principles of food labelling in food operations
Y/502/7837	Principles of curing meat
H/502/7436	Principles of food processing operations
M/502/7357	Principles of instrumentation and control systems in food operations
A/602/4505	Principles of weights and measures in food technology
F/602/4506	Principles of freezing methods in food technology
Y/600/2382	The Principles of HACCP for Food Manufacturing
A/502/7829	Principles of chilling and freezing meat and poultry
A/502/7832	Principles of a specialist cheese sales service
A/502/7846	Principles of adding value to meat and poultry products
D/502/7824	Principles of modified atmosphere and vacuum packaging in food technology
D/502/7841	Principles of slaughtering for Kosher meat

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