



**Cambrian  
Training**  
**Hyfforddiant  
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# APPRENTICESHIP LEVEL 3 IN MEAT & POULTRY INDUSTRY SKILLS



## WHO IS IT FOR?

This qualification is designed for those whose job roles are:

- Lairage/slaughter controller/supervisor
- Meat and poultry processing controller
- Butchery controller/supervisor
- Meat and poultry packaging and distribution controller
- Meat and poultry service/sales controller
- Meat quality assurance technician/controller

## WHAT DOES THE QUALIFICATION COVER?

This qualification is designed primarily for learners in the meat and poultry industry who wish to develop advanced skills and knowledge required to confirm occupational competence at work. The qualification provides choice in a wide range of control, monitoring and management of processing operations or distribution, service and retail operations to confirm occupational competence.

Currently, the qualification is available within the Advanced 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

18 Months.

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

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**GROUP A  
MANDATORY – MIN 21 CREDITS**

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
Y/602/1692	Monitor product quality in food operations
Y/602/1708	Monitor and maintain storage conditions in food operations
R/602/5627	Contribute to continuous improvement of food safety in manufacture
Y/602/5628	Understand how to contribute to continuous improvement of food safety in manufacture
L/602/5075	Manage organisational change for achieving excellence in food operations
R/602/5076	Understand how to manage organisational change for achieving excellence in food operations
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/602/4701	Control energy efficiency in food operations
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
D/601/5179	Monitor and maintain storage systems and procedures in food operations
D/601/5182	Understand how to monitor and maintain storage systems and procedures in food operations
J/601/5225	Interpret and communicate information and data in food operations
L/601/5226	Understand how to interpret and communicate information and data in food operations
D/ 601/5280	Maximise sales in a food retail environment
R/601/5292	Understand how to maximise sales of food products in a retail environment
D/601/5294	Understand how to plan to maximise sales of food products in a retail environment
A/502/7412	Evaluate and improve production in food manufacture
F/502/7413	Understand how to evaluate and improve production in food manufacture
J/502/7414	Plan production schedules in food manufacture
L/502/7415	Understand how to plan production schedules in food manufacture
A/502/8009	Arrange transport scheduling for the delivery of livestock in food operations
M/502/8010	Understand how to arrange transport scheduling for the delivery of livestock in food operations
T/502/8011	Monitor and control the reception of livestock in food operations

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D/502/8018	Understand how to monitor the reception of livestock in food operations
H/502/8019	Monitor the health and welfare of livestock pre-slaughter in food operations
Y/502/8020	Understand how to monitor the health and welfare of livestock pre-slaughter in food operations
D/502/8021	Monitor lairage and ante-mortem facilities in food operations
H/502/8022	Understand how to monitor lairage and ante-mortem facilities in food operations
M/502/8024	Monitor bleeding for Kosher meat
T/502/8025	Understand how to monitor bleeding for Kosher meat
A/502/8026	Monitor slaughter operations in meat processing
J/ 502/8028	Understand how to monitor slaughter operations in meat processing
L/502/8029	Monitor carcass operations in meat processing
F/502/8030	Understand how to monitor carcass operations in meat processing
J/502/8031	Monitor carcass compliance and holding in meat processing
L/502/8032	Understand how to monitor carcass compliance and holding in meat processing
R/502/8033	Monitor an automated meat/ poultry processing system
Y/502/8034	Understand how to monitor an automated meat/poultry processing system
D/502/8035	Classify meat or poultry carcasses
H/502/8036	Monitor the recovery of by-products and disposal of waste in meat processing
K/502/8037	Understand how to monitor the recovery of by-products and disposal of waste in meat processing
M/502/8038	Monitor the recovery of co-products and disposal of waste in meat processing
T/ 502/8039	Understand how to monitor the recovery of co-products and disposal of waste in meat processing
K/502/8040	Monitor primal butchery in meat processing
M/502/8041	Understand how to monitor primal butchery in meat processing
T/502/8042	Monitor secondary butchery in meat processing
A/502/8043	Understand how to monitor secondary butchery in meat processing
J/ 502/8045	Monitor butchery in sales operations
L/502/8046	Understand how to monitor butchery in sales operations
R/502/8047	Monitor the manufacture of meat products/preparations
Y/502/8048	Understand how to monitor the manufacture of meat products/ preparations

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D/502/8049	Monitor treatment operations in meat processing
R/502/8050	Understand how to monitor treatment operations in meat processing
Y/502/8051	Monitor the slicing and wrapping of meat/meat products
J/ 502/ 8059	Understand how to monitor the slicing and wrapping of meat/meat products
D/502/8052	Monitor wrapping and labelling of products in food operations
H/502/8053	Understand how to plan and co-ordinate wrapping and labelling in food operations
M/502/8055	Monitor effectiveness of despatch and transport in food operations
T/ 502/8056	Understand how to co-ordinate despatch and transport of orders 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
A/602/4570	Understand how to plan and co-ordinate bake-off operations in food manufacture
A/602/4584	Understand how to plan and co-ordinate food services
F/602/4571	Organise the receipt and storage of goods and materials in food operations
F/602/4585	Set up and maintain food service operations in food operations
H/ 602/4580	Monitor effectiveness of food retail operations
J/602/4569	Plan and co-ordinate bake-off operations in food manufacture
J/ 602/4572	Understand how to organise the receipt and storage of goods and materials in food operations
J/602/4586	Monitor effectiveness of food service operations
K/602/4581	Understand how to co-ordinate food retail operations
L/602/4587	Understand how to set up and maintain food service operations
M/602/4579	Set up and maintain food retail operations
M/602/4582	Plan and co-ordinate food services
Y/602/4575	Monitor stored goods and materials in food operations
D/602/5811	Maintain plant and equipment in food operations
K/602/5830	Understand how to maintain plant and equipment in food manufacture
H/602/5826	Monitor food safety at critical control points in operations
F/602/5834	Control and monitor safe supply of raw materials and ingredients in food operations

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J/602/5835	Understand how to control and monitor safe supply of raw materials and ingredients in food operations
K/602/5827	Monitor health, safety and environmental systems in food operations
M/602/5828	Understand how to monitor health, safety and environmental management systems in food operations
Y/602/5838	Contribute to optimising work areas in food manufacture
D/602/5839	Understand how to contribute to optimising work areas in food manufacture
T/602/5829	Understand how to control product quality in food operations
M/602/5831	Set up and maintain picking and packing orders in food operations
T/602/5832	Monitor effectiveness of picking and packing operations in food operations
A/602/5833	Understand how to co-ordinate picking and packing orders in food operations
A/602/6304	Understand how to develop working relationships with colleagues in food operations
M/602/6302	Develop working relationships with colleagues in food operations

**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
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/602/4566	Principles of food labelling in food operations
F/602/6224	Principles of rearing and welfare of meat species
A/502/8057	Principles of butchery
F/502/8058	Principles of curing meat
A/502/8060	Principles of a specialist raw meat and poultry sales service
F/502/8061	Principles of a specialist cooked meat and poultry sales service
M/502/8007	Principles of a specialist cheese sales service
R/602/6227	Principles of microbiology and parasitology in meat production
D/602/6229	Principles of anatomy and physiology of meat species

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Y/602/6276	Principles of pathology of meat species
T/502/8008	Principles of technology in meat processing
D/602/6277	Principles of meat science
R/602/4512	Principles of gelatine biochemistry in food science
M/602/4548	Principles of lipid functionality in food science
K/602/4550	Principles of protein functionality in food science
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/502/7846	Principles of adding value to meat and poultry products

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