



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

## **FOUNDATION APPRENTICESHIP LEVEL 2 IN FOOD & DRINK OPERATIONS**



### **WHO IS IT FOR?**

This qualification is designed to develop the skills and knowledge of workers in the food sector.

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

The qualification includes a wide range of units providing learners with the opportunity to demonstrate occupational competence in a variety of sector job roles including:

- Food processing operative
- Food packaging and distribution operative
- Food service/sales operative
- Food quality assurance operative

### **LENGTH OF PROGRAMME**

18 months.

**CONTACT OUR HEAD OF FOOD MANUFACTURE,  
AMY EDWARDS, ON:**

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## GROUP A MANDATORY UNITS

A/101/0001	Maintain workplace food safety standards in food and drink operations
A/101/0002	Work safely in food manufacture
Y/650/2607	Principles of HACCP based food safety systems

## GROUP B UNDERPINNING KNOWLEDGE UNITS

L/502/7432	Principles of product quality and improvements in food operations
K/502/0181	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
D/502/7435	Principles of clean in place (CIP) in food operations
H/502/7436	Principles of food processing operations
K/502/7437	Principles of sharpening, maintaining and selecting cutting tools and equipment in food operations
K/602/0630	Principles of cans and closing cans in food manufacture
M/502/7438	Principles of glass bottles and related closures in food manufacture
K/502/7499	Principles of plastic bottles and related closures in food manufacture
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
L/601/2701	Principles of sustainability in food operations
K/502/7356	Principles of evaporation in food operations
H/601/5216	Principles of valves and pumps in food manufacture
K/601/5217	Principles of plate heat exchangers in food manufacture
D/502/7354	Principles of working in explosion risk areas in food operations
M/502/7357	Principles of instrumentation and control systems in food operations
M/602/4498	Principles of using ICT and MIS in food technology
Y/502/7496	Principles of sensory assessment in food technology
A/602/4505	Principles of weights and measures in food technology

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T/602/4552	Principles of cleaning raw food materials
A/602/4553	Principles of sorting and grading produce and food material
F/602/4554	Principles of bulk size reduction of produce and food materials
F/602/4506	Principles of freezing methods in food technology
J/602/4555	Principles of homogenisation in food technology
H/502/7498	Principles of filtration in food technology
J/502/7493	Principles of centrifugation in food technology
L/502/7494	Principles of blanching in food technology
R/502/7495	Principles of irradiation in food technology
L/602/4556	Principles of aseptic packaging food technology
D/602/4562	Principles of bar coding in food technology
K/602/4564	Principles of paper and board packaging in food operations
M/602/4565	Principles of plastic and cellulose films in food and drink

## GROUP C1 PRODUCTION AND PROCESSING

B/101/0001	Contribute to developing production specifications in a food and drink environment
B/101/0002	Start-up plant and equipment in food and drink operations
B/101/0003	Shut down plant and equipment in food and drink operations
B/101/0004	Start-up multi-stage operations in food and drink operations
B/101/0005	Shut down multi-stage operations in food and drink operations
B/101/0006	Carry out product changeovers in food and drink operations
B/101/0007	Contribute to problem diagnosis in food and drink operations
B/101/0008	Contribute to problem resolution in food and drink operations
B/101/0009	Report and record production information in food and drink operations
B/101/0010	Operate central control systems in food and drink operations
B/101/0011	Control manual size reduction in food and drink operations
B/101/0012	Control size reduction in food and drink operations

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B/101/0013	Control weighing in food and drink operations
B/101/0014	Control mixing in food and drink operations
B/101/0015	Control heat treatment in food and drink operations
B/101/0016	Control segregation and integrity in food and drink operations
B/101/0017	Control temperature reduction in food and drink operations
B/101/0018	Control batching in food and drink operations
B/101/0019	Control conversion in food and drink operations
B/101/0020	Control conditioning in food and drink operations
B/101/0021	Control forming in food and drink operations
B/101/0022	Control depositing in food and drink operations
B/101/0023	Control enrobing in food and drink operations
B/101/0024	Control wrapping and labelling in food and drink operations
B/101/0025	Control bottling and packing in food and drink operations
B/101/0026	Control pelletising in food and drink operations
B/101/0027	Control milling in food and drink operations
B/101/0028	Control slicing and bagging in food and drink operations
B/101/0029	Slice and bag individual products in food operations
B/101/0030	Bake off products for sale in food operations
B/101/0031	Control product defrosting in food operations
B/101/0032	Prepare sauces/marinades by hand in food operations
B/101/0033	Control membrane processing in food operations
B/101/0034	Control bottle washing in food and drink operations
B/101/0035	Control canning in food and drink operations
B/101/0036	Select and prepare raw materials in food and drink operations
A/101/0003	Maintain product quality in food and drink operations
A/101/0004	Contribute to continuous improvement in food operations
B/101/0037	Plan and organise your own work activities in a food business
D/101/0001	Communicate in a business environment
B/101/0038	Contribute to environmental safety in food manufacture

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B/101/0039	Contribute to optimising work areas in food and drink operations
D/101/0002	Contribute to the maintenance of plant and equipment in food and drink operations
B/101/0040	Contribute to the effectiveness of food and drink retail operations
D/101/0003	Lift and handle materials in food manufacture
A/101/0005	Carry out task handover procedures in food and drink operations
A/101/0006	Clean in place (CIP) plant and equipment in food and drink operations
D/101/0004	Carry out hygiene cleaning in food and drink operations
D/101/0005	Control washing and drying machinery in food and drink operations
D/101/0006	Supply materials for production in food and drink operations
D/101/0007	Carry out bulk filling in food and drink operations
D/101/0008	Move materials using mechanical transfer systems in food and drink operations
D/101/0009	Palletise and wrap products in food and drink operations
D/101/0010	Load consignments for despatch in food and drink operations
D/101/0011	Contribute to keeping the workplace secure
D/101/0012	Contribute to maintaining stock security and minimising losses in food and drink operations
D/101/0013	Control effluent treatment operations in food and drink operations

**GROUP C2  
SALES AND SERVICE**

B/101/0040	Contribute to the effectiveness of food and drink retail operations
B/101/0024	Control wrapping and labelling in food and drink operations
C/101/0001	Prepare ingredients and store fillings and toppings in food operations
B/101/0029	Slice and bag individual products in food operations
B/101/0030	Bake off products for sale in food operations
C/101/0002	Finish bake-off products
B/101/0032	Prepare sauces/marinades by hand in food operations
D/101/0014	Receive goods and materials in food and drink operations
D/101/0015	Store and organise goods and materials in food and drink operations
D/101/0016	Control stock levels in food and drink operations
D/101/0017	Process orders for goods in food and drink operations

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D/101/0018	Pick orders and store in food and drink operations
D/101/0019	Produce product packs in food and drink operations
D/101/0020	Produce individual packs by hand in food and drink operations
D/101/0021	Pack orders for despatch in food and drink operations
C/101/0003	Assemble different products to a pre-determined pattern in food and drink operations
D/101/0022	Prepare goods and materials for despatch
C/101/0004	Sell food and drink products in a retail environment
C/101/0005	Display food and drink products in a food retail environment
C/101/0006	Prepare and clear areas for counter/take-away service
C/101/0007	Provide a counter/take-away service
C/101/0008	Prepare and clear areas for table/tray service
C/101/0009	Provide a table/tray service
C/101/0010	Assemble and process products for food service
D/101/0001	Communicate in a business environment
D/101/0003	Lift and handle materials in food manufacture
D/101/0002	Contribute to the maintenance of plant and equipment in food and drink operations
D/101/0011	Contribute to keeping the workplace secure
D/101/0012	Contribute to maintaining stock security and minimising losses in food and drink operations
A/101/0005	Carry out task handover procedures in food and drink operations
A/101/0003	Maintain product quality in food and drink operations
A/101/0004	Contribute to continuous improvement in food operations

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