



**Cambrian
Training**
**Hyfforddiant
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FOUNDATION APPRENTICESHIP LEVEL 2 DIPLOMA IN BREWING INDUSTRY SKILLS (WALES)



WHO IS IT FOR?

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

- Brewing operative
- Brewing packaging and distribution operative
- Brewing service/sales operative
- Brewing quality assurance operative.

WHAT DOES THE QUALIFICATION COVER?

This qualification is designed primarily for individuals who wish to develop the skills and knowledge of workers in the brewing sector to confirm occupational competence and/or 'license to practice'.

Currently, the qualification is available within the Food and Drink Apprenticeship framework. 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.

The qualification includes skills and knowledge associated with safe operating practices, the maintenance of food and drink safety and environmental safety. Learners will choose optional units to match their job roles and learning and development needs.

LENGTH OF PROGRAMME

18 months

Total Qualification Time: 370 hours

Guided Learning Hours: 209 hours

**CONTACT OUR TEAM,
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**GROUP A – BREWING SKILLS
MANDATORY – MIN 22 CREDITS**

P/101/0001	Control transfer of liquid into a tank in brewing
P/101/0002	Control fermentation in brewing
P/101/0003	Control yeast cropping and storage in brewing
P/101/0004	Control yeast selection, treatment and pitching in brewing
B/101/0017	Control temperature reduction in food and drink operations
B/101/0041	Control separation in food and drink operations
B/101/0010	Operate central control systems in food and drink operations
C/101/0016	Monitor and maintain storage systems and procedures in food and drink operations
B/101/0042	Control packaging in food and drink operations
B/101/0043	Control bottling in food and drink operations
P/101/0005	Control kegging in brewing
D/101/0002	Contribute to the maintenance of plant and equipment in food and drink operations
D/101/0033	Carry out disinfection in food and drink operations
D/101/0019	Produce product packs in food and drink operations
B/101/0038	Contribute to environmental safety in food manufacture
D/101/0004	Carry out hygiene cleaning in food and drink operations
D/101/0003	Lift and handle materials in food manufacture
D/101/0023	Monitor food hygiene standards using rapid test methods in food and drink operations
D/101/0012	Contribute to maintaining stock security and minimising losses in food and drink operations
D/101/0013	Control effluent treatment in food and drink operations
B/101/0040	Contribute to the effectiveness of food and drink retail operations
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
D/101/0034	Interpret and communicate information and data in food and drink operations
B/101/0044	Report and record basic information 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



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D/101/0025	Carry out sampling in food and drink operations
D/101/0026	Organise and improve work activities in food operations
D/101/0027	Contribute to the application of improvement techniques in food operations
D/101/0028	Contribute to sustainable practice in a food environment
A/101/0007	Work effectively with others in food and drink operations
A/101/0003	Maintain product quality in food and drink operations
A/101/0001	Maintain workplace food safety standards in food and drink operations
A/101/0002	Work safely in food manufacture
A/101/0004	Contribute to continuous improvement in food operations
A/101/0006	Clean in place (CIP) plant and equipment in food and drink operations
A/101/0005	Carry out task hand over procedures in food and drink operations

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**GROUP b - Brewing knowledge
mandatory - min 7 credits**

J/601/5211	Principles of packaging processes in brewing
L/601/5212	Principles of packaging in brewing
T/601/5205	Principles of the brewing industry and beer production
F/601/5207	Principles of using raw materials in brewing
J/601/5208	Principles of brewhouse processes in brewing
F/601/5210	Principles of fermentation in brewing
L/601/5209	Principles of conditioning and filtration in brewing
J/ 601/ 5208	Principles of brewhouse processes in brewing
F/601/5210	Principles of fermentation in brewing
L/601/5209	Principles of conditioning and filtration in brewing
A/601/5206	Principles of marketing beer
A/601/2953	Principles of improvement in food operations
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
L/601/2701	Principles of sustainability in food operations
R/601/5213	Principles of centrifugation in brewing
Y/601/5214	Principles of working in explosion rated areas in brewing
D/601/5215	Principles of fruit harvesting, storage and crushing in cider making
H/601/5216	Principles of valves and pumps in food manufacture
K/601/5217	Principles of plate heat exchangers in food manufacture
M/601/5218	Principles of instrumentation and control systems in brewing
T/601/5219	Principles of filtration in brewing
K/601/5220	Principles of extractions and distillation
M/601/5221	Principles of evaporation in brewing
T/601/5222	Principles of cider maturation and blending
A/601/5223	Principles of cream liqueur production
F/601/5224	Principles of juice storage and cider fermentation

In addition to the credits specified a further 8 credits must be taken from either group.

TOTAL : 37 CREDITS

**CONTACT OUR HEAD OF FOOD MANUFACTURE,
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