WHO IS IT FOR?

This qualification is designed for learners who are working in a food business or supply chain environment.

WHAT DOES THE QUALIFICATION COVER?

It offers learners the opportunity to develop skills and knowledge required to prove competence at work in team leadership roles. The qualification provides food businesses and supply chain businesses with a unique combination of team management competences set in a highly focussed food business context. It has been designed to manage and improve team performance, quality assurance and deployment of business systems in a food business or supply chain environment.

LENGTH OF PROGRAMME

18 months.

GROUP A: FOOD MANAGEMENT UNITS

Plan and allocate team operations

J/101/0001	Plan and allocate work in a food team
J/101/0002	Support the development of an operational plan in a food business
J/101/0003	Support the development of a supply chain plan in a food business
J/101/0004	Contribute to the development of a project plan in a food business

Set and monitor team targets

K/101/0001	Set team targets in a food business
K/101/0002	Support the development of objectives and key performance indicators in a food business
K/101/0003	Monitor team operations in a food business
K/101/0004	Monitor and control throughput to achieve targets in food operations
K/101/0005	Monitor resources in a food business

Lead team operations

L/101/0001	Lead team briefings in a food business
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/101/0006	Carry out product changeovers in food manufacture
A/101/0005	Carry out task handover procedures in food manufacture
L/101/0002	Support the development of a procedure in a food business
L/101/0003	Contribute to the implementation of a project in a food business
L/101/0004	Report progress towards achievement of team targets in a food business
L/101/0005	Report team performance in a food business
L/101/0006	Review individual performance in a food business team
L/101/0007	Maintain team compliance with food safety standards in a food business
L/101/0008	Maintain team compliance with health and safety standards in a food business
L/101/0009	Carry out a team health and safety risk assessment in a food business
L/101/0010	Support the management of conflict in a food business
L/101/0011	Maintain standards of team conduct in a food business
L/101/0012	Support the maintenance of team discipline in a food business

Cambrian Training
Hyfforddiant Cambrian ®

L/101/0013	Report grievance in a food business
L/101/0014	Maintain customer service standards in a food business
D/101/0026	Organise and improve work activities in food operations
A/101/0004	Contribute to continuous improvement in food operations
L/101/0015	Develop personal performance in a food business
Support team operations	
M/101/0001	Provide support to team members in a food business
M/101/0002	Provide team instruction and demonstration in a food business
M/101/0003	Assess the performance of team members in a food business
M/101/0004	Contribute effectively to meetings and communication in a food business

GROUP B KNOWLEDGE UNITS	
M/601/2951	Principles of workplace organisation techniques in food operations
L/504/7244	Principles of organisational conduct in a food business
Y/504/7246	Principles of supporting an organisational culture in a food business
D/504/7247	Principles of setting targets and monitoring performance in a food business
K/504/7249	Principles of quality systems in a food business
D/504/7250	Principles organisational compliance in a food business
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations