



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

LEVEL 2 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

The qualification includes mandatory skills and knowledge associated with safe operating practices, the maintenance of food safety and the principles of HACCP based food safety systems. Learners will choose optional units to match their job roles and learning and development needs. These include areas such as safely operating large scale food processing plant, heat treatment, slicing and bagging, wrapping and packaging, retail operations and maintaining quality.

LENGTH OF PROGRAMME

18 months.

CONTACT OUR BUSINESS DEVELOPMENT TEAM ON

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GROUP A: MANDATORY UNITS

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| 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: MANDATORY UNITS

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| 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

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| 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

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| 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 |