



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

LEVEL 3 FOOD INDUSTRY TECHNICAL MANAGEMENT



WHO IS IT FOR?

This qualification is designed for learners who are working in a food business or supply chain environment. It offers learners the opportunity to develop a blend of business management competencies and technical food management competencies.

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 technologist
- Food processing/production supervisor
- Food quality assurance supervisor

LENGTH OF PROGRAMME

20 months.

CONTACT OUR BUSINESS DEVELOPMENT TEAM ON

E: info@cambriantraining.com T: 01938 555 893



**GROUP A
FOOD MANAGEMENT UNITS**

J/101/0006	Contribute to the development of a strategic plan in a food business
J/101/0007	Contribute to the development of an operational plan in a food business
K/101/0006	Plan and agree targets in a food business
K/101/0007	Set objectives in a food business
K/101/0008	Set key performance indicators in a food business
K/101/0009	Produce a work schedule in a food business
L/101/0016	Identify staff resource needs in a food business
L/101/0017	Co-ordinate recruitment activity in a food business
L/101/0018	Induct employees into a food business
L/101/0019	Allocate staff resources in a food business
L/101/0020	Identify physical resource requirements in a food business
L/101/0021	Utilise resources to maximise performance in a food business
L/101/0022	Deploy an operational plan in a food business
L/101/0023	Support the development of a procedure in a food business
L/101/0024	Support the development of a specification in a food business
L/101/0025	Contribute to sourcing supplies in a food business
L/101/0026	Contribute to the maintenance of compliance in a food business
L/101/0026	Contribute to the maintenance of compliance in a food business
A/101/0014	Support improvement practice in a food business
A/101/0015	Support sustainable practice in a food business
L/101/0027	Contribute to project management in a food business
L/101/0028	Manage a budget in a food business
L/101/0030	Deliver a presentation in a food business
L/101/0031	Lead meetings in a food business

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L/101/0032	Manage a production trial in a food business
B/101/0049	Diagnose production problems in food and drink operations
B/101/0050	Resolve production problems in food and drink operations
L/101/0033	Promote customer service in a food business
L/101/0034	Contribute to resolving complaints in a food business
D/101/0050	Conduct an internal audit in a food business
K/101/0010	Develop procedures for monitoring in a food business
K/101/0011	Monitor performance in a food business
K/101/0012	Improve own performance in a food business
K/101/0013	Monitor progress of work activity in a food business
K/101/0004	Monitor and control throughput to achieve targets in food operations
A/101/0008	Monitor food safety at critical control points in food operations
L/101/0035	Carry out an assessment of risks in a food business
L/101/0036	Support and handle grievance procedures in a food business
L/101/0037	Initiate and support disciplinary procedures in a food business
L/101/0038	Monitor absenteeism in a food business
L/101/0039	Contribute to the assessment of operational costs in a food business
L/101/0040	Promote and maintain standards of conduct in a food business
L/101/0041	Contribute to the development of an organisational culture in a food business
M/101/0007	Communicate effectively in a food business
M/101/0008	Contribute to cross-functional teamwork in a food business
M/101/0009	Manage conflict in a food business
M/101/0010	Contribute to pitching products or services to potential customers in a food business
M/101/0011	Contribute to the maintenance of external relationships in a food business
M/101/0012	Assess skills and knowledge in a food business
M/101/0013	Identify learning and skills needs in a food business
M/101/0014	Provide coaching and mentoring in a food business
M/101/0015	Provide training in a food business
M/101/0016	Facilitate activities in a food business

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**GROUP B
KNOWLEDGE UNITS**

F/504/7242	UK Principles of communication in a food business
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
H/504/7248	Principles of information management in a food business
K/504/7249	Principles of quality systems in a food business
D/504/7250	Principles of organisational compliance in a food business
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

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