Cambrian Training
Hyfforddiant Cambrian ®

WHO IS IT FOR?
This qualification is designed to develop the skills and knowledge of supervisors/technicians 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 controller/technician
- Food packaging and distribution controller/technician
- Food service/sales controller/supervisor
- Food quality assurance controller/supervisor

The qualification includes mandatory skills and knowledge associated with managing safe operating practices, the maintenance of food safety and the principles of HACCP based food safety systems.

LENGTH OF PROGRAMME
20 months.

GROUP A
MANDATORY UNITS

A/101/0008	Monitor food safety at critical control points in food and drink operations
A/101/0009	Monitor health, safety and environmental management systems in food & drink operations
A/101/0010	Monitor and maintain product quality in food and drink operations

GROUP B
UNDERPINNING KNOWLEDGE UNITS

A/650/2608	The principles of HACCP for food manufacturing
T/502/0183	Principles of food safety supervision for manufacturing
D/602/4044	Principles of monitoring and assessing risks in food operations
L/602/3987	Principles of quality sampling and testing in food operations
T/602/4034	Principles of quality in food operations
D/602/4061	Principles of raw food materials in food operations
L/602/4038	Principles of product development in food operations
D/602/4058	Principles of engineering and maintenance in food operations
L/601/2701	Principles of sustainability in food operations
F/601/2954	Principles of continuous improvement techniques (Kaizen) in food operations
D/601/9684	Principles of using ICT and MIS in food technology
H/602/4501	Principles of food data analysis in food and drink
Y/502/7496	Principles of sensory assessment in food technology
K/602/4502	Principles of appearance and texture in food technology
M/602/4503	Principles of flavours in food technology
T/602/4504	Principles of rheological characteristics in food technology
A/602/4505	Principles of weights and measures in food technology
J/502/7557	Principles of energy transfer in heating food technology
A/502/7426	Principles of dehydration process in food technology
L/502/7429	Principles of energy transfer in cooling food technology
L/502/7558	Principles of the refrigeration cycle in food technology

F/602/4506	Principles of freezing methods in food technology
H/602/4515	Principles of pigments in food technology
K/602/4516	Principles of functional food additives in food technology
A/602/4522	Principles of yeast biology for food and drink
A/602/4536	Principles of microbiology in food technology
M/602/3013	Principles of sterile processing in food technology

GROUP C
PRODUCTION AND PROCESSING

D/101/0035	Support commissioning of plant, equipment and process in food and drink operations
D/101/0036	Maintain plant and equipment in food and drink operations
B/101/0045	Develop product specifications in food and drink operations
D/101/0037	Develop test samples 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
D/101/0025	Carry out sampling in food and drink operations
D/101/0038	Carry out testing in food and drink operations
D/101/0039	Monitor and control quality of work activities in food and drink operations
D/101/0040	Carry out quality audits in food and drink operations
B/101/0046	Plan production schedules in food and drink operations
B/101/0047	Monitor and report on production performance in food and drink operations
B/101/0048	Carry out process control of production in food and drink operations
B/101/0049	Diagnose production problems in food and drink operations
B/101/0050	Resolve production problems in food and drink operations
B/101/0051	Evaluate production performance in food and drink operations
B/101/0052	Improve production performance in food and drink operations
D/101/0041	Control and monitor energy efficiency in food and drink operations
D/101/0042	Control and monitor waste minimisation in food and drink operations
D/101/0043	Control and monitor water usage in food and drink operations
D/101/0044	Control and monitor transport efficiency in food and drink operations
D/101/0031	Monitor and control the disposal of waste in food and drink operations

GROUP C
SUPPORT OPERATIONS

D/101/0029	Maintain, promote and improve environmental good practice in food manufacture
C/101/0017	Deliver reliable customer service in food and drink operations
C/101/0018	Set up and maintain food service activities in food and drink operations
C/101/0019	Monitor effectiveness of food service activities in food and drink operations
M/101/0005	Promote and support creative thinking in food and drink operations
M/101/0006	Motivate colleagues in food and drink operations
J/101/0005	Allocate and monitor work in food and drink operations
A/101/0011	Manage organisational change and improvement in food and drink operations