



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

LEVEL 4 IN FOOD MANUFACTURING EXCELLENCE



WHO IS IT FOR?

This qualification is designed for learners who wish to develop higher level occupational skills and knowledge in directing/managing the change processes and techniques that drive improvement and sustainability in food supply chain businesses.

WHAT DOES THE QUALIFICATION COVER?

The qualification confirms occupational competence in specific job roles including:

- Lean/improvement manager
- Food preparation manager/consultant
- Food processing and manufacture manager
- Food sales and service manager
- Quality and improvement manager

Learners will choose optional units to match their job roles and learning and development needs. These include areas such as lead the identification of priorities in organisational improvement in food and drink operations and manage risk to control improvement in food and drink operations.

LENGTH OF PROGRAMME

24 months.

CONTACT OUR BUSINESS DEVELOPMENT TEAM ON:

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**GROUP A
MANDATORY UNITS**

A/101/0018	Direct the implementation of organisational improvement in food and drink operations
L/101/0042	Lead the identification of priorities in organisational improvement in food and drink operations
L/101/0043	Lead the quantification of current performance in organisational improvement in food and drink operations
L/101/0044	Lead the analysis of current performance in organisational improvement in food and drink operations
L/101/0045	Lead the improvement of performance in organisational improvement in food and drink operations
L/101/0046	Lead the control of performance in organisational improvement in food and drink operations
A/101/0019	Develop an improvement strategy in food and drink operations
A/101/0016	Secure commitment to an improvement strategy in food and drink operations
L/101/0047	Lead and direct organisational change to sustain improvement in food and drink operations
L/101/0048	Communicate a vision and policy for improvement in food and drink operations
A/101/0020	Ensure compliance to support improvement in food and drink operations
L/101/0049	Develop an improvement culture in food and drink operations
A/101/0021	Manage risk to control improvement in food and drink operations
L/101/0050	Encourage innovation in organisational improvement in food and drink operations
L/101/0051	Develop and manage relationships with external organisations in food and drink operations
A/101/0022	Ensure compliance with legal, regulatory, ethical and social requirements
L/101/0052	Develop and evaluate operational plans for own area of responsibility
A/101/0024	Develop, implement and evaluate quality assurance systems in food and drink operations
A/101/0025	Assess quality compliance and food safety standards in food and drink operations
A/101/0013	Report on food safety compliance in food operations
A/101/0023	Develop a strategy to achieve sustainability in food and drink operations

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**GROUP B
UNDERPINNING KNOWLEDGE UNITS**

Y/601/9683	Principles of food policy and regulation
D/601/9684	Principles of using Information Communication Technology and Management Information Systems in food technology
H/601/9685	Principles of energy efficiency in food operations
K/601/9686	Principles of waste minimisation in food operations
M/601/9687	Principles of efficient water usage in a food environment
T/601/9688	Principles of efficient transport usage in food operations
A/601/9689	Principles of change project management in food operations
L/602/2001	Principles of an achieving excellence strategy in food operations
M/601/9690	Principles of achieving an excellence culture in food operations
D/601/9944	Principles of achieving excellence in food operations
T/601/9948	Principles of quality improvement methodologies in achieving excellence in food operations
F/601/9953	Principles of defining improvement opportunities in achieving excellence in food operations
J/601/9954	Principles of measuring organisational performance in achieving excellence in food operations
L/601/9955	Principles of analysing current organisational performance in achieving excellence in food operations
R/601/9956	Principles of improving organisational performance in achieving excellence in food operations
Y/601/9957	Principles of controlling organisational performance in achieving excellence in food operations

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